

~~HOT~~ ~~&~~ ~~COLD~~
~~FOOD~~ ~~DRINKS~~

BLUE DOOR MENU

Two or Three Course Prix Fixe

55/65

FIRST COURSE

Korean BBQ Pork Belly (3) pineapple & jicama slaw, roasted cashews, cilantro

Grilled Little Gem Ceaser baby romaine hearts, caesar dressing, grated parm, herb crumb, anchovies

Oyster de Jour (4) champagne mignonette, house cocktail sauce, lemon

Chilled Shrimp Cocktail (3) horseradish & verjus gel, house cocktail sauce

SECOND COURSE

Bar Steak 8oz new york strip, argentinian chimichurri, papas bravas

Sesame Tuna szechuan chili crunch, smashed cucumbers, yuzu ponzu, herb oil

Guajillo Chicken roasted corn, tomatillos, red tomatoes, pickled peppers, creamy guajillo sauce

Pappardelle Alla Bolognese beef & pork ragu, parmesan

Dessert

Boozy Bread Pudding bourbon dulce de leche, espresso gelato, almond tuile

Dark Chocolate Cake devil's food-style cake, nutella whipped cream

Crème Brûlée honey & lavender chantilly, butter crumbs

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

BOURBON

Jefferson's	19	Baby Jane	20
Jack Daniel's	19	Angel's Envy	20
1792 Small Batch.....	19	Woodford Reserve.....	20
Basil Hayden's	19		

RYE

Michters US* 1 Kentucky Straight ..	19	Whistle Pig 10yr.....	28
Jefferson's	19	Heaven Hill BTB.....	30

IMPORTED

Crown Royal	19	Bushmill's 10yr.....	20
Jameson	19		

COGNAC

D'usse VSOP	20	Hennessey XO	86
Hennessey VS	22		

SCOTCH

Johnnie Walker Black	19	Macallan 12Y	30
Highland Park 12Y	21	Balvenie 14Y.....	32
Glenfiddich 12Y	24	Dalmore 15Y.....	56
Balvenie 12Y	26	Balvenie 21Y.....	96
Glenfiddich 14Y	28	Macallan 007.....	150
		Glenfiddich 30Y	375

An entertainment fee per person applies during live shows.
20% gratuity will be added to parties of six or more.

VODKA

Absolut.....	19	Tito's Handmade	19
Awayuki Strawberry	19	Grey Goose	20
Ketel One.....	19	Belvedere	21

GIN

Beefeater	19	Hendrick's.....	21
Malfy Grapefruit.....	19	Empress.....	21
Tanqueray	19		

RUM

Planteray Light	19	Brugal 1888	20
Malibu Original	19	Ron Del Barrilito Two Stars	22
Myer's Dark	19	Ron Del Barrilito Three Stars	24
Planteray 5Y	19	Kraken Spiced	19

TEQUILA BLANCO

Casamigos.....	19	Patron.....	21
Lalo	20		

TEQUILA REPOSADO

Don Julio	22	Patron El Alto Cristalino	52
Reserva De La Familia.....	34		

TEQUILA AÑEJO

Casa Noble	24	Clase Azul	148
Don Julio 1942	54		

MEZCAL

Del Maguey Single Village Puebla.....	19	Del Maguey Single Village Chichicapa	24
--	----	---	----

TINY-TINI HOURS

TUESDAY TO SATURDAY — 5PM TO 7PM
DRINKS AVAILABLE WITH PRIX-FIXE, ALL HOURS

Tiny-Tinis

16

Aeroplane malfy grapefruit gin, lemon, amaro nonino, aperol

Honey Suckle Harmony coconut oil washed del maguey puebla mezcal, lime, pineapple, honeysuckle + peppercorn, grapefruit bitters, makrut lime leaf

Espresso Martini vodka, espresso, kahlua

Classic Martini Dirty or Dry

Old Standards

Beer 8

cider, IPA, lager, N/A

Wine 14

sauvignon blanc, rosé, tempranillo

Teeny Bites

Crudité 16

raw & pickled seasonal vegetables, muhammara dip

K-POP Fries 14

classic kimchi, sambal chili mayo, shredded cheese, cilantro, scallions

+ chopped steak (12)

+ chopped chicken (10)

Korean BBQ Pork Belly (2) 12

pineapple & jicama slaw, roasted cashews, cilantro

NEW FAVORITES

The Signatures

	Whole 'Nother Sonata 23 don julio reposado, ancho reyes + poblano, mango chinola, demerara, lime, salt air foam
	Bodega Cat 23 absolut vanilla vodka, kraken spiced rum, tres leches, espresso, coconut foam
	Blue Door Garden 22 grey goose vodka, origami sake, lavender + lemongrass, yuzu, lemon essence, butterfly pea leaf tincture, micro princess flower
	El Sin Nombre 23 cacao nib-infused lalo tequila blanco, kahlua, pineapple, lemon, demerara, chocolate bitters, mini wafer de cajeta
	Honey Suckle Harmony 22 coconut oil washed del maguey puebla mezcal, lime, pineapple, honeysuckle + peppercorn, grapefruit bitters, makrut lime leaf
	Silk & Sin 22 tito's vodka, tanqueray gin, william's birne pear liqueur, lemon, orgeat, vanilla, lavender bitters, sun-cured pear
	Crimson Melody 22 jefferson's bourbon, hendrick's gin, amaro nonino, spiced hibiscus, lemon juice, egg white, hibiscus powder
	Aria in Bloom 23 awayuki strawberry gin, beefeater gin, soho lychee liqueur, barrow's ginger liqueur, omija berry, lemon, egg white, baby koyo strawberry
	Butter & Soul 23 brown butter washed highland park 12 yr, edmond briottet creme de banane, lillet rouge, toshi vignolla walnut liqueur, saline bitters, manicured banana leaf & torched banana chip

MAIN STAGE

Large Plates

So & So's Burger 34

8oz brisket blend beef, caramelized onions, black pepper candied
bacon, not-so-secret-sauce, lettuce, tomato, sharp cheddar, fries

Pappardelle Alla Bolognese 34

beef & pork ragu, parmesan

Sesame Tuna 32

szechuan chili crunch, smashed cucumbers, yuzu ponzu, herb oil

Saffron Halibut 38

roasted artichokes, potato, fennel, rustic tomato-caper saffron broth, lemon gremolata

Bar Steak 38

8oz new york strip, argentinian chimichurri, papas bravas

Guajillo Chicken 32

roasted corn, tomatillos, red tomatoes, pickled peppers, creamy guajillo sauce

Steak for Two 115

18oz cedar river ribeye, cowboy butter, choice of 2 sides
[creamy spinach, fries, chili maple brussel sprouts]

Desserts

Boozy Bread Pudding 16

bourbon dulce de leche, espresso gelato, almond tuile

Dark Chocolate Cake 16

devil's food-style cake, nutella whipped cream

Crème Brûlée 17

honey & lavender chantilly, butter crumbs

20% gratuity will be added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.

OPENING ACTS

Special Guests

Burger & Tini	38
So & So's burger and choice of martini (aeroplane, honey suckle harmony, espresso martini, classic martini dirty or dry)	

Small Plates

K-POP Fries	22
classic kimchi, sambal chili mayo, shredded cheese, cilantro, scallions + chopped steak (12) + chopped chicken (10)	

Oysters du Jour (6)	27
champagne mignonette, house cocktail sauce, lemon	

Crudit�	24
raw & pickled seasonal vegetables, muhammara dip	

Korean BBQ Pork Belly (4)	22
pineapple & jicama slaw, roasted cashews, cilantro	

Hamachi Crudo (5).....	26
yuzu aguachile, serrano, radishes, orange segments, macademia nuts	

Mini Lobster Rolls (4)	32
miso aioli, tobiko	

Grilled Little Gem Caesar	24
baby romaine hearts, caesar dressing, grated parm, herb crumb, anchovies	

Chilled Shrimp Cocktail (5)	32
horseradish & verjus gel, house cocktail sauce	

OLD STANDARDS

& Classics

	Aviation 21 tanqueray gin, lazzaroni maraschino, lemon, creme de violette
	French 75 21 beefeater gin, lemon, simple, mionetto avantgarde prosecco
	Penicillin 22 the macallan sherry oak 12 yr, barrow's intense ginger lemon, honey, highland park 12 yr
	So & So's Old Fashioned 24 1792 small batch bourbon, ron del barrilito two stars rum, oleo saccharum, orange bitters, chocolate bitters

& Twists

	Aeroplane 21 malfy grapefruit gin, lemon, amaro nonino, aperol		Curtain Call 22 tanqueray gin, strawberry, lemon, campari, noilly prat rouge, egg white
	Milk & Magic 23 milk-washed planteray rum 5 yr, campari, strawberry, lime, pineapple, manicured pineapple leaf		

An entertainment fee per person applies during live shows.
20% gratuity will be added to parties of six or more.

Beer

BEER

Lager.....	10
Heineken	
Special Lager.....	10
Dos Equis	
IPA	10
Brooklyn Brewery	
Cider	10
1911 Original Hard	

& Wine

BUBBLES

	G	C	B
Prosecco	20		90
NV Mionetto Avante Garde Veneto, IT			
Rose Sparkling	22		105
NV J. Vineyards Brut Rose Russian River Valley, CA			
Champagne	32		160
NV Lanson L Black Creation Champagne, FR			

WHITES

	G	C	B
Albarino	21	37	95
2023 Rias Baixas SPA			
Sauvignon Blanc	20	35	90
2024 Haras De Pirque Leyda Valley, CHL			
Chardonnay	22	39	100
2023 Chalk Hill Russian River, CA			

Spirit Free

MOCKTAILS

	Bodega Kitty 16 tres leches, pineapple, lemon, vanilla, coconut foam
	What The Spritz 16 feragaia n/a spirit, spiced hibiscus, lime, orange slice
	On 8th Ave 16 earl grey tea, grapefruit, lemongrass + lavender, verjus cordial, lime, aquafaba, lavender + lemon twist
	NA Lager* 10 0.0 Heineken

ROSE

	G	C	B
Whispering Angel Côtes de Provence, FRA	20	37	95

REDS

	G	C	B
Pinot Noir 2023 Siduri Willamette Valley, OR	24	45	115
Tempranillo 2018 Valdubon Ribera Del Duero, SPA	21	39	100
Cabernet Sauvignon 2021 Girard Napa Valley, CA	26	49	125

An entertainment fee per person applies during live shows.
20% gratuity will be added to parties of six or more.