



NONA BLUE

MODERN TAVERN

SHAREABLES

HOUSE MADE SALSA & CHIPS 7

Hand Cut Garden Blend

BLUE CHEESE KETTLE CHIPS 9

Blue Cheese Béchamel / Chopped Bacon Balsamic Glaze / Green Onions

MAMA'S MEATLOAF SLIDERS 12

BBQ Glaze / Caramelized Onions

ITALIAN MEATBALLS 13

Three Meat Blend / Marinara Sauce

SPINACH & ARTICHOKE DIP 13

Rich Cheese Sauce / Salsa / Sour Cream

LOVE ME TENDERS 14

Hand Dipped Chicken Tenders / French Fries Honey Mustard / BBQ Sauce

BUFFALO DRUMS 14

Large Hand Cut Drumettes / Buffalo Sauce Blue Cheese Coleslaw Garnish

IN-HOUSE SMOKED SALMON DIP 14

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

FIRE GRILLED ARTICHOKE 15

Herb Butter Brushed

FIRECRACKER SHRIMP 16

Lightly Fried Shrimp / Firecracker Sauce

FRIED CALAMARI 16

Seasoned Rings / Lemon Aioli / Thai Chili Sauce

P.E.I. MUSSELS 17

Braised Mussels / Garlic Butter Sauce Grilled Baguette Garnish

*SEARED AHI TUNA 19

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

CHEESE BOARD Q

Assorted Chef Selection

SOUP

SHRIMP & FIRE ROASTED CORN CHOWDER 6

Our Signature Soup

CLASSIC FRENCH ONION SOUP 9

Melted Gruyere / Fresh Mozzarella Toasted Crouton / Garnished with Green Onions

FLATBREADS

MARGHERITA 13

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

ROASTED VEGETABLE 14

Pistachio Basil Pesto / Mozzarella Cheese Roasted Garlic / Parmesan

BBQ CHICKEN 14

BBQ Sauce / Mozzarella Cheese Caramelized Onions / Julienne Cilantro

PROSCIUTTO 15

Marinara Sauce / Sliced Prosciutto Dressed Arugula / Fresh Mozzarella Parmesan

STREET TACOS

Served with Seasoned Fries

BAJA STYLE 16

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

SAN FRANCISCO "MISSION DISTRICT" STYLE 16

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

CHOICE OF BLACKENED MAHI MAHI, LIGHTLY FRIED ATLANTIC COD, SHRIMP, GRILLED CHICKEN, OR ADOBO STEAK

GREENS

HOUSE SALAD 10

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

CLASSIC CAESAR SALAD 10

Romaine Lettuce / House Made Croutons Parmesan Cheese

TRADITIONAL GREEK SALAD 11

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

ADD FIRE GRILLED CHICKEN, SHRIMP, OR SALMON TO OUR SALADS 8

THE "TAVERN" GRILLED CHICKEN SALAD 15

Mixed Greens / Sliced Chicken / Carrots Red Bell Pepper / Tomato / Cilantro Tortilla Strips / Honey Citrus Vinaigrette Peanut Sauce / Peanuts

ASIAN GRILLED STEAK SALAD 18

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 20

Pacific Tuna / Cilantro Ginger Vinaigrette Honey Citrus Vinaigrette / Field Greens Cabbage / Red Onions / Sesame Seeds

HANDWICHES

Served with Seasoned Fries

VEGGIE BURGER 12

In House Blend / Asian Glaze / Monterey Jack Lettuce / Tomato / Red Onion / Pickle Toasted Brioche

ALL AMERICAN BURGER 14

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

NONA BLUE BURGER 15

8 oz. Steak Blend / Crumbled Blue Cheese Smoked Bacon Strips / Lettuce / Tomato Red Onion / Pickle / Toasted Brioche

PLAIN JANE 15

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

COUNTRY CLUB 15

Hickory Smoked Ham / Roasted Turkey Smoked Bacon / Cheddar Cheese / Monterey Jack Lettuce / Tomato / Mayo / Toasted Multigrain

CHEDDAR BEEF 16

Sliced Roast Beef / Aged Cheddar / Au Jus Creamy Horseradish Sauce / Toasted Brioche

BLACKENED MAHI MAHI SANDWICH 17

Lettuce / Tomato / Red Onion / Pickle Thousand Island Dressing / Avocado Sour Cream Sauce / Toasted Brioche

THE "BLT" GRILLED CHEESE 18

Cold Water Lobster Salad / Havarti Cheese Applewood Smoked Bacon / Diced tomato Texas Toast

ON THE SIDE 6

French Fries / Steak Fries / Mashed Potatoes Broccoli / Blue Cheese Coleslaw Grilled Asparagus / Lil House Salad Lil Caesar Salad / Creamed Corn Mac & Cheese / Quinoa Salad Baked Potato (After 4pm)

NONA BLUE PLATE SPECIALS

FRENCH QUARTER PENNE PASTA BOWL 17

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

LEMON CHICKEN 18

Mashed Potatoes / Chicken Demi Glaze

MAMA'S MEATLOAF 19

Five Meat Blend / BBQ Glaze / Mashed Potatoes Creamed Corn

TRADITIONAL ENGLISH FISH & CHIPS 19

North Atlantic Cod / Steak Fries

G-MAC & CHEESE 20

Maine Lobster / Applewood Smoked Bacon Rich Cheese Sauce

NORTH ATLANTIC SEA SCALLOPS 29

Lemon Butter Sauce / Cous Cous / Grilled Asparagus

*SEARED AHI TUNA STEAK 31

Pacific Tuna / Asian Glaze / Wasabi Citrus Soy Sauce

SLOW ROASTED 14 OZ. PRIME RIB 32

Mashed Potatoes / Au Jus

(Available after 4pm Tuesday thru Saturday)

OFF THE HARDWOOD GRILL

STEAK FRITES 24

Brasserie Cut Sirloin / Maitre d' Butter / French Fries

"HOUSE BRINED"

DOUBLE CUT PORK RIB CHOP 25

Braised Apple Chutney / Mashed Potatoes

NORTH ATLANTIC SALMON 28

Herbed Remoulade / Chilled Quinoa Salad

BABY BACK RIBS 28

French Fries / Blue Cheese Slaw

POLYNESIAN RIBEYE 33

Asian Glaze / Mashed Potatoes

"HAND CUT" 14 OZ. NEW YORK STRIP 33

Maitre d' Butter / Mac & Cheese

8 OZ. BARREL CUT FILET MIGNON 34

Béarnaise Sauce / Loaded Baked Potato

16 OZ. DELMONICO RIBEYE 44

Maitre d' Butter / Loaded Baked Potato

SWEET ENDINGS

KEY LIME PIE 8

Pecan Graham Cracker Crust / Whipped Cream

CARROT CAKE 8

Sweet Cream Cheese Icing / Caramel Syrup

BANOFFEE PIE 8

Pecan Graham Cracker Crust / Bananas / Toffee Whipped Cream / Shaved Chocolate

HOT FUDGE BROWNIE SUNDAE 8

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

WHITE CHOCOLATE CHEESECAKE 8

Pecan Graham Cracker Crust / Raspberry Coulis Whipped Cream

MARIAN'S IRISH COFFEE 8

Fresh Brewed Coffee / Bushmill's Irish Whiskey Brown Sugar Syrup / Lightly Whipped Cream

While we strive to satisfy every guests dietary needs, please note that Nona Blue Modern Tavern is not a gluten-free kitchen. Products containing gluten are freshly prepared in our scratch kitchen daily. Please ask our staff for our Gluten Sensitive Guide and please inform your server if you have any food sensitivities or allergies.

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

CHAMPAGNE AND SPARKLING

LA MARCA PROSECCO / Veneto Italy **8/30**
FRANCOIS MONTAND / Split / Brut or Rose / France **11**
VEUVE CLICQUOT YELLOW LABEL BRUT / France **16/62**
TAITTINGER / France **62**

SAUVIGNON BLANC

CLIFFORD BAY / Marlborough, NZ **8/30**
HONIG / Napa Valley **9/34**
TERRUNYO / Casablanca, Chile **9/34**
LOVEBLOCK BY KIM CRAWFORD / Marlborough, NZ **11/42**

CHARDONNAY

WILLIAM HILL / Central Coast **8/30**
KENDALL JACKSON VINTNERS RESERVE / California **9/34**
SONOMA CUTRER / Russian River **11/42**
TOAD HOLLOW / Mendocino County **12/46**
CHALK HILL / Sonoma **13/50**
ROMBAUER / Carneros **16/62**
CHATEAU MONTELENA / Napa Valley **78**

WORLDLY WHITES

LA PERLINA MOSCATO / Piedmont **8/30**
BARONE FINI PINOT GRIGIO / Alto Adige **8/30**
FIGUIERE "LE SAINT ANDRE" / ROSE / Provence **9/34**
STEELE PINOT BLANC / Santa Barbara County **9/34**
SCHLOSS VOLLRADS REISLING / Germany **9/34**
FLEURS DE PRAIRIE / ROSE / Cotes de Provence **10/38**
CAYMUS CONUNDRUM WHITE BLEND / Rutherford **11/42**
LOUIS JADOT / POUILLY-FUISSE / Burgundy **12/46**
SANTA MARGHERITA PINOT GRIGIO / Alto Adige **13/50**

PINOT NOIR

MURPHY-GOODE / California **8/30**
MEIOMI / Monterey County **10/38**
LA CRÈMA / Sonoma Coast **11/42**
SIDURI / Willamette Valley **12/48**
GARY FARRELL / Russian River Valley **58**
BELLE GLOS "CLARK AND TELEPHONE" / Santa Barbara County **68**
DAVID BRUCE / Russian River **72**

MERLOT

COLUMBIA VALLEY / Washington **8/30**
ST. FRANCIS / Sonoma County **11/42**
SILVERADO / Napa Valley **55**

CABERNET SAUVIGNON

GNARLY HEAD "1924" / California **8/30**
JOEL GOTT "815" / California **10/38**
JOSH CELLARS / Paso Robles **12/42**
SMITH AND HOOK / Central Coast **13/50**
CHARLES WOODSON "VINEYARD 24" / Calistoga **18/70**
RODNEY STRONG / Knights Valley **88**
SILVER OAK / Alexander Valley **110**
CAYMUS "SPECIAL SELECTION" / Napa Valley **195**

ZINFANDEL

FOUR VINES / Lodi **8/30**
ALEXANDER VALLEY SIN ZIN / Alexander Valley **10/38**
KLINKER BRICK / Lodi **42**
ROMBAUER / Napa Valley **58**

INTERNATIONAL REDS

KAIKEN RESERVA / Malbec / Mendoza **8/30**
TEMPUS TWO / Shiraz / Australia **11/42**
LA FLOR BY PAUL HOBBS / Cabernet Sauvignon / Mendoza **12/46**
AIA VECCHIA "LAGONE" / Super Tuscan / Tuscany **12/46**
RAATS / RED JASPER / South Africa **11/42**

RED BLENDS

ANNABELLA 5 / California **10/38**
KULETO / Napa Valley **11/42**
RAATS / RED JASPER / South Africa **11/42**
BUENA VISTA "THE COUNT" / Sonoma County **12/46**
INTERCEPT BY CHARLES WOODSON / Paso Robles **14/54**
CHAPPELLET "MOUNTAIN CUVÉE" / Napa Valley **54**
THE PRISONER / Napa Valley **75**
ORIN SWIFT PAPILLON / Napa Valley **88**

SEASONAL SANGRIA (Red or White)

Our sangria recipes follow the seasons. Blending seasonal fruits, select spirits, fresh juices, spices and herbs create our Signature recipes. Available by the glass or carafe. **7/24**

OUT OF THE BLUE COCKTAILS

Classically inspired / Modern twist

RELEASE THE KRAKEN 9

Kraken Spiced Rum / Ginger Beer / Whiskey Barrel Aged Bitters

BABY BLUE COSMOPOLITAN 10

Ketel One Citroen / Blue Curacao / White Cranberry Juice / Lime Juice
Lemon Twist

COMFORTABLY NUMB 10

Pear Vodka Infusion / St. Germaine / White Cranberry Juice
Lime Juice / Cinnamon

ONE NIGHT IN BANGKOK 10

1800 Reposado Tequila / Ginger Liqueur / Pineapple Juice
Lime Juice / Cayenne

LIME IN THE COCONUT 10

Bacardi Coco / Cointreau / Fresh Lime / Fresh Mint

CHEAPER THAN THERAPY 10

Crop Cucumber Vodka / St. Germaine / Lemon Juice / Simple Syrup
Fresh Basil / Cucumber

TIPPLING TEA 11

Southern Comfort / Sweet Tea Vodka / Bacardi Rum / Tanqueray Gin
Peach Schnapps / Lemonade / Sour Mix

TRUE BLUE 11

Ketel One Vodka / Blue Cheese Stuffed Olives

GARDEN OF EDEN 11

Hendrick's Gin / St. Germaine / Fresh Cucumber / Mint / Basil / Lime

NEW FASHIONED 12

Barrel Aged Angel's Envy Bourbon / Orange Bitters / Simple Syrup
Brandied Cherry / Orange Slice / Club Soda

PORKY'S OLD FASHIONED 12

Knob Creek Bourbon / Bacon Maple Infused Syrup / Cherry Bitters
Orange Bitters / Candied Bacon

MY PSYCHIATRIST 12

Ron Zacapa Rum / Cinnamon Vanilla Clove Syrup / Lime Juice

WHAT'S ON TAP

BASS ALE / England / 4.4 abv **6**

BELL'S TWO HEARTED IPA / Michigan / 7.0 abv **5**

FAT TIRE AMBER ALE / Colorado / 5.0 abv **5**

GUINNESS STOUT / Ireland / 4.2 abv **6**

HARP LAGER / Ireland / 4.5 abv **6**

HOEGAARDEN / Belgium / 4.9 abv **6**

KENTUCKY BOURBON BARREL ALE / Kentucky / 8.2 abv **6**

LAGUNITAS IPA / California / 6.2 abv **6**

LEXINGTON VANILLA BARREL CREAM ALE / Kentucky / 5.5 abv **6**

MAGNER'S IRISH CIDER / Ireland / 4.7 abv **5**

SAMUEL ADAMS SEASONAL / Massachusetts / abv varies **5**

SMITHWICKS / Ireland / 5.0 abv **6**

STELLA ARTOIS / Belgium / 5.2 abv **6**

TRULY HARD SELTZER / Pennsylvania / 5.0 abv **5**

LOCAL CRAFTS

INTUITION IPA / Intuition Ale Works / 5.5 abv **6**

J'VILLE LAGER / Engine 15 Brewery / 5.0 abv **6**

ALL BOTTLED UP

ANGRY ORCHARD CIDER / Walden, New York **5**

AMSTEL LIGHT / Amsterdam, Netherlands **5**

BLUE MOON / Golden, Colorado **5**

BUD LIGHT / St. Louis, Missouri **4**

BUDWEISER / St. Louis, Missouri **4**

COORS LIGHT / Golden, Colorado **4**

CORONA / Mexico City, Mexico **5**

CORONA LIGHT / Mexico City, Mexico **5**

DOS EQUIS / Monterrey, Mexico **5**

HEINEKEN / Zoethewoude, Netherlands **5**

MICHELOB ULTRA / St. Louis, Missouri **4**

MILLER LITE / Milwaukee, Wisconsin **4**

PABST BLUE RIBBON / Milwaukee, Wisconsin **4**

SAMUEL ADAMS BOSTON LAGER / Boston, Massachusetts **4**

YUENGLING / Pottsville, Pennsylvania **4**

HARD SELTZERS

TRULY / Wild Berry / Pineapple / Colima lime / 5.0 abv

WHITE CLAW / Black Cherry / Mango / 5.0 abv

PONTE VEDRA BEACH, FL

EST. 2016



NONA BLUE
MODERN TAVERN

LAKE NONA, FL

EST. 2013

CHILDREN'S MENU

GRILLED CHEESE 5

Served with a Fruit Cup

KRAFT MACARONI AND CHEESE 5

American Classic

PEANUT BUTTER AND GRAPE JELLY 5

Served with a Fruit Cup

LOVE ME TENDERS AND FRIES 6

Hand Dipped Tenders

MEATLOAF AND MASHED POTATO 6

Five Meat Blend / Homemade Mashed

PENNE PASTA BOWL 6

Alfredo / Butter / Parmesan or Marinara Sauce

FOUR CHEESE PIZZA 6

Cheddar / Mozzarella / Provolone / Parmesan

CHEESEBURGER AND FRIES 7

Three Meat Blend / American Cheese

All meals served with choice of beverage.
Children's menu available to those 12
years old and under. Thank you for
your understanding.

PONTE VEDRA BEACH, FL

EST. 2016



NONA BLUE
MODERN TAVERN

LAKE NONA, FL

EST. 2013

SUNDAY BRUNCH MENU

FRENCH TOAST 10

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

BELGIAN WAFFLE 10

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

LEMON RICOTTA PANCAKES 11

Two Lemon Ricotta Pancakes / Applewood Smoked Bacon / Home Fries

EGGS BENEDICT 11

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

BREAKFAST FLATBREAD 13

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

TAVERN QUICHE 13

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

CLASSIC THREE EGG OR EGG WHITE OMELETTE 13

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

CHICKEN AND WAFFLE 14

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

EGGS BENEDICT WITH SMOKED SALMON 14

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

STEAK AND EGG SANDWICH 17

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

EGGS BENEDICT WITH LOBSTER 18

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

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NONA BLUE
MODERN TAVERN

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FIVE DOLLAR BLOODIES

SUNDAY BLOODY SUNDAY

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

HOT BLOODED

Bacon Jalapeno 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

FIVE 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