

**SHAKEN**  
IN EXTRAVAGANCE.

**STIRRED**  
BY EXCITEMENT.

**SERVED**  
AT ITS FINEST.

**blue** 

 /RENAISSANCEARUBA

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[RENARUBA.COM](http://RENARUBA.COM)

Located at the Renaissance Aruba Resort & Casino  
L. G. Smith Boulevard 82, Oranjestad Aruba +297 583 6000

# SPECIALTY COCKTAILS



## **BUSH MEDICINE** - \$11 | Virgin - \$7.5

Living on an island, a deep-rooted reliance on natural homegrown remedies is customary. 'Bush Medicine' is a term used for the homemade remedies the Arubans make of local herbs, plants and roots. Blue's Bush Medicine has transformed the traditional medicinal elixir with added island flair. Bright lemon, fresh Aruban cucumber, ginger and honey add a smooth finish to this vodka cocktail.

Ginger // Local Coriander // Lemon // Aruban Cucumber //  
Cucumber // Blue Plumbago flower // Honey // Vodka // Egg White Foamy Top



## ORO HUBA - \$10.5 | Virgin - \$7.5

Popular belief links Aruba's name with the Spanish phrase "oro huba" which means "there used to be gold." In fact, the Spanish did not find any gold, and regarded Aruba as "valueless." Another possible derivation of the name is from two Carib Indian words "ora," meaning "shell" and "ouba," meaning "island".

We take the best of both worlds and serve you a real Aruban cocktail: Served frozen, the Oro Huba blends tropical flavors of coconut, mango, passion fruit and vanilla.

Passion fruit // Mango Syrup // Vanilla Elixir // Coconut Rum // Dark Rum

Please note that a 15% service charge and a sales tax will be added to your final check. We are strawless! If you'd like a straw, paper straws are available upon request.

# SPECIALTY COCKTAILS



## FLOWERS OF THE CARIBBEAN - \$13.5

Aruba's fascinating flora and fauna life are the inspiration for this colorful cocktail. The island's flowers, with their delicious aromas and flavors, are revived with the combination of clover blossom honey, homemade flower elixir, tied together with a floral gin and a hint of elderflower liqueur.

Clover Blossom Honey // Elderflower Liqueur // Floral Gin // Homemade Flower Elixir // Lemon // Soda Water

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## CARNIVAL - \$14.5

You have not lived until you've experienced the spirit of Carnival as it is celebrated in Aruba. The island's Carnival is a colorful event where island pride and tradition are celebrated as music and extravagant costumes take center stage.

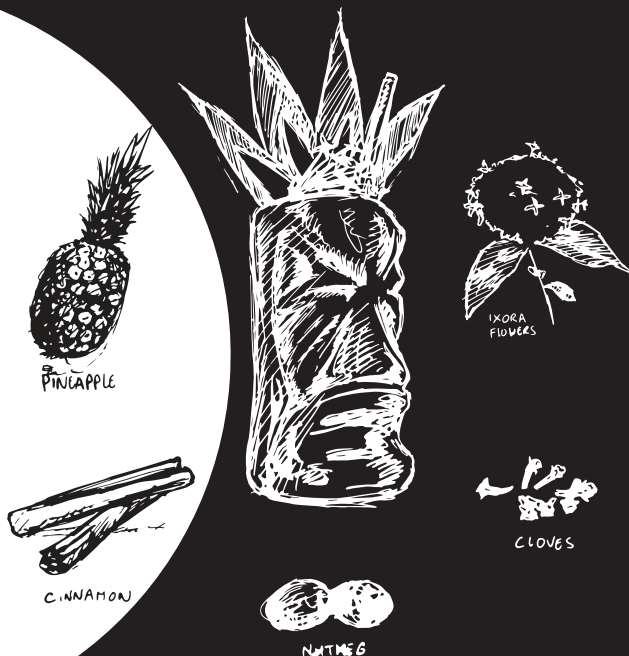
The Carnival cocktail was created to evoke the true spirit of the annual celebration and passion for the island in a delicious everyday drink. Featuring flavors that are sweet, fresh and fruity.

Local Tropical Fruits & Flowers // Cherry Liqueur // Grand Marnier // Gin // Lime

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## SPECIALTY COCKTAILS



### **TORMENTA TROPICAL** - \$14.5 | Virgin - \$7.5

Strong flavors, large bodies of warmth and heavy energy spiraling around the tropics can only mean one thing: Tropical storm alert!

Tormenta Tropical is a fruity and fresh Tiki cocktail with fresh pineapple and lime juice mixed with the warm, earthy flavors of an herbal liqueur, nutmeg, clove and a pleasant kick of local, spicy papaya salsa.

Pineapple // Lime // Herbal Liqueur // Nutmeg // Clove // Cardamom // Local Papaya Salsa

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RED BELL PEPPER



YELLOW BELL PEPPER



MADAME JEANNETTE



JALAPEÑO

## PELIGROSO OLD FASHIONED - \$15

Peligroso has many meanings in Papiamentu. The word is mainly used as an adjective, but its meaning changes strongly by using a different tone of voice. In a disgusted tone, peligroso means something gross or not likable. In a positive tone however, it means something that is very cool or ludicrous.

So, word to the wise, be careful how you order our Peligroso Old Fashioned. It should be a daring and spirit-driven bourbon drink with a homemade sweet red bell pepper syrup and hints of the yellow 'Madame Jeanette' pepper. Sweet, strong and spicy; just how we like it.

Homemade Sweet Red Bell Pepper Syrup // Yellow 'Madame Jeanette' Pepper Salsa // Bourbon

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# SPECIALTY COCKTAILS



LIME



CHAYOTE

## WELCOME IN PARADISE - \$14.5

"And so with the sunshine and with the great bursts of leaves growing on the trees, just as things grow fast in movies, I had that similar conviction that life was beginning over again with the summer." - F. Scott Fitzgerald

This is a more spirit-driven cocktail with the use of dark rum, fresh lime juice, a pear liqueur and chayotte, the local pear-shaped vegetable. Something to sip slowly and enjoy the surroundings.

Brandy // Chayotte // Lime // Dark Rum

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## HAPPY HOUR RITUAL: "A PUNCH OF PRICKS"

Our Punch of Pricks is a special bar ritual that takes place every Tuesday and Friday at 4:00pm. It's a special ritual that you can only experience at Blue and is dedicated to the island of Aruba. Aruba is home to dozens of species of cactus. In this punch we use 3 types of cacti: "Pittaya Fruit," also called "Dragon Fruit," the flesh of the Kadushi cactus and the fruit of the Bushi cactus. Together with local tropical fruits, fresh coconut water and some rums, we will prepare this special punch for you and tell you more about Aruba.

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# EASY & ENJOYABLE



## Caribbean Chips & Mo June's Dip

**\$8**

potato, plantain & yucca chips  
Mo June's pepper jelly dip

## French Onion Pita

**\$8**

grilled pita wedges  
French onion dip, served with tomato cucumber salad

## Fire Wings

1/2 dz **\$9**

celery & carrot sticks, blue cheese, hot sauce

1 dz **\$15**

## Potstickers

**\$12**

steamed, with meat, soy ginger sauce

## Beer Battered Shrimp

**\$15**

orange glazed with sweet chili, tossed baby greens, wakame & arugula

## Flatbread

**\$10**

cheese & herbs | mozzarella, parmesan, garlic oil & fresh herbs

- add two toppings **\$12**

- add three or more **\$15**

pepperoni, sausage, bacon, mushroom, peppers, onions,  
tomatoes, pineapple, ham, spinach, olives, chicken, anchovies

## Crunchy Beef Sliders

**\$14**

caramelized onions, aged cheddar, bacon, chips, lettuce, tomato

- substitute beef for marinated chicken fillet **\$12**

- substitute beef for sesame seed crusted tuna **\$15**

## Blue's Sushi Roll

**\$16**

great for sharing!

fried shrimp, California, spicy tuna, vegetable, smoked salmon, crab or eel  
roll, wakame salad, edamame, wasabi, ginger & soy sauce

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## SWEETS

Key Lime Pie

\$8

Aruban Coconut Quesillo

\$8

local crème caramel flan flavored with coconut

Chocolate Trio

\$10

chocolate cake, chocolate mousse and chocolate ice cream

## FRESH & BLUELICIOUS

Caesar Salad

\$9

Romaine lettuce, shaved parmesan, croutons, housemade dressing

with grilled chicken \$12

with grilled steak \$14

with grilled shrimp \$17

Greek Salad

\$9

Feta cheese, olives, grape tomato, peppers, onions, olive oil

Tossed Ahi Tuna Salad

\$15

baby greens, wakame, orange segments, almonds, sugar peas,  
marinated sweet chili cucumber, honey sesame dressing

Chef-crafted Salad

\$16

Iceberg wedge, hard boiled egg, green onions, bacon bits, sweet corn,  
tortilla strips, crumbled blue cheese

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# FRESH & BLUELICIOUS

## Quesadilla

**\$9**

grilled flour tortilla, pepper jack cheese, scallions, fresh cilantro, pico de gallo

with grilled chicken \$12

with grilled steak \$15

with grilled shrimp \$16

The following three dishes are served with your choice of fries, house salad, fresh fruit or steamed vegetables

## Renaissance Burger

**\$14**

USDA Angus Beef, tomato, lettuce, red onion, toasted roll & choice of two: bacon, sauteed onions, mushrooms, cheddar, Swiss cheese

- additional toppings each \$1

- substitute beef for marinated chicken fillet \$12

## BLUE Burger

**\$18**

A mix of ground beef with chorizo & spices topped with jack cheese, cheddar cheese, bacon and jalapeños with a dollop of sour cream mixed with pica de papaya. Served with sweet potato fries

## Club Sandwich

**\$12**

choice of white or wheat toast, turkey, ham, bacon, Swiss cheese, lettuce, tomato

## Pan-Seared Salmon

**\$21**

teriyaki sauce

## Steamed Lobster, Shrimp & Crab Claws

**\$29**

fresh sweet corn, baby potatoes, lemon, Tabasco sauce

## Blue's Surf & Turf

**\$31**

Six-ounce certified Angus Beef® prime top sirloin, roasted jumbo shrimp, vegetables, steak fries, mushroom sauce

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## FROZEN COCKTAILS

\$8.5

### Piña Colada

Rum,  
piña colada mix



### Mudslide

Vodka, Crème de Café,  
Irish cream, ice cream mix

### Strawberry Shortcake

Amaretto, ice cream mix,  
strawberry mix

### Forbidden Jungle

Irish Cream, Crème de Café,  
banana mix, ice cream mix

### Love Holland

Rum, Blue Curaçao,  
Coecoei, piña colada mix



### Tropical Breeze

Melon liqueur, strawberry mix,  
banana mix

### White Russian

Crème de Café, Vodka,  
ice cream mix

### Strawberry Daiquiri

Rum, strawberry mix

## COOL COOLERS

\$8.5

### Blue Island Iced Tea

Vodka, Rum, Gin,  
Blue Curaçao, lime juice, Sprite

### Key West Cooler

Vodka, Melon liqueur,  
coconut rum, Peach Schnapps,  
cranberry juice

### Lynchburg Lemonade

Bourbon, Triple Sec  
lime juice, Sprite

### Bay Breeze

Vodka, pineapple juice,  
cranberry juice

### Aruba Ariba

151 Rum, Vodka,  
Crème de Banana, Triple Sec,  
Coecoei, fruit juice



### Watermelon Cooler

Rum, Melon liqueur,  
orange juice, cranberry juice

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## MARTINI MANIA

\$8.5

### Appletini

Vodka,  
apple pucker

### Chocotini

Vodka, Crème de  
Cacao White

### Peach Martini

Mandarin vodka,  
Peach Schnapps, peach juice

### Coconut Martini

Vodka, coconut rum,  
coconut cream

### Blue Sky Martini\*

Citron Vodka, Blue Curaçao,  
lime juice

### Melontini

Vodka, melon liqueur,  
orange juice

### Cosmopolitan

Vodka, orange liqueur,  
cranberry juice, lime juice

### Lychee Martini

Lychee juice, vodka,  
lychee liqueur

## CLASSIC COCKTAILS

\$8.5

### Champagne Cocktail

Bubbly, brandy,  
bitters, sugar

### Mojito

Rum, fresh mint,  
lime juice

### Margarita

Tequila, Cointreau, lime juice

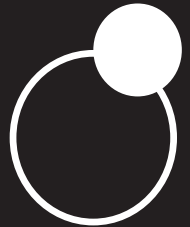
### Martini

Vodka, Gin, Vermouth

### Vodka Gimlet

Vodka, lime juice,  
Gibson onion

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## COCKTAILS WITH A TWIST

\$10

### Cuban Society

Bacardi Wolfberry, Galliano, raspberries, lime juice

### Amante Picante

Patron tequila, cucumber, cilantro, lime juice

### Strawberry Caipiroska

Fresh strawberries, Grey Goose vodka

### Elderflower Cooler

Vodka, St Germaine, fresh lemon juice, simple syrup, soda

## SPARKLING WINE & CHAMPAGNE

	Glass	Bottle
Veuve Clicquot Brut		\$142
La Marca	\$13	\$45
Moët & Chandon		\$127
Cavit Moscato	\$11	\$38

## ROSÉ

Triennes	\$9	\$32
AIX	\$15	\$51

## WHITE WINE

Gabbiano Pinot Grigio	\$9	\$32
Santa Margherita Pinot Grigio	\$13	\$49
Matua Sauvignon Blanc	\$11	\$40
Josh Chardonnay	\$13	\$46
Chateau Ste Michelle Riesling	\$12	\$43

## RED WINE

Love Noir Pinot Noir	\$13	\$45
Red Diamond Merlot	\$9	\$32
Alamos Malbec	\$9	\$32
Josh Cabernet Sauvignon	\$13	\$45

## HOUSE WINE

Chardonnay, Sauvignon Blanc, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir	\$7.5	\$30
House Sparkling	\$8	\$34

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## BEER

### LOCAL

Balashi	\$6.5
Chill	\$6.5

### IMPORT

Budweiser	\$7
Bud Light	\$7
Coors Light	\$7
Corona	\$8
Amstel Bright	\$7

## SOFT DRINKS AND JUICES

Coca-Cola, Diet Coke, Sprite, Tonic, Ginger Ale, AWA Water	\$3
Homemade Sodas	\$4
San Pellegrino	\$6
Cranberry, Grapefruit, Pineapple, Tomato, Orange, Apple juice	\$4

## COFFEE & TEA

Coffee, Decaf	\$3.5	Double Espresso	\$6
Cappuccino	\$4	Café au Lait	\$4
Espresso	\$3.5	Tea, assorted flavors	\$3.5



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