

caféblue



CONTEMPORARY LAKESIDE CUISINE

CafeBlueTX.com

caféblue

Frozen Concoctions

Available by the glass or pitcher

Margarita

Silver Tequila and our signature mix, 7/32
it will help you hang on...

Forty Creek Colada

Piña Colada topped with a floater of 9/40
Forty Creek whiskey

Lake Travis Lemonade

Frozen hard lemonade, with a floater of 8/36
Firefly Sweet Tea vodka.

Mojitos

Available by the glass or pitcher

Blueberry Mojito

Bacardi Light rum, fresh blueberries 8/38
& mint, topped with Maine Root Blueberry Soda

Classic Mojito

Bacardi Limon rum and fresh mint 7/32

Mango Mojito

Parrot Bay Mango rum, fresh mango 7/32
and mint

Cocktails

Available by the glass or pitcher

Pepe's Paloma

Our good friend Pepe Zevada's "Z" Blanco 8/38
tequila, with real Mexican Fresca, salt & lime

Painkiller

A Caribbean Classic-Pusser's Navy Rum 7/32
with tropical fruit juices

Dark & Stormy

Gosling's Black Seal Rum and Maine 7/32
Root Ginger Brew, with a squeeze of lime

Sandy Creek Sangria

Red wine, fresh fruit, and Paula's Texas 7/32
Orange Liqueur

Sodas

Fountain Sodas

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink
Lemonade, Club Soda

Premium Sodas

-Maine Root Organically Sweetened Sodas-
Root Beer, Ginger Brew, & Blueberry Soda
-Mexican Fresca
-Red Bull

Bottled Water

Fiji Artisan Water
San Pellegrino Sparkling Water

Margaritas on the Rocks

Proudly made with fresh lime juice and simple syrup

Blue Agave

Our signature Margarita, with Sauza 7/32
Silver Tequila and DeKuyper Blue Curaçao

White Lightning

"Z" Blanco Tequila and 8/36
Cointreau

Cadillac

"Z" Reposado Tequila and 9/42
Grand Marnier

Mexican Martini

Sauza Silver Tequila and 10
DeKuyper Triple Sec, served in a shaker

Million Dollar Margarita

Don Julio 1942 Añejo tequila and Grand 26/120
Marnier Centenaire. Simply the best!

Cervezas

Dos Equis Lager Draft
Land Shark Lager Draft
Widmer Bros. "Drop Top" Amber Ale Draft

Blue Moon Belgian White	Michelob Ultra
Budweiser	Miller Lite
Bud Light	Negra Modelo
Bud Light Lime	Pacifico
Coors Light	Red Stripe
Corona	Shiner Bock
Corona Light	O'Doul's (NA)

Try a "Loaded" Land Shark, with a splash of
Margaritaville Lime Tequila!

Tea & Coffee

Iced Tea
Coffee (Regular & Decaf)
Mighty Leaf Hot Teas-
Ginger Twist, African Nectar, Green Tea Tropical,
Marrakesh Mint Green Tea, Organic Breakfast,
Orange Dulce

Merchandise

Gift Cards, Golf Shirts, T-Shirts, Hats, Visors,
Koozies, and other Cafe Blue
merchandise is available for purchase!
Ask your server for details.

Please allow us to add an 18% Gratuity to parties of 6 or more, Please, no separate checks.

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Wine List

Whites

Fall Creek Johannisberg Riesling (Tow, Texas)	7/26
Bodega Lurton Flor de Torrontes (Mendoza, Argentina)	8/30
Root 1 Sauvignon Blanc (Casablanca Valley, Chile)	10/36
Murphy-Goode "The Fumé" (Alexander Valley, California)	9/32
Hedges CMS (Columbia Valley, Washington)	8/30
Campus Stella Albariño (Salnes Valley, Spain)	10/36
Estancia Pinot Grigio (Salinas Valley, California)	8/30
Shoofly "Buzzcut" (Victoria, Australia)	8/30
Trinity Oaks Chardonnay (Napa, California)	7/26
Chateau St. Jean Chardonnay (Sonoma, California)	9/32
Toad Hollow Chardonnay (Mendocino, California)	10/36

Reserve Whites

Driftwood Cuvee Blanc (Driftwood, Texas)	38
Santa Margherita Pinot Grigio (Valdadige, Italy)	52
Conundrum (Rutherford, California)	49
Marnier-Lapostolle Chateau de Sancerre (Sancerre, France)	42
Wattle Creek Viogner (Alexander Valley, California)	60
Casa Lapostolle Cuvee Alexandre Chardonnay (Casablanca Valley, Chile)	44
Sanford Chardonnay (Santa Barbara, California)	48
Franciscan Chardonnay (Napa, California)	68

Reds

Trinity Oaks Pinot Noir (Napa, California)	7/26
Five Rivers Pinot Noir (Central Coast, California)	9/32
Red Guitar Tempranillo/Garnacha Blend (Navarra, Spain)	7/26
Driftwood Syrah, (Driftwood, Texas)	11/40
Folie a Deux "Menage a Trois" Red Blend (Napa, California)	9/32
Red Rock Merlot (Merced, California)	7/26
Gnarly Head Old Vine Zinfandel (Lodi, California)	7/26
Becker "Iconoclast" Cabernet Sauvignon (Fredericksberg, Texas)	8/30
Meeker "Longhorn" Cabernet Sauvignon (Mendocino, California)	12/44

Reserve Reds

Brancott Reserve Pinot Noir (Marlborough, New Zealand)	38
Benziger Merlot (Sonoma, California)	45
Domaine Chandon Pinot Meunier (Napa, California)	65
Flat Creek "Super Texan" Sangiovese (Marble Falls, Texas)	42
Coppola "Director's Cut" Zinfandel (Sonoma, California)	40
Murphy-Goode "Snake Eyes" Zinfandel (Alexander Valley, California)	68
Becker Claret (Fredericksberg, Texas)	38
B & E Red Rhythm (Paso Robles, California)	44
Fall Creek Meritus (Tow, Texas)	76
Wattle Creek Cabernet (Alexander Valley, California)	90

Sweets, Blushes, & Bubbles

Fonseca Bin 27 Port (Cima Corgo, Portugal)	7
Driftwood Dry Rosé Merlot (Driftwood, Texas)	8/30
Korbel Brut 187 mL (Sonoma, California)	7
Mumm Napa Cuvee "M" (Napa, California)	45
Santa Margherita Prosecco (Valdobbiadene, Italy)	54
Banfi Rosa Regale (Piedmont, Italy)	52
Moët & Chandon Nectar Imperial (Epernay, France)	78
Moët & Chandon Dom Perignon (Epernay, France)	245

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Appetizers

Blue Crab Cakes

Served with a white wine stone ground mustard sauce \$13

Coconut Shrimp

Served with a sweet and tangy dipping sauce \$9

Island Ceviche

Mixed with our sweet red pepper and mango pico, served with blue corn tortilla chips \$12

Calamari

Sesame crusted with Asian dipping sauce \$10

Aloha Sliders

Three teriyaki mini burgers with grilled pineapple and cheddar cheese \$9

Blue Crab Spinach Dip

Served with blue corn tortilla chips \$11

Pepper Crusted Tuna

Seared rare with Asian dipping sauce and a white wine stone ground mustard sauce \$11

Potato Chips & Dip

Homemade potato chips lightly seasoned and served with our roasted garlic dip \$5

Bread Basket

Warm Cuban bread served with spicy garlic butter \$4

Jerk Chicken Quesadilla

Served with our homemade tropical salsa \$8

Lunch

All sandwiches are served open-faced on a sourdough bun with pickle, lettuce, onion, tomato and our homemade potato chips. Add cheese to any sandwich for \$1

Jerk Burger

Half pound burger, seasoned with our famous jerk rub \$10

Garlic Peppercorn Burger

Half pound burger fire grilled \$10

Blue on Black Burger

Half pound burger, lightly blackened and topped with crumbled blue cheese \$11

Chicken Sandwich

Served grilled, blackened or jerked \$10

Blackened Tuna Sandwich

Blackened Sashimi grade ahi-tuna \$11

Tacos del Lago

Blackened redfish and our homemade cole slaw stuffed in corn tortillas \$12

Teriyaki Portabella Sandwich

Seasoned with ginger-teriyaki rub and grilled \$9

Mahi Tacos

Grilled mahi-mahi, fresh spinach, and tropical salsa stuffed in corn tortillas and served with Asian dipping sauce \$13

Havana Cheese Steak

Choice hand-cut steak with cheese, onions & peppers on warm Cuban bread \$13

Salads

Dressings: Apple Cider Vinaigrette, Blue Cheese, Caesar, Ranch, Lemon Thyme Vinaigrette

Sandy Creek Caesar

Romaine hearts with parmesan cheese and croutons \$9 / \$5

House Salad

Mixed greens topped with tomatoes, cheese and croutons \$9 / \$5

Blue Wedge

Classic wedge with blue cheese, bacon and tomato \$7

Lake Travis Summer Salad

Spring mix, feta cheese, candied pecans & dried cranberries tossed in our homemade apple cider vinaigrette \$11 / \$6

Spinach Salad

Fresh baby spinach with blueberries, bacon, candied pecans & blue cheese crumbles, in a lemon-thyme vinaigrette \$11 / \$6

Add to any salad:

Jerk Chicken - \$5

Seared Tuna - \$6

Jerk Shrimp - \$6

Steak - \$6

Crab Cake - \$6

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Seafood

Island Jerked Shrimp

Sugar cane skewered shrimp rubbed with a Jamaican jerk seasoning topped with our cumin citrus Mojo, served with rice pilaf and cole slaw \$19

Shrimp Brochette

Bacon wrapped shrimp stuffed with jack cheese & fresh jalapeños, with garlic butter, rice pilaf and asparagus \$19

Stuffed Portabella Mushroom

Portabella mushroom stuffed with our lump crab cakes, topped with garlic cream sauce & parmesan cheese, served with rice pilaf and asparagus \$19

Antonio's Stuffed Shrimp

Jumbo butterflied shrimp with our lump crab stuffing, topped with garlic cream sauce and parmesan cheese, served with rice pilaf and creamed spinach \$25

Teriyaki Tuna Steak

Char-crusted Sashimi grade ahi-tuna with smashed potatoes and asparagus \$22

Snapper Louisiane

Blackened snapper topped with crawfish and shrimp in a Cajun cream sauce served with rice pilaf and asparagus \$24

Blue Corn Tortilla Crusted Redfish

Redfish with blue corn crust on a bed of roasted tomato butter sauce, smashed potatoes and sautéed green beans \$19

Crab Mac 'n Cheese

Penne pasta tossed with lump blue crab, roma tomatoes, fresh spinach, and sautéed red onions, in our light cream sauce \$18

Caribbean Coconut Shrimp

Red Stripe beer battered coconut crusted shrimp served with dipping sauces, rice pilaf and cole slaw \$20

Mojo Mahi-Mahi

Served with our cumin citrus mojo, mango pico de gallo, rice pilaf and asparagus \$22

Steaks & Chicken

Hand-Cut Rib-Eye

12 oz. choice rib-eye grilled to perfection, with sautéed green beans and smashed potatoes \$27

Pepper Crusted New York Strip

10 oz. choice strip topped with candied pecans and bleu cheese, served over our classic demi glace with asparagus and smashed potatoes \$25

San Juan Rib-Eye

12 oz. choice jerked rib-eye with our Puerto Rican cilantro sauce, served with smashed potatoes and creamed spinach. \$29

Jamaican Jerked Chicken

Chicken breast rolled in a dry rub jerk seasoning topped with our cumin citrus Mojo, served with rice pilaf and cole slaw \$16

Chicken Breast

Grilled or blackened chicken breast served with a side of roasted tomato butter sauce, smashed potatoes and sautéed green beans \$13

Add to any entree:

Crab Cake - \$6 Jerk Shrimp - \$6 Cajun Seafood Sauce - \$8 Stuffed Shrimp - \$10

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Brunch

Served Sunday until 2 p.m.

Steak & Eggs

Choice 10 oz. rib-eye with two eggs made your way, served with smash browns and fresh seasonal fruit \$21

Creme Brulee French Toast

Cuban bread & Gosling's Black Seal Creme Brulee Batter, with fresh fruit and powdered sugar \$11

Veggie Omelet

Served with smash browns and fresh seasonal fruit. Omelet made with onions, bell peppers, portabella mushrooms, fresh jalapeños, cheese and potatoes \$10

Starnes Island Omelet

Cheese omelet topped with our shrimp and crawfish and Cajun cream sauce with fresh seasonal fruit and smash browns \$13

Eggs Benedict Arnold

Layered crab cake and poached egg topped with our shrimp and crawfish Cajun cream sauce, with smash browns and fresh seasonal fruit \$15

Devil's Cove Burrito

Giant tortilla stuffed with eggs, cheese, bacon, potato and sausage, nestled on a bed of roasted tomato butter sauce and served with fresh seasonal fruit, pico de gallo and tropical salsa on the side. \$13

Breakfast Quesadilla

Layers of eggs, cheese, bacon and sausage served with smash browns and tropical salsa. \$10

Blue Corn Migas

Served with smash browns, tropical salsa and tortillas \$10

Seasonal Fruit Plate with Yogurt \$9

Desserts

Volente Volcano

Molten chocolate cake with Amy's Mexican vanilla ice cream \$9

Cuban Bread Pudding

with dried cranberries, fresh mango and a Forty Creek whiskey sauce, with Amy's Mexican vanilla ice cream \$8

Cheesecake

Traditional \$7 ~or~ Chocolate Dipped \$8

Black Seal Creme Brulee

With Gosling's Black Seal rum, topped with fresh seasonal berries \$7

Lime Creek Pie

Key lime pie \$6

Kids Menu

For kids 12 years of age and younger

Kids menu items are served with choice of smashed potatoes, chips or green beans.

Coconut Shrimp (3) \$8

Grilled Cheese \$6

Grilled Chicken \$7

Mac 'n Cheese \$8

Two Mini Burgers with American Cheese \$7

Chicken Quesadilla \$6

Consuming raw or undercooked meats, eggs or shellfish may be hazardous to your health
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