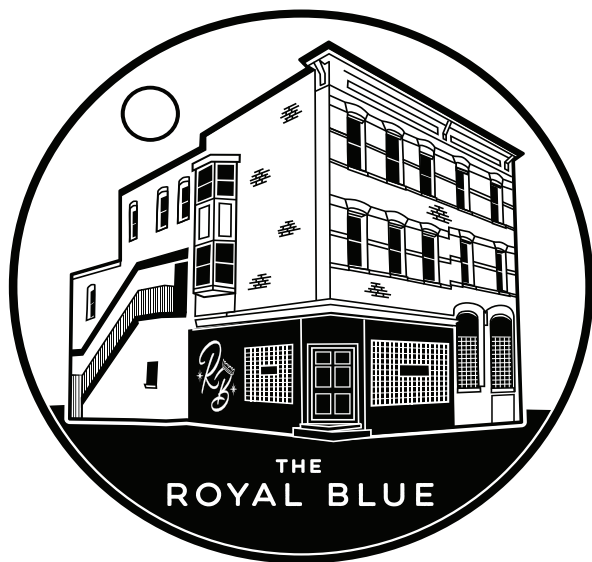




Snacks & Small

Chopped Cheese Egg Roll ~ Two egg rolls stuffed w/ adobo ground beef, American cheese, dill pickles, griddled onions & red cabbage, served w/ chipotle aioli **13**

Fried Plantains ~ Fresh plantains flash-fried & served w/ salsa doña & sour cream **11**

Vegan Tenders ~ Crispy fried vegan nuggets tossed in your choice of house buffalo, BBQ, lemon pepper or plain, served w/ veggies & vegan ranch **16**

Bang Bang Brussels ~ Flash-fried brussels sprouts in housemade sweet heat sauce, w/ Thai basil & everything bagel seasoning **10**

Mac n' Cheese ~ A cup of housemade sharp cheddar cheese sauce mixed w/ cavatappi noodles **8** Available Plant-Based **9**

Fries ~ A generous portion of hand cut, twice-fried, Idaho potatoes **6/9**

Pickle Fries ~ Thinly sliced pickle spears breaded & fried w/ a side of spicy ranch **9/12**

Tots ~ Classic tater puffs served nice & crispy **7/10**

Pretzels & Beer Cheese ~ Warm baby pretzels w/ housemade beer cheese **11**

Fries & tots available cheesy (reg or plant-based), truffle, or animal style for additional \$2

Salads

Watermelon Salad ~ Fresh cubed seedless watermelon drizzled w/ balsamic reduction glaze, sprinkled w/ fresh mint, basil, feta cheese & toasted sunflower seeds. **12**

Kale Caesar ~ Fresh kale greens w/ shaved parmesan cheese, creamy caesar dressing & croutons **8/10**

Southwest Salad ~ Adobo spiced chicken breast served over mixed greens w/ fire roasted corn, applewood bacon, cherry tomatoes, black beans, cheddar, fried tortilla crisps & spicy ranch dressing **20**

Greektown ~ Mesclun mix, red onion, cherry tomatoes, pepperoncinis, cucumber, roasted red pepper, kalamata olives, feta cheese & house Greek dressing **10/13**

Rabbit Food ~ Mesclun mix, tomato, red onion, cucumber & carrots, w/ our house vinaigrette & croutons **6/10**

Add Protein:
chicken 8 | blackened chicken 8 | salmon 15 |
blackened salmon 15 | vegan chicken 10 | vegan steak 8 |

Sammies

Smash Burger ~ Two angus beef patties, sticky onions, applewood smoked bacon, American cheese, iceberg & RB sauce on a toasted sesame seed Martins bun **17** Plant Based **18**

Shrimp Salad Club Wrap ~ A half pound of shrimp salad served w/ applewood smoked bacon, cheddar cheese, red onion, lettuce & tomato on a sundried tomato wrap **18**

Cheesesteak ~ Choice of steak or chicken cheesesteak sauteed w/ hots, sweets, onions & melted provolone **17** Available w/ Plant-Based Steak & Vegan Cheese Sauce **17**

Vegan BBQ Sandwich ~ Plant-based steak, BBQ sauce & spicy peppers, fried onions, vegan brioche bun **16**

Bang Bang Fried Chicken ~ Buttermilk brined chicken thigh, double fried & tossed in Bang-Bang sauce w/ an Asian-style slaw on a toasted Martins roll **16**

Buffalo Chicken Wrap ~ Buttermilk brined chicken thigh, double fried & tossed in tangy Buffalo sauce, w/ bleu cheese dressing, red onion, tomato & iceberg lettuce on a sundried tomato tortilla (Available Vegan) **16**

Chicken Caesar Wrap ~ Fried chicken thigh w/ kale caesar salad in a sundried tomato tortilla (Available Vegan) **16**
Swap Salmon for Chicken **20**

All sandwiches served w/ fries & pickles (sub tots for an additional \$2, sub side salad \$3, sub brussels \$5)

Big Plates

Fish & Chips ~ Fried haddock fillets served over a generous portion of fries w/ housemade malt vinegar tartar sauce (one fillet or two) **16/22**

Chorizo Rigatoni ~ Rigatoni pasta tossed in a creamy tomato & chorizo sauce, topped w/ fried kale, red pepper flakes & parmesan **18**

Pomodoro Pasta ~ Classic Italian tomato sauce w/ linguini, shaved parmesan & basil (avail vegan) **12/16**

Thai Glazed Salmon ~ Seared salmon finished in our housemade bang bang sauce, w/ seasonal vegetables over long grain rice **22**

Spicy Peruvian Chicken ~ Chicken breast marinated in classic Peruvian spices, served w/ a side of plantains, corn, bean & cilantro rice, aji lime sauce & spicy salsa doña **20**

Dessert

Fried Ice Cream Sandwich ~ A classic ice cream sandwich dipped in sweet, house made beer batter & fried golden brown, dusted w/ powdered sugar **10**

Pretzel Donuts ~ Pretzel knots flash-fried & tossed in cinnamon, sugar & drizzled in icing **9**



THE ROYAL BLUE

WEEKLY SPECIALS

Food

Chicken Pesto Wrap

Grilled chicken w/ pesto, feta cheese, roasted garlic tomatoes, roasted red peppers, avocado, onions & pesto aioli on a sundried tomato wrap w/ fries **19**

Beef Lo Mein

Tender beef, broccoli, baby corn, peas, carrots, cabbage & onion tossed w/ lo mein noodles **19**

Cocktails

OGV

OG Ghost energy & Smirnoff vodka **14**

An Apple A Day

Deep Eddy vodka, fresh lemon, green apple syrup, simple, club **13**

Fuego Fuego

Habanero-infused Lunazul tequila, orange juice, blood orange, tajin **13**

Oaxacan Colada

Mezcal Union, coconut rum cream, lime, pineapple, blue curacao **13**

Hi-Five

Ketel One Cucumber & Mint, melon liqueur, lime, pineapple, soda **13**

Loaded Topos

Topo Chico w/ a shot of Aperol **11**

Lime Topo Chico w/ a shot of tequila **11**

Chacho's Modern Life

Chacho jalapeño sugarcane spirit, fresh lime, agave, Tajin rim **13**

Mango Daiquiri

White rum, mango, lime, simple **13**

Don't Empress Me Much

Empress gin, grapefruit, blood orange, soda **13**

Nitro Espresso Martini

Smirnoff vodka, coffee, coffee liqueur, simple (draft) **13**

Tanqueroni

Tanqueray gin, Meletti bitter, vermouth (draft) **13**

House Old Fashioned

Evan Williams Bonded, demerara, orange, bitters (draft) **13**

Drinks

Sol y Durazno

Lunazul blanco tequila, fresh OJ & lemon, peach schnapps, simple **12**

Frizzy Frosé **5** small / **11** large

Frozen Piña Colada **5** small / **11** large

Frozada

Half frozen rosé, half piña colada **11**

Drafts

Nitro Espresso Martini **13**

Red Sangria **9**

Tanqueroni (our house Negroni) **13**

House Old Fashioned **13**

Vodka Blueberry Lemonade **13**

Modelo **6**

Union Duckpin Pale Ale **7**

Wet City Rotating Sour **10**

Checkerspot Fancy Pants Hazy IPA **9**

Coors Banquet **5**

Natty Boh **5**

Wet City Pilsner-Ish **7**

Cans & Bottles

Allagash White **6**

Austin Eastcider Blood Orange **6**

Austin Eastcider Prickly Pear **6**

Guinness **6.5**

Miller High Life **5**

Miller Lite **4**

Narragansett Lager **5**

RAR Nanticoke Nectar IPA **6**

Surfside Seltzer (Half & Half or Lemonade) **7**

Tecate **5**

White Claw (Lime or Black Cherry) **6**

Wine

Seaglass Rosé (CA) **8/29**

Drop of Sunshine Red Blend (CA) **9/32**

Draft Red Winter Sangria **9**

Laluca Prosecco (Italy) **8/32**

Matua Sauv Blanc (New Zealand) **9/32**

N/A

Cordino Italian Spritz **11**

"Island Time" seasonal tropical cocktail w/ non-alcoholic spirits **12**

Topped Topo (mango, apple, blood orange) **8**

Athletic Brewing Cerveza **6**

Sparkplug Cold Brew **6**

Hot Coffee **4**

**PARTIES OF 6 OR MORE WILL BE
SUBJECT TO A 20% AUTO GRATUITY**

HAPPY HOUR!
MON - FRI 4 - 7 PM

\$5 TATER TOTS

\$5 MARTINIS

\$5 GLASSES OF WINE

\$8 ESPRESSO MARTINIS

\$8 NEGRONIS

1/2 PRICE BOHS & COORS