

BAR 1521

CONCOCTIONS 15

FLORAL LIBATION

hendrick's gin/yuzu juice/scharffenberger brut
lavender sugar rim/orchid ice

VANILLA ELIXIR

vanilla bean soaked bourbon/triple sec
simple syrup/dehydrated orange

blu MULE'S SERUM

basil infused tito's handmade vodka
blueberries/ginger beer

ROASTED REMEDY

oceanian vanilla bean infused vodka/
frangelico dark crème de cacao
fresh brewed espresso/espresso beans
*decaf available

PHARMACY FROTH

vanilla bean soaked california bourbon/
bailey's /crème de cacao/cream
whipped cream/cookie crumbles

COPPER blu CURE

absolut elyx vodka/ olive juice
blu cheese stuffed olives

DAILY HAPPY HOUR 4pm-6pm

DRAFT BEER 4

key west sunset ale/daytona dirty blonde ale
jai alai IPA/michelob ultra
reef donkey apa/yuengling lager

SELECT COCKTAILS 5

pinnacle vodka/cruzan light rum/camarena tequila
bombay dry gin/jim beam bourbon/seagrams 7

WINES BY THE GLASS 6

pinot grigio/chardonnay/pinot noir/cabernet sauvignon

SELECT SUSHI ROLLS 7

Available from 5pm-6pm

shrimp tempura roll/eel & cucumber roll/salmon roll

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BITES

EDAMAME IN MOTION 10

shallots/garlic/Hawaiian sea salt
dancing bonito flakes

CRISP CALAMARI FRIES 14

green papaya slaw/lemon aioli/miniature herbs

CRACKED PEPPER SEARED AHI TUNA 16

wakame salad/pickled ginger/spicy mayo
tempura crunch

GREENS

KALE & PEAR SALAD 13

goat cheese/pear/strawberry/carrot
candied pecans/pork belly
warm whole grain mustard vinaigrette

FLORIDA PEACH SALAD 16

serrano ham/warm sweetgrass green hill cheese
fennel/arugula/honey truffle vinaigrette

ADD

grilled chicken 6
grilled garlic butter tiger shrimp 14

EATS

FISH FRY 16

tempura battered fried catch of the day
malt vinegar/french fries

1521 BURGER 17

toasted brioche/garlic aioli/french fries

Choice of:

caramelized onions/foraged mushrooms
matured cheddar/smokey blu cheese

blu CRAB CAKE SLIDERS 19

toasted Hawaiian slider buns/roasted garlic aioli
papaya slaw

Please inform your server of any dietary restrictions so we may do our best to accommodate your needs. Raw & undercooked food may be hazardous to your health.

Prices exclusive of Florida State sales tax & gratuity. Parties of 6 or more will have 18% gratuity added to the total.

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SUSHI

Available Nightly from 5pm-11pm

NIGIRI—2pc, **SASHIMI**—5pcs

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* MAGURO /tuna	11	18
* SAKE /salmon	9	12
* HAMACHI /yellow tail	10	18

CONTEMPORARY SUSHI ROLLS

* CALIFORNIA ROLL 100% blu crab cucumber avocado tobiko sesame seeds	15	
* RAINBOW ROLL inside: 100% blu crab cucumber avocado tobiko outside: sesame seeds tuna salmon hamachi	18	
* SPICY TUNA ROLL big eye tuna kimchi sauce spicy sesame oil cucumber green onion sesame seeds	17	
MEXICAN ROLL shrimp tempura cucumber avocado pickled jalapeno spicy mayo	16	
SHRIMP TEMPURA ROLL shrimp tempura gourd sesame seeds green onions	16	
VEGGIE ROLL cucumber avocado carrot asparagus sesame seeds	10	
* OMEGA3 ROLL smoked salmon cucumber yamagobo cream cheese sesame seeds	13	
* DANCING EEL ROLL inside: 100% blu crab avocado cucumber tobiko outside: eel avocado eel sauce sesame seeds	18	
* CILANTRO ROLL tuna spicy mayo mango jalapeno avocado micro-cilantro sesame seeds	17	
EEL & CUCUMBER ROLL inside/outside roll eel cucumber sesame seeds	12	
* PHANTOM ROLL inside: yellowtail spicy mayo cucumber avocado yamagobo sesame seeds outside: yellowtail green onion kimchee sauce fresh lime	18	

ADDITIONS

WAKAME SALAD	7	
MISO SOUP	5	

SUSHI ENTREES

* NIGIRI-FULL ENTREE 2 tuna yellowtail salmon shrimp octopus salmon egg eel 3 piece hosomaki tuna roll	30	
* CHIRASHI-FULL ENTREE bbq eel salmon yellowtail shitake mushroom tobiko egg omelet 2 tuna octopus surf clam conch squid salmon roe shrimp fish cake sesame seeds	35	

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SAKE

Junmai Gekkeikan USA	6
Junmai Ty-ku Silver Japan	9
Junmai Ginjo Ty-Ku Black Japan	13
Junmai Ginjo Drunken Whale Suigei Kouiku Japan	16
Junmai Daiginjo Tengumai 50 Japan	18
Junmai Sparkling Zipang 250ml Japan	20
Organic Nigori Momokawa Oregon	13

SPARKLING WINE

Prosecco LaMarca Trevisio, Italy	9
Brut Scharffenberger California	13
Moscato D'Asti Ruffino Piedmont, Italy	10

WHITE WINE

Rosé Gerard Bertrand Cote Des Roses France	9
Pinot Grigio Banfi "Le Rime" Veneto, Italy	8
Riesling 50 Degree Rheingau, Germany	9
Chateauneuf du Pape Blanc Domaine du Vieux Lazaret Rhone, France	17
Sauvignon Blanc Joel Gott California	9
Sauvignon Blanc Honig Napa Valley	13.5
Sauvignon Blanc Nobilo "Icon" New Zealand	13
Albariño Deusa Nai Rias Baixas, Spain	10
Chardonnay Cline Estate California	9
Chardonnay Kendall-Jackson California	10
Chardonnay Sonoma-Cutrer Russian River, Sonoma	15
Chardonnay Cakebread Cellars Napa Valley	23

RED WINE

Pinot Noir Parker Station California	10
Pinot Noir Cherry Tart California	11
Pinot Noir Meiomi Santa Barbara-Monterey-Sonoma, California	13
Pinot Noir Lange Willamette Valley, Oregon	16
Pinot Noir Belle Glos "Las Alturas" California	20
Malbec Alamos Mendoza, Argentina	10
Red Blend Troublemaker Paso Robles, California	11
Red Blend The Prisoner Napa Valley	18
Cabernet Sauvignon Kendall-Jackson California	12
Cabernet Sauvignon Franciscan Napa Valley	15
Cabernet Sauvignon William Hill Napa Valley	10
Cabernet Sauvignon Stag's Leap Wine Cellars "Artemis" Napa Valley	23

ON TAP

Michelob Ultra
Yuengling Lager
Key West Sunset Ale
Reef Donkey APA
Jai Alai IPA
Daytona Dirty Blonde Ale

BOTTLED BEER

Budweiser/Bud Light
Coors Light/Miller Lite
Angry Orchard/Blue Moon
Sierra Nevada/Dos Equis
Guinness/Heineken
Stella Artois/Corona Extra
Sam Adams Boston Lager
Kirin Ichiban/Sapporo