

# blue daisy melrose

DINNER MENU + DRINKS | 4:00 PM - 9:00 PM

## starters

### CHARCUTERIE & CHEESE BOARD 19

chef's selection of 3 types of cheese & meats, fig jam, marcona almonds, olives

### DIP TRIO 17

feta, eggplant, hummus dips with turkish bread and cucumber slices

### CHICKEN TACOS (2) 16

cabbage, pico de gallo, cilantro sauce

### FISH TACOS (2) 16

tilapia, cabbage, pico de gallo, cilantro sauce

### SALMON CAKES (2) 18

red cabbage coleslaw, sesame oil, balsamic, greens

### MEDITERRANEAN STYLE PIZZA 18

turkish pizza with ground beef, tomatoes, bell peppers, thyme, za'atar, cheese

### MINI CHEESEBURGERS (2) 17

house made beef patty, lettuce, tomato, pickles, cheese, sauce

## mains

### SAFFRON RISOTTO SALMON 28

caramelized onions

### PAPPARDELLE PASTA 19

bolognese sauce

### LAMB CHOPS 32

carrot rice & balsamic reduction

### CREAMY CHICKEN MUSHROOM CREPE 19

green salad

## sandwiches & salads

### TURKEY SANDWICH 17

tomatoes, cucumbers, pickles, cilantro, grilled onions, lettuce, lemon mayo mustard spread, green salad

### BLT SANDWICH 17

bacon, lettuce, tomato, mayo, green salad

### GREEK SALAD 16

romaine lettuce, avocado, cucumbers, tomatoes, red onions, kalamata olives, feta, red wine vinaigrette

ADD CHICKEN +4

ADD SALMON +8

### CAESAR SALAD 14

romaine, parmegiano reggiano, croutons

ADD CHICKEN +4

ADD SALMON +8

### BURRATA SALAD 16

cherry tomatoes, drizzled truffle oil, balsamic glaze & basil pesto, toasted bread

### MANGO CHICKEN AVOCADO SALAD 17

baby greens, whole grain mustard dressing

### KALE CHICKEN SALAD 19

walnuts, raisins, apples, bacon, goat cheese, dijon - apple cider vinaigrette

## dessert

### NUTELLA BANANA STRAWBERRY CREPE 14

### DARK CHOCOLATE CREPE 14

### NUTELLA COCONUT CREPE 14

### KUNEFE TURKISH CHEESE DESSERT 14

### HOUSE CHOCOLATE CAKE 10

### PISTACHIO BAKLAVA 11

## sides

FRENCH FRIES 7 | CARROT RICE 10 | FRUIT BOWL 6

# craft cocktails

- MIMOSA 15**  
**PASSIONFRUIT MIMOSA 15**  
**PEACH BELLINI 15**  
**BACON BLOODY MARY 15**  
**MICHELADA 14**  
**APEROL SPRITZ 15**  
**SPICY PASSIONFRUIT MARG 16**  
tequila, passionfruit, agave, lime, spicy bitters, tajin  
**PINEAPPLE MOJITO 16**  
rum, mint, pineapple juice, lime, syrup, soda  
**MELROSE MULE 16**  
vodka, muddled strawberries, ginger beer, lime  
**HONEY B. 16**  
bourbon, honey, lemon, bitters  
**GRAPEFRUIT COLLINS 16**  
gin, lemon, syrup, grapefruit juice  
**MEZCAL REMEDY 16**  
mezcal, lemon, spicy bitters, pineapple juice, cilantro  
**LYCHEETINI 16**  
vodka, lychee liqueur, lime juice, lychee  
**BLUE DAISY 16**  
tequila, blue curacao, agave, lime  
**ESPRESSO MARTINI 16**  
vodka, baileys, espresso  
**WALNUT MANHATTAN 16**  
rye whiskey, amaro banollo, bitters  
**IRISH COFFEE 15**  
hot coffee, Irish Whiskey, baileys, whipped cream

# white wines

- ECO BAY 12 | 37**  
Sauvignon Blanc, 2018, New Zealand  
**MICHAEL DAVID 13 | 38**  
Sauvignon Blanc, 2018, California  
**BONTERRA 12 | 38**  
Chardonnay, organic, 2018, California  
**IRON HORSE 15 | 56**  
Chardonnay, 2017, California  
**CAPOSALDO 12 | 38**  
Pinot Grigio, 2017, Italy

# red wines

- ANGELINE 13 | 37**  
Pinot Noir, 2017, California  
**BIANCHI 13 | 39**  
Merlot, 2012, Paso Robles  
**PREDATOR 13 | 38**  
Zinfandel, 2016, Lodi  
**ANGOVE 14 | 49**  
Shiraz, 2016, France  
**LANDER JENKINS 13 | 38**  
Cabernet Sauvignon, 2017, California  
**BONANZA 13 | 38**  
Cabernet Sauvignon, 2017, California  
**CHATEAU BLAIGNAN 14 | 49**  
Bordeaux, 2015, France

# beers

- CORONA EXTRA 6 | PERONI 6**  
**MODELO 6 | PACIFICO 6**  
**HEINIKEN 6 | 805 FIRESTONE 7**  
**BALLAST POINT SCULPIN IPA 7**

**BOTTOMLESS MIMOSAS 29**

Monday - Friday

Per person. Limit: 90 minutes  
Must order food item

# rose + sparkling

- BIEBLER PERE ET FILS 13 | 38**  
Rose, 2018, France  
**STARMONT 13 | 38**  
Rose, 2019, California  
**CRISTALINO BRUT BOTTLE (375ml) 16**  
**CRISTALINO ROSE BOTTLE (375ml) 16**  
**HOUSE CHAMPAGNE 14 | 29**  
**AVISSI PROSECCO BOTTLE 38**  
**LE GRAND COURTAGE 38**  
Sparkling Rose bottle