



BITES

BLAQUE 'N MILD WINGS

\$18.00

Signature Black and Mild Sauce with Truffle Fries

SMOKED SALMON CUCUMBER BITES

\$12.00

Cucumber Slice topped Smoked Salmon stacked on Dill infused Cream Cheese. Garnished with Extra Virgin Olive Oil.

PARMESAN TRUFFLE FRIES

\$8.00

Fresh Fries garnished with Parmesan Cheese and White Truffle Oil

SLIDERS

BLACKEN'D SALMON SLIDERS

\$18.00

Two Blacken'd Salmon Siders with Kale, Tomato, Pesto Aioli with Truffle Fries

*Nut Allergy, Contains Pine Nuts

BEEF SLIDERS

\$16.00

Two Beef Sliders with Smoked Gouda, Bacon, and Chipotle Aioli with Truffle Fries.

BLACKEN'D CHICKEN SLIDERS

\$14.00

Two Blacken'd Chicken Thighs with Tomato, Kale, Garlic Aioli with Truffle Fries

FRIED CHICKEN SLIDERS

\$14.00

Two Fried Chicken Thighs with Dill Pickles, Chipotle Aioli with Truffle Fries

BLAQUE & BLUE SLIDER

\$16.00

Two Beef Sliders, Blue Cheese Crumbles, Kale, Tomato, Garlic Aioli with Truffle Fries.

BLAQUE
CIGAR LOUNGE

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CRAFT COCKTAILS

BLAQUE OLD FASHIONED

\$15.00

2oz of Uncle Nearest 1884, orange and aroma bitters, stirred and chilled. Strained over a custom cut ice cube with a squeeze of fresh orange zest, garnished with a bourbon black cherry and orange peel.

HOMECOMING

\$11.00

1800 Coconut, pineapple juice and fresh lime juice topped with a fresh pineapple slice and Tajin rim.

W.A.P.

\$10.00

Crown Apple, pineapple rum, and watermelon pucker, garnished with a green apple slice.

BLAQUE

≡ CIGAR LOUNGE ≡

COCKTAILS

BLAQUE MARGARITA

\$13.00

2oz of Teremana, house sour and jalapeno syrup, shaken with Grand Marnier, topped with a fresh jalapeno coin, lime wheel and salted rim

WHISKEY SOUR

\$10.00

Crown Royal Black and our house sour topped with a squeeze of fresh lemon

UPTOWN MANHATTAN

\$13.00

2oz Maker's Mark, two dashes of aroma and orange bitters

EXCLUSIVELY AT BLAQUE

By the glass \$10/ Bottle \$45



BLAQUE™



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