



# NONA BLUE

MODERN TAVERN

## SHAREABLES

### BLUE CHEESE KETTLE CHIPS 12

Blue Cheese Béchamel / Chopped Bacon Balsamic Glaze / Green Onions

### HOUSE MADE SALSA & CHIPS 12

Hand Cut Garden Blend

### MAMA'S MEATLOAF SLIDERS 15

BBQ Glaze / Caramelized Onions

### ITALIAN MEATBALLS 16

Three Meat Blend / Marinara Sauce

### IN-HOUSE SMOKED SALMON DIP 17

Herb Remoulade Blend / Crispy Toast Points Chopped Egg / Red Onions

### DRUMS & FLATS 18

Buffalo Sauce / Blue Cheese Coleslaw

### SPINACH & ARTICHOKE DIP 18

Rich Cheese Sauce / Salsa / Sour Cream

### FIRECRACKER SHRIMP 19

Lightly Fried Shrimp / Firecracker Sauce

### FIRE GRILLED ARTICHOKE 19

Limited Availability

### FRIED CALAMARI 21

Seasoned Rings / Lemon Aioli / Thai Chili Sauce

### P.E.I. MUSSELS 22

Braised Mussels / Sambuca Butter Sauce Grilled Baguette Garnish

### SEARED AHI TUNA 26

Yellowfin Tuna / Dressed Field Greens Pickled Ginger / Wasabi / Sesame Seeds

## SOUP

### SHRIMP & FIRE ROASTED CORN CHOWDER 8

Our Signature Soup

### CLASSIC FRENCH ONION SOUP 11

Melted Gruyere / Shredded Mozzarella Toasted Crouton

## FLATBREADS

### MARGHERITA 16

Marinara Sauce / Fresh Mozzarella Roma Tomatoes / Fresh Basil / Parmesan

### BBQ CHICKEN 19

BBQ Sauce / Mozzarella Cheese Caramelized Onions / Julienne Cilantro

## STREET TACOS

Served with Seasoned Fries

### BAJA STYLE

Flour Tortillas / Shredded Cabbage / Avocado Chipotle Mayo / Sour Cream Sauce

### SAN FRANCISCO "MISSION DISTRICT" STYLE

Flour Tortillas / Shredded Lettuce Sour Cream Sauce / Mango Pico De Gallo

### FIRE GRILLED CHICKEN 18

### LIGHTLY FRIED ATLANTIC COD 18

### BLACKENED MAHI MAHI 19

### GRILLED SHRIMP 19

### ADOBO STEAK 20

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## GREENS

### HOUSE SALAD 14

Mixed Greens / Chopped Egg / Smoked Bacon Cheddar Cheese / Campari Tomatoes / Carrot Cucumber / House Made Croutons Buttermilk Garlic Dressing

### CLASSIC CAESAR SALAD 14

Romaine Lettuce / House Made Croutons Parmesan Cheese

### TRADITIONAL GREEK SALAD 15

Romaine Lettuce / Herb Vinaigrette Dressing Cucumbers / Red Onions / Red Peppers Black Olives / Campari Tomatoes / Feta Cheese

### ADD TO ANY SALAD:

### FIRE GRILLED CHICKEN 10

### GRILLED SHRIMP 10

### FIRE GRILLED SALMON 11

### THE "TAVERN" GRILLED CHICKEN SALAD 19

Mixed Greens / Sliced Chicken / Carrots Red Bell Pepper / Tomato / Cilantro

Tortilla Strips / Honey Citrus Vinaigrette

Peanut Sauce / Chopped Peanuts

### ASIAN GRILLED STEAK SALAD 26

Mixed Greens / Marinated Filet Mignon Tips

Red Peppers / Carrots / Red Onion / Mango

Cucumber / Campari Tomatoes / Mint / Basil

Sweet Thai Chili Dressing / Fried Wontons

Sesame Seeds / Red Pepper Flakes

### SEARED AHI TUNA SALAD 27

Yellowfin Tuna / Cilantro Ginger Vinaigrette

Honey Citrus Vinaigrette / Field Greens

Cabbage / Red Onions

Sesame Seeds / Wonton Strips

## HANDWICHES

Served with Seasoned Fries

### VEGGIE BURGER 16

In-House Blend / Soy Glaze / Monterey Jack Lettuce / Tomato / Red Onion / Pickle

Toasted Brioche

### ALL AMERICAN BURGER 18

8 oz. Steak Blend / American Cheese / Lettuce Tomato / Red Onion / Pickle / Mayo / Mustard

Toasted Brioche

### NONA BLUE BURGER 19

8 oz. Steak Blend / Crumbled Blue Cheese Smoked Bacon Strips / Lettuce / Tomato

Red Onion / Pickle / Toasted Brioche

### COUNTRY CLUB 19

Smoked Ham / Roasted Turkey / Smoked Bacon Cheddar Cheese / Monterey Jack Lettuce

Tomato / Mayo / Toasted Multigrain

### PLAIN JANE 19

Marinated Chicken Breast / Havarti Cheese Lettuce / Tomato / Red Onion / Pickle

Toasted Brioche

### CHEDDAR BEEF 20

In-House Sliced Roast Beef / Aged Cheddar Au Jus / Creamy Horseradish Sauce

Toasted Brioche

### BLACKENED MAHI MAHI SANDWICH 22

Lettuce / Tomato / Red Onion / Pickle

Thousand Island Dressing / Avocado

Sour Cream Sauce / Toasted Brioche

## ON THE SIDE 8

French Fries / Steak Fries / Mashed Potatoes

Lil House Salad / Lil Caesar Salad / Lil Greek Salad

Broccoli / Blue Cheese Coleslaw / Creamed Corn

Mac & Cheese / Baked Potato (After 4pm)

## NONA BLUE PLATE SPECIALS

### LEMON CHICKEN 23

Mashed Potatoes / Chicken Demi Glaze

### FRENCH QUARTER PENNE PASTA BOWL 24

Sautéed Shrimp / Andouille Sausage / Tasso Ham Carrots / Green Onions / Spicy Cajun Cream Sauce

### MAMA'S MEATLOAF 24

Five Meat Blend / BBQ Glaze / Mashed Potatoes Creamed Corn

### TRADITIONAL ENGLISH FISH & CHIPS 25

North Atlantic Cod / Steak Fries

### CHICKEN TENDER PLATTER 26

Hand Dipped Chicken Tenders

French Fries / Blue Cheese Coleslaw

Honey Mustard / BBQ Sauce

### LOBSTER-MAC & CHEESE 26

Maine Lobster / Rich Cheese Sauce

### 14 OZ. SLOW ROASTED PRIME RIB 42

Mashed Potatoes / Au Jus

(Available after 4pm)

### 8 OZ. SEARED AHI TUNA STEAK 44

Yellowfin Tuna / Chilled Quinoa Salad / Wasabi Citrus Soy Sauce

### NORTH ATLANTIC SEA SCALLOPS 48

Lemon Butter Sauce / Cous Cous / Grilled Asparagus

## OFF THE HARDWOOD GRILL

### HOUSE BRINED

### DOUBLE CUT PORK RIB CHOP 32

Braised Apple Chutney / Mashed Potatoes

### STEAK FRITES 33

Brasserie Cut Sirloin / Maître d' Butter / French Fries

### BABY BACK RIBS 36

French Fries / Blue Cheese Slaw

### NORTH ATLANTIC SALMON 38

Herb Remoulade / Chilled Quinoa Salad

### POLYNESIAN MARINATED RIBEYE 42

Soy Glaze / Mashed Potatoes

### 14 OZ. HAND CUT NEW YORK STRIP 44

Maître d' Butter / Mashed Potatoes

### 8 OZ. BARREL CUT FILET MIGNON 48

Béarnaise Sauce / Mashed Potatoes

### 16 OZ. DELMONICO RIBEYE 54

Maître d' Butter / Mashed Potatoes

## SWEET ENDINGS

### KEY LIME PIE 9

Graham Cracker Crust / Whipped Cream

### CARROT CAKE 10

Cream Cheese Icing / Caramel Syrup / Pecans

### HOT FUDGE BROWNIE SUNDAE 9

Chocolate Brownie / Vanilla Bean Ice Cream Whipped Cream / Candied Pecans

### WHITE CHOCOLATE CHEESECAKE 9

Graham Cracker Crust / Raspberry Coulis Whipped Cream

This menu item contains nuts or nut products.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## CHAMPAGNE AND SPARKLING

**BELSTAR PROSECCO** / Veneto, Italy 11/42  
**KILA CAVA** / Spain 11/42  
**FRANCOIS MONTAND** / Split / Brut / France 15  
**VEUVE CLICQUOT YELLOW LABEL BRUT** / France 23/88  
**TAITTINGER** / France 90

## ROSE

**FLEURS DE PRAIRIE** / Cotes de Provence, France 11/42  
**NOTORIOUS PINK** / France 13/50

## SAUVIGNON BLANC

**THE CROSSING** / Marlborough, NZ 11/42  
**J. DE VILLEBOIS** / Val De Loire, France 13/50  
**LOVEBLOCK BY KIM CRAWFORD** / Marlborough, NZ 15/58

## CHARDONNAY

**WILLIAM HILL** / Central Coast 11/42  
**DOMAINE DE BERNIER** / Val De Loire, France 12/48  
**KENDALL JACKSON VINTNERS RESERVE** / California 13/50  
**SONOMA CUTRER** / Russian River 15/58  
**ROMBAUER** / Carneros 18/70

## WORLDLY WHITES

**BARONE FINI PINOT GRIGIO** / Valdadige, Italy 11/42  
**CA MONTEBELLO MOSCATO** / Lombardi, Italy 11/42  
**CONUNDRUM WHITE BLEND** / Rutherford 13/50  
**SANTA MARGHERITA PINOT GRIGIO** / Alto Adige, Italy 16/62  
**SCHLOSS VOLLRADS RIESLING** / Rheingau, Germany 16/62

## PINOT NOIR

**TASSAJARA** / Monterey 11/42  
**TORO DI PIEDRA GRAND RESERVE** / Casablanca, Chile 12/46  
**MEIOMI** / Monterey County 14/54  
**INTERCEPT BY CHARLES WOODSON** / Monterey 15/58  
**BELLE GLOS** / Clark and Telephone / Santa Barbara County 18/70

## MERLOT

**COLUMBIA VALLEY** / Washington 11/42  
**ST. FRANCIS** / Sonoma County 14/54  
**SILVERADO** / Napa Valley 58

## CABERNET SAUVIGNON

**BONANZA BY CAYMUS** / California 11/42  
**JOSH CELLARS RESERVE** / Paso Robles 13/50  
**SMITH AND HOOK** / Central Coast 15/58  
**INTERCEPT BY CHARLES WOODSON** / Paso Robles 15/58  
**POTRO DE PIEDRA FAMILY RESERVE** / Curico, Valley 22/86  
**PEJU** / Napa Valley 25/98  
**CAYMUS** / Napa Valley 30/138  
**SILVER OAK** / Alexander Valley 120  
**CAYMUS SPECIAL SELECTION** / Napa Valley 295  
**JOSEPH PHELPS INSIGNIA** / Napa Valley 395

## ZINFANDEL

**FOUR VINES** / Lodi 11/42  
**SEGHEISO "ANGEL'S TABLE"** / Sonoma Country 12/46  
**KLINKER BRICK** / Lodi 48  
**ROMBAUER** / Napa Valley 66

## INTERNATIONAL REDS

**CA MONTEBELLO SANGUE DI GIUDA** / Lombardy, Italy 11/42  
**LAGONE AIA VECCHIA SUPER TUSCAN** / Tuscany, Italy 12/46  
**FEUDI SALENTINI APPASSIMENTO ROSSO** / Puglia, Italy 13/50  
**TAPIZ ALTA MALBEC** / Mendoza, Argentina 13/50

## RED BLENDS

**SECRET MISTRESS "BOURBON BARREL AGED"** / Chile 11/42  
**ANNABELLA** / California 12/46  
**INTERCEPT BY CHARLES WOODSON** / Paso Robles 15/58  
**THE PRISONER** / Napa Valley 24/92  
**CHAPPELLET MOUNTAIN CUVÉE** / Napa Valley 66  
**ORIN SWIFT PAPILLON** / Napa Valley 135

## SEASONAL SANGRIA (Red or White)

Our signature recipes are created by blending fruit, select spirits, fresh juices, spices, and herbs. Available by the glass or carafe. 11/42

Thank you for choosing Nona Blue. We look forward to serving you again soon. Please submit any comments or suggestions at [www.nonablue.com](http://www.nonablue.com)

## OUT OF THE BLUE COCKTAILS

Classically Inspired / Modern Twist  
**LIME IN THE COCONUT** 12  
Bacardi Coconut Rum / Cointreau / Fresh Lime / Fresh Mint  
**RELEASE THE KRAKEN** 12  
Kraken Spiced Rum / Goslings Ginger Beer / Whiskey Barrel Aged Bitters  
**CHEAPER THAN THERAPY** 13  
Cucumber Vodka Infusion / St. Germain Elderflower Liqueur  
Lemon Juice / Simple Syrup / Fresh Basil / Fresh Cucumber  
**COMFORTABLY NUMB** 13  
Pear Vodka Infusion / St. Germain Elderflower Liqueur  
White Cranberry Juice / Lime Juice / Cinnamon  
**MY PSYCHIATRIST** 13  
Plantation XO Reserve Rum / Cinnamon Vanilla Clove Syrup / Lime Juice  
**ONE NIGHT IN BANGKOK** 13  
Corazon Blanco Tequila / Domaine De Canton Ginger Liqueur  
Pineapple Juice / Lime Juice / Cayenne Pepper  
**BABY BLUE COSMOPOLITAN** 14  
Ketel One Citroen Vodka / Blue Curacao / White Cranberry Juice  
Simple Syrup / Lime Juice  
**GARDEN OF EDEN** 14  
Sipsmith V.J.O.P. Gin / St. Germain Elderflower Liqueur / Fresh Cucumber  
Fresh Mint / Fresh Basil / Fresh Lime  
**NEW FASHIONED** 14  
Elijah Craig Small Batch Bourbon / Orange Bitters  
Simple Syrup / Amarena Cherries  
**PORKY'S OLD FASHIONED** 14  
Knob Creek Smoked Maple Bourbon / Hickory Smoked Tincture  
Cherry Bitters / Orange Bitters / Candied Bacon  
**SAZERAC** 14  
Sazerac Rye / Herbsaint / Peychaud's Bitters / Sugar Cube  
**TIPPLING TEA** 14  
Southern Comfort / Firefly Sweet Tea Vodka / Myers's Platinum White Rum  
Miles' Gin / Peach Schnapps / House Sour Mix  
**TRUE BLUE** 14  
Grey Goose Vodka / Blue Cheese Stuffed Olives

## MAIN SQUEEZE

**GREYHOUND** 12  
Wheatley Vodka / Fresh Squeezed Grapefruit Juice  
**SCREWDRIIVER** 12  
Wheatley Vodka / Fresh Squeezed Orange Juice

## WHAT'S ON TAP

**BELL'S TWO HEARTED IPA** / Michigan / 7.0 abv 9  
**FAT TIRE ALE** / Colorado / 5.0 abv 8  
**GUINNESS STOUT** / Ireland / 4.2 abv 8  
**HARP LAGER** / Ireland / 4.5 abv 8  
**KENTUCKY BOURBON BARREL ALE** / Kentucky / 8.2 abv 8  
**LAGUNITAS IPA** / California / 6.2 abv 8  
**LEXINGTON VANILLA BARREL CREAM ALE** / Kentucky / 5.5 abv 8  
**MAGNER'S IRISH CIDER** / Ireland / 4.7 abv 8  
**SAMUEL ADAMS SEASONAL** / Massachusetts / abv varies 8  
**SMITHWICKS** / Ireland / 5.0 abv 8  
**STELLA ARTOIS** / Belgium / 5.2 abv 8  
**WEIHENSTEPHANER HEFE** / Germany / 5.4 abv 9

## LOCAL CRAFTS

**CIGAR CITY JAI ALAI IPA** / Tampa / 7.5 abv 9  
**LOCAL FAVORITES** (Rotating) / Florida / abv varies Q  
**ORANGE BLOSSOM PILSNER** / Orlando / 5.5 abv 8

## ALL BOTTLED UP

**AMSTEL LIGHT** 7  
**ANGRY ORCHARD CIDER** 7  
**BLUE MOON** 7  
**BUD LIGHT** 6  
**BUDWEISER** 6  
**COORS LIGHT** 6  
**CORONA** 7  
**CORONA LIGHT** 7  
**DOS EQUIS** 7  
**HEINEKEN** 7  
**MICHELOB ULTRA** 6  
**MILLER LITE** 6  
**NEWCASTLE BROWN ALE** 7  
**PABST BLUE RIBBON** 6  
**SAMUEL ADAMS BOSTON LAGER** 7  
**YUENGLING** 6

## HARD SELTZERS

**HIGH NOON** 7  
**TRULY** 7  
**WHITE CLAW** 7

LAKE NONA, FL

EST. 2013



**NONA BLUE**  
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## CHILDREN'S MENU

**KRAFT MACARONI AND CHEESE 7**

American Classic

**PEANUT BUTTER AND GRAPE JELLY 7**

Served with a Fruit Cup

**FOUR CHEESE PIZZA 8**

Cheddar / Mozzarella / Provolone / Parmesan

**GRILLED CHEESE 8**

Served with a Fruit Cup

**CHICKEN TENDERS AND FRIES 8**

Hand Dipped Tenders

**PENNE PASTA BOWL 8**

Alfredo / Butter / Parmesan or Marinara Sauce

**CHEESEBURGER AND FRIES 9**

Three Meat Blend / American Cheese

**MEATLOAF AND MASHED POTATO 9**

Five Meat Blend / Homemade Mashed

All meals served with choice of beverage.

Children's menu available to those 12 years old and under.

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# HAPPY HOUR

MONDAY - FRIDAY • 3:30 PM - 6:30 PM

## HOUSE POURS 8

WHEATLEY VODKA

MILES' GIN

MYERS'S PLATINUM WHITE RUM

CORAZON BLANCO TEQUILA

BENCHMARK BOURBON SMALL BATCH

## HOUSE WINES 8

BARONE FINI / Pinot Grigio

FLEURS DE PRAIRIE / Rose

WILLIAM HILL / Chardonnay

BONANZA BY CAYMUS / Cabernet Sauvignon

BARONE FINI / Merlot

TASSAJARA / Pinot Noir

## WHAT'S ON TAP 6

BELL'S TWO HEARTED IPA / Michigan

CIGAR CITY JAI ALAI IPA / Tampa

FAT TIRE ALE / Colorado

GUINNESS STOUT / Ireland

HARP LAGER / Ireland

KENTUCKY BOURBON BARREL ALE / Kentucky

LAGUNITAS IPA / California

LEXINGTON VANILLA BARREL CREAM ALE / Kentucky

LOCAL FAVORITES / ROTATING TAP / Florida

ORANGE BLOSSOM PILSNER / Orlando

SAMUEL ADAMS SEASONAL / Massachusetts

SMITHWICKS / Ireland

STELLA ARTOIS / Belgium

WEIHENSTEPHANER HEFE WEISSBIER / Germany

WOODCHUCK AMBER CIDER / Vermont

## SHAREABLES

CHIPS & SALSA 6

BLUE CHEESE KETTLE CHIPS 6

SPINACH AND ARTICHOKE DIP 10

MAMA'S MEATLOAF SLIDERS 10

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## GLUTEN SENSITIVE GUIDE

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### **FIRE GRILLED ARTICHOKE 19**

Limited Availability

### **SAUTÉED FIRECRACKER SHRIMP 19**

Served with Firecracker Sauce

### **SAUTÉED CALAMARI 21**

Calamari Rings / Lemon Aioli / Thai Chili Sauce

### **HOUSE SALAD 14**

No Croutons

### **TRADITIONAL GREEK SALAD 15**

Romaine Lettuce / Herb Vinaigrette Dressing / Cucumbers / Red Onions

Red Peppers / Black Olives / Campari Tomatoes / Feta Cheese

**ADD TO SALADS FIRE GRILLED CHICKEN 10 GRILLED SHRIMP 10 FIRE GRILLED SALMON 11**

### **"BAJA" STYLE LETTUCE WRAPS**

Shredded Cabbage / Avocado / Chipotle Mayo

Sour Cream Sauce / Choice of Side

*CHOICE OF: GRILLED CHICKEN 18 BLACKENED MAHI MAHI 19*

*GRILLED SHRIMP 19 ADOBO STEAK 20*

### **"MISSION DISTRICT" STYLE LETTUCE WRAPS**

Sour Cream Sauce / Mango Pico De Gallo / Choice of Side

*CHOICE OF: GRILLED CHICKEN 18 BLACKENED MAHI MAHI 19*

*GRILLED SHRIMP 19 ADOBO STEAK 20*

### **LEMON CHICKEN 23**

Mashed Potatoes

### **HOUSE BRINED DOUBLE CUT PORK CHOP 32**

Mashed Potatoes / Braised Apple Chutney

### **BABY BACK RIBS 36**

Mashed Potatoes / Blue Cheese Slaw

### **14 OZ. HAND CUT NEW YORK STRIP 44**

Mashed Potatoes

### **8 OZ. BARREL CUT FILET MIGNON 48**

Mashed Potatoes / Béarnaise

### **NORTH ATLANTIC SEA SCALLOPS (No Lemon Butter) 48**

Mashed Potatoes / Asparagus Garnish

### **OUR FRESH FISH TOPPED WITH MANGO PICO DE GALLO MKT**

Served with Broccoli

### **SIDES 8**

Lil House Salad (No Croutons) / Lil Caesar Salad (No Croutons) / Little Greek Salad

Broccoli / Blue Cheese Coleslaw / Mashed Potatoes / Baked Potato (After 4pm)

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## SUNDAY BRUNCH MENU

### **BELGIAN WAFFLE 13**

Buttermilk Waffle / Marinated Strawberries / Whipped Cream  
Confectioners Sugar / Applewood Smoked Bacon

### **FRENCH TOAST 13**

French Toast / Marinated Strawberries / Blueberries / Candied Pecans  
Blueberry Balsamic Jam

### **CLASSIC THREE EGG OR EGG WHITE OMELETTE 14**

Diced Ham / Smoked Bacon / Monterey Jack / Cheddar  
Red Peppers / Onions / Tomatoes / Sliced Mushrooms / Home Fries

### **LEMON RICOTTA PANCAKES 14**

Two Lemon Ricotta Pancakes / Applewood Smoked Bacon / Home Fries

### **BREAKFAST FLATBREAD 15**

Chopped Egg / Marinara Sauce / Cheddar / Mozzarella / Sausage  
Green Onions / Red Peppers / Sour Cream Sauce

### **EGGS BENEDICT 15**

Poached Eggs / Canadian Bacon / English Muffin / Hollandaise Sauce  
Home Fries

### **TAVERN QUICHE 16**

Four Cheese Blend / Ham / Turkey / Field Green Garnish  
Herb Vinaigrette / Home Fries

### **EGGS BENEDICT WITH SMOKED SALMON 17**

Poached Eggs / Smoked Salmon / English Muffin / Canadian Bacon  
Hollandaise Sauce / Home Fries

### **CHICKEN AND WAFFLE 18**

Buttermilk Waffle / Three Fried Chicken Tenders / Honey Butter  
Applewood Smoked Bacon

### **STEAK AND EGG SANDWICH 19**

Prime Rib / Fried Eggs / Smoked Bacon / Havarti Cheese  
Sliced Tomatoes / Toasted Baguette / Home Fries

### **EGGS BENEDICT WITH LOBSTER 24**

Poached Eggs / Butter Poached Lobster Meat / Canadian Bacon  
Grilled Asparagus / Hollandaise Sauce / Home Fries

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## SEVEN DOLLAR BLOODIES

### SUNDAY BLOODY SUNDAY

Wheatley Vodka / In-House Bloody Mary Mix / Worcestershire  
Sea Salt & Black Pepper Rim / Celery Stalk Garnish

### HOT BLOODED

Bacon Jalapeño Vodka Infusion / In-House Bloody Mary Mix  
Tabasco / Creole Siracha Rim / Smoked Bacon Garnish

### FIRST BLOOD

Basil Garlic Cucumber Vodka Infusion / In-House Bloody Mary Mix  
Lemon Juice / Celery Salt Rim / Pickle Spear Garnish

### THICKER THAN WATER

Pepperoncini Horseradish Vodka Infusion / In-House Bloody Mary Mix  
Lime Juice / Old Bay Rim / Pepperoncini Garnish

## SEVEN DOLLAR BUBBLES

### AZURE MIMOSA

Champagne / Fresh Squeezed Orange Juice / Blue Curacao  
Orange Garnish

### KIR ROYALE

Champagne / Raspberry Liqueur / Raspberry Garnish

### BELLINI

Champagne / Peach or Strawberry Puree  
Peach or Strawberry Garnish

### OCEAN BREEZE

Champagne / Elderflower Liqueur / White Cranberry Juice  
Cucumber Garnish