

bluehills

GRILLE

SPECIALTY COCKTAILS

FRESH CUCUMBER BASIL MARTINI

Tito's Handmade Vodka, Fresh Cucumbers & Basil w/ a splash of Lemon Juice \$11

FUZZY MARTINI

Tito's Handmade Vodka, Peach Schnapps w/ a splash of fresh Peach Puree & Lemon Juice \$10

CAPPUCCINO MARTINI

RumChata, Absolute Vodka, Coffee Liqueur & Cold Cappuccino Coffee \$11

TINA'S PEAR MARTINI

Sugar Rim Optional

Grey Goose La Poire w/ Splash of Lemon Juice & Simple Syrup \$12.50

JILLY'S WATERMELON CRUSH

Choice of Straight Up or Cocktail

Your choice of Tito's Vodka or Jose Cuervo, Fresh Watermelon Juice w/ a splash of Simple Syrup \$11

SUMMER SANGRIA

House Infused Rum w/ Red or White Wine \$10

PEACH JALAPENO MARGARITA

Salt or Sugar Rim

Jose Cuervo, Triple Sec, Fresh Peach Puree, Jalapenos & Limes \$9

CAPRI SUNSHINE

Sugar Rim Optional

Ketel One Citroen, Fresh Lemon Juice, Thyme Infused Syrup topped w/ Soda Water 11

PALOMA

Salt Rim Optional

Patron, Grapefruit Juice, Splash of Fresh Lime Juice, Simple Syrup topped w/ Soda Water \$10.50

DARK 'N' STORMY

Gosling's Dark Rum, Splash of Fresh Lime Juice & Ginger Beer \$9

STRAWBERRY MOJITO

Bacardi Light Rum w/ Muddled Strawberries, Mint, Lime topped w/ Soda Water \$9

BLUEBERRY RUM SMASH

Bacardi Light Rum w/ Muddled Blueberries, Brown Sugar & Lemon Juice topped w/ Ginger Beer \$9

BIG JIM'S BLOODY MARY

Ketel One Vodka made w/ Home Made Bloody Mary Mix topped w/ Guinness \$9

BLACKBERRY CITRUS OLD FASHIONED

Bulleit Bourbon, Muddled Blackberries, Orange Slices & Sugar topped w/ Bitters \$11

BEER SELECTION

DRAUGHTS

SAM ADAMS '76 • HAPOON IPA

SAM ADAMS BRICK RED • WORMTOWN BE HOPPY

BLUE MOON • NOTCH SESSION PILS • GUINNESS

SAM ADAMS SEASONAL • LEINENKUGEL'S SUMMER SHANDY • STELLA ARTOIS

BOTTLES / CANS

ALLAGASH WHITE • AMSTEL LIGHT • HEINEKEN • YUENGLING

COORS LIGHT • MILLER LITE • BUDWEISER • BUD LIGHT • MICHELOB ULTRA

O'DOULS • CORONA • LAGUNITAS IPA • DOWN EAST

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GRILLE

WHITE WINE



 	PINOT GRIGIO, DAVINCI (ITALY) <i>apple, citrus, tropical</i>	8	31
 	PINOT GRIGIO, BOLLA (ITALY) <i>apple, pear, mineral</i>	9	35
 	SAUVIGNON BLANC, KIM CRAWFORD (N.ZEALAND) <i>honeydew melon, passion fruit, peach</i>	10.5	40
 	CHARDONNAY, HARLOW RIDGE (LODI) <i>apple, citrus, cinnamon spice</i>	8	31
 	CHARDONNAY, WILLIAM HILL (CENTRAL COAST) <i>pineapples, mangoes, tangerines</i>	9	35
 	KENDALL JACKSON CHARDONNAY <i>pineapple, mango</i>	10	39
 	RIESLING, COVEY RUN (WASHINGTON) <i>lime, nectarines, apricots</i>	8	31

SPARKLING

	ASTI, MARTINI & ROSSI	split	10
	MIONETTO PRESSECCO		13

RED WINE



  	PINOT NOIR, HOB NOB (CALIFORNIA) <i>cherry, jam, cocoa</i>	8.5	34
  	PINOT NOIR, MACMURRAY (CENTRAL COAST) <i>red fruits, black cherry, subtle oak</i>	10	38
 	MERLOT, MIRASSOU (CALIFORNIA) <i>cherries, blackberries, vanilla</i>	8	31
 	CHIANTI, DAVINCI (TUSCANY) <i>black fruit, plum, spice</i>	8	31
 	MALBEC, GASCON (MENDOZA) <i>blackberry, blueberry, plum</i>	9	35
 	CABERNET, WILLIAM HILL (CENTRAL COAST) <i>dark cherry, sweet vanilla, brown spice</i>	8.5	34
 	CABERNET, MERCER CANYON (WASHINGTON) <i>raspberries, chocolate, spice</i>	10	39

Chef's Suggested Pairings:

 fish  chicken  meat