

# BLUE HOUND

## PRIVATE DINING DINNER MENU

55. PER PERSON

### SALAD

#### LOCAL GREENS SALAD

lemon vinaigrette and seasonal vegetables

### ENTREÈS

*(select 3)*

#### HOUSE MADE PAPARDELLE PASTA

mushroom ragout and ricotta salata cheese

#### ROASTED GAME HEN

fingerling potatoes, salsa verde

#### PAN SEARED SALMON

saffron white beans, grilled broccolini, orange and black pepper shallot jam

#### BONE IN BRAISED SHORT RIB

demi-glace, citrus gremolata, purple sweet potato gruyere gratin

### DESSERT

*(select 2)*

#### SEASONAL COBBLER

#### NUTELLA POT DE CRÈME

smoked marshmallow fluff, bourbon caramel sauce, flake sea salt brûlée

#### FLOURLESS CHOCOLATE BUNDT CAKE

### ENTREÈ ENHANCEMENT

#### BUTCHERS STEAK OF THE DAY

Served with fries and red wine sauce

20. per person

## DINNER ENHANCEMENTS

FOR THE TABLE

### STARTERS AND BITES

#### CHORIZO CROQUETTES

manchego cheese, olive oil and romesco sauce  
6. per person

#### WARM CRAB DIP

grilled Noble bread  
9. per person

#### BLISTERED SHISHITO PEPPERS

green onions, citrus aioli  
5. per person

#### MEAT AND CHEESE BOARD

chef's accompaniments and grilled Noble bread  
14. per person

### SIDES

#### GRILLED BROCCOLINI

pickled lemon, chili flakes  
9. per person

#### ROASTED FINGERLING POTATOES

herb parmesan cheese  
9. per person

#### LOBSTER MAC & CHEESE

Brown butter panko  
9. per person

#### BROWN SUGAR & MUSTARD GLAZED ACORN SQUASH

9. per person

#### RAINBOW HEIRLOOM CARROTS

smoky red chimichurri  
9. per person

#### BRUSSEL SPROUTS

Honey fig balsamic reduction  
9. per person

\*consuming raw or under cooked meat, seafood, poultry or eggs may increase your risk of food borne illness especially if you have certain medical conditions. These items may be served raw or undercooked. A 20% gratuity and 5% administrative service fee will be added to parties of eight or more guests.

# COCKTAILS BEER & WINE

**BLUE HOUND SIGNATURE OLD FASHIONED \$18**  
del bac American malt whiskey

## COCKTAILS \$16

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### BACK TO THE FUSCHIA

gunpowder gin, blueberry shrub, ginger, lemon juice, cardamom bitters

### THE ESPRESSO MARTINI

grey goose, amaro, vanilla (no cream, no decaf)

### THE MACHINIST

woodford reserve rye, maple, maraschino, regan's bitters

### BERRY MULE

smirnoff vodka, lime, ginger, raspberry, blueberry

### WAR OF THE ROSES

hendricks gin, pimm's #1, st germaine, lime juice

## LOCAL DRAUGHT BEER \$8

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**TOWER STATION IPA by MOTHER ROAD**  
Flagstaff

**SAN TAN MOON JUICE IPA**  
Chandler

**HISTORIC MEXICAN STYLE LAGER**  
Flagstaff

**PAPAGAO ORANGE BLOSSOM ALE by HUSS**  
Tempe

## RED WINE

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**KING'S RIDGE PINOT NOIR OR 14/54**

**GREYSTONE MERLOT CA 10/38**

**PESSIMIST RED BLEND CA 14/54**

**DECOY CABERNET SAUVIGNON CA 15/58**

**TENET 'LE FERVENT' SYRAH FR 12/46**

**VOLPAIA CHIANTI CLASSICO IT 18/70**

**MACHETE RED BLEND CA 22/86**

**SIDURI RUSSIAN RIVER PINOT NOIR 22/86**

## WHITE WINE & BUBBLES

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**DAOU CHARDONNAY CA 14/54**

**QUILT CHARDONNAY CA 18/70**

**SANTA MARGHERITA PINOT GRIGIO IT 12/46**

**CONUNDRUM by CAMUS WHITE BLEND 11/53**

**JOEL GOTT SAUVIGNON BLANC CA 13/48**

**LA POEMA CAVA ESP 12/46**

**VEUVE CLICQOUT YELLOW LABEL BRUT 140**

**GH MUMM GRAN CORDON BRUT FR 19/89**

## CANNED & BOTTLED BEER

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**SONORAN WHITE CHOCOLATE ALE 12oz 7**

**SAN TAN HEFEWEIZEN 12oz 7**

**BIG BLUE VAN Blueberry Wheat 16oz 9**

**LAUGUNAITAS IPA 9**

**BUD LIGHT 8**

**STELLA ARTOIS 7**

**MODELO NEGRA 8**

**MICHELOB ULTRA 7**

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