

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, pimento cheese & hummus dips with turkish bread and cucumber slices

CHICKEN TACOS (2) 17

cabbage, pico de gallo, cilantro sauce

FISH TACOS (2) 18

grilled tilapia, cabbage, pico de gallo, cilantro sauce

SALMON CAKES (2) 18

balsamic reduction, red cabbage coleslaw, sesame oil, baby green salad

MEDITERRANEAN STYLE BEEF PIZZA 20

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

MEDITERRANEAN STYLE EGG & CHEESE PIZZA 18

MINI CHEESEBURGERS (2) 18

house made beef patty, lettuce, tomato, pickles, onion, cheese, sauce
ADD SEASONED FRIES +\$2

CHICKEN WINGS 15

hot buffalo sauce or bbq

mains

SAFFRON RISOTTO SALMON 29

caramelized onions

PAPPARDELLE PASTA 23

bolognese sauce

CREAMY CHICKEN MUSHROOM CREPE 21

baby green salad

sandwiches

COME WITH GREEN SALAD
SUB SEASONED FRIES +\$2
GLUTEN FREE BREAD +\$2

TURKEY SANDWICH 20

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

BLT SANDWICH 20

bacon, lettuce, tomato, mayo

CHICKEN SHAWARMA WRAP 20

red onions, tomato, cilantro, pickles, thyme, tzatziki sauce, sumac

salads

GREEK SALAD 17

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

ADD CHICKEN +6

ADD SALMON +10

CAESAR SALAD 17

romaine, parmegiano reggiano, croutons

ADD CHICKEN +6

ADD SALMON +10

BURRATA SALAD 17

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

MANGO CHICKEN AVOCADO SALAD 18

baby greens, whole grain mustard dressing

KALE CHICKEN SALAD 19

walnuts, raisins, apples, bacon, goat cheese, chives, Dijon - apple cider vinaigrette

dessert

NUTELLA BANANA STRAWBERRY CREPE 16

DARK CHOCOLATE CREPE 16

NUTELLA COCONUT CREPE 16

KUNEFEE TURKISH CHEESE DESSERT 16

HOUSE CHOCOLATE CAKE 12

PISTACHIO BAKLAVA 12

sides

SEASONED FRENCH FRIES 8 | FRUIT BOWL 10

craft cocktails

- MIMOSA 16
- PASSIONFRUIT MIMOSA 16
- POMEGRANATE MIMOSA 16
- PEACH BELLINI 16
- BACON BLOODY MARY 18
- MICHELADA 16
- APEROL SPRITZ 16
- RED SANGRIA 17
- SPICY PASSIONFRUIT MARG 17
tequila, passionfruit, agave, lime, spicy bitters, tajin
- PINEAPPLE MOJITO 17
rum, mint, pineapple juice, lime, syrup, soda
- GRAPEFRUIT COLLINS 17
gin, lemon, syrup, grapefruit juice
- MELROSE MULE 17
vodka, muddled strawberries, ginger beer, lime
- MEZCAL REMEDY 17
mezcal, lemon, spicy bitters, pineapple juice, cilantro
- LYCHEETINI 17
vodka, lychee liqueur, lime juice, lychee
- BLUE DAISY 17
tequila, blue curacao, agave, lime
- ESPRESSO MARTINI 17
vodka, baileys, espresso
- HONEY B. 17
bourbon, honey, lemon, bitters
- WALNUT MANHATTAN 17
rye whiskey, amaro banollo, bitters
- IRISH COFFEE 17
hot coffee, Irish Whiskey, baileys, whipped cream

beers

- CORONA EXTRA 8 | PERONI 8
- MODELO 8 | PACIFICO 8
- HEINIKEN 8 | 805 FIRESTONE 8
- BALLAST POINT SCULPIN IPA 8
- SEASONAL BEER 8

BOTTOMLESS MIMOSAS 29

Per person. Limit: 90 minutes
Must order food item

white wines

- ECHO BAY 14 | 49**
Sauvignon Blanc, New Zealand
- MICHAEL DAVID 14 | 50**
Sauvignon Blanc, California
- BONTERRA 14 | 49**
Chardonnay, organic, California
- IRON HORSE 15 | 52**
Chardonnay, California
- CAPOSALDO 14 | 49**
Pinot Grigio, Italy

red wines

- ANGELINE 14 | 50**
Pinot Noir, Sonoma, California
- BIANCHI 14 | 49**
Merlot, Paso Robles, California
- PREDATOR 14 | 49**
Zinfandel, Lodi, California
- ANGOVE 15 | 52**
Shiraz, France
- BREAD & BUTTER 14 | 52**
Cabernet Sauvignon, California
- DAOU 17 | 59**
Cabernet Sauvignon, Paso Robles, California
- CHATEAU BLAIGNAN 15 | 52**
Bordeaux, France

rose + sparkling

- BIEBLER PERE ET FILS 14 | 50**
Rose, France
- COPPOLA 14 | 49**
Rose, California
- CRISTALINO BRUT BOTTLE (375ml) 18**
- CRISTALINO ROSE BOTTLE (375ml) 18**
- HOUSE CHAMPAGNE 15 | 35**
- AVISSI PROSECCO BOTTLE 43**
- LE GRAND COURTAGE 42**
Sparkling Rose bottle