



Take the Blucy Challenge and become a **WINNER!** Ask your server for details
 * Please let your server know if you have any food allergy concerns

BLUCYS®

These beauties are served à la alone. Not all Blucys are created equal. Cheese and internal ingredients vary.
 Add a side of hand-cut fries or tater tots for \$2 or beer battered green beans or onion rings for \$3

blucy® \ˈblü-sē\

Two fresh ground Angus beef patties collaborate to encompass a veritable cornucopia of ingredients, creating a cavern of delectable deliciousness.
 It's a collision of culinary creativity and Midwestern ingenuity. Often imitated, never duplicated. A St. Paul original.

⚠ Experts know to exercise caution on those first few bites to avoid the scalding cheese

THE BLUCY® The one and only - Our flagship burger! We stuff bleu cheese and finely chopped garlic into a half-pound of Angus beef \$7.00

THE CLASSIC A Twin Cities original and South Minneapolis' culinary gift to the world. Made with Land O'Lakes® white American cheese \$7.00

THE HUMPTY Try not to fall off of your chair when you bite into this most flavorful fare. Ellsworth cheese curds fill the inside, while a slow poached egg and Irish rashers huddle up on top \$8.50

BANGKOK BLUCY Your taste buds will reach Nirvana with this one! We soak mozzarella in coconut milk before we stuff it into the burger and top it off with our pickled veggie mix. Served with a side of curry for delectable dunking \$8.00

CAJUN BLUCY Time to spice up your day! We load this Juicy with pepper jack cheese and sliced jalapeños \$7.50

BACON BLUCY Our thick-cut bacon is sliced and combined with Tillamook® cheddar cheese right inside the patty. Meat inside meat! \$8.50

PASTRAMILICIOUS The original B.O.M. and quite possibly the most beloved Blucy of them all! We pack this burger with zesty pepper jack, spread cream cheese on the bottom bun, throw in some snappy pickles, and top it all off with a mound of pastrami \$9.00

CEASE & DESIST Classic American! We pack this home run with oozy Land O'Lakes® white American cheese and diced pickles, and then lay it down on a bed of diced white onion. We then top it off with lettuce, more cheese and our own house made 'Merican sauce! \$8.50

HORSEKICK BLUCY Hold on to your hat, pardner! Our own horsekick sauce makes a rowdy appearance with a bleu cheese and cream cheese blend infused with horseradish. We then top it off with onion strings for some extra giddy-up! \$8.50

BAKED 'N' LOADED Dude. Seriously. A Blucy loaded up on the inside with colby jack cheese and topped with crunchy house-made potato chips, chopped bacon, green onions, and Smack Sauce \$8.00

LONGFELLOW BLUCY We dedicate to our second home a classy burger stuffed with herbed goat cheese and house roasted garlic, and topped with our own blackberry sauce made with Skinny Jake's Fat Honey. Get your Wadsworth! \$8.50

* Make any Blucy a **COWBOY** for just another \$1 and we'll add our BBQ sauce, extra cheese, and toss in a couple of hand-battered onion rings! Yeehaw!

JIFFY BURGER

You've got to try it to be a believer. We slather our burger with crunchy peanut butter, a little mayo, pepper jack cheese, and bacon—just like Mom used to make! Awarded Best Burger in the Twin Cities by City Pages!
 Comes with your choice of hand-cut fries or tator tots \$9.00

WINGS

A whole pound and a half of chicken wings! Each sauce is made from scratch!
 Buffalo BBQ Jerk Frogtown Cajun Sweet Chili Lime
 'Rican Rub General J's Maple Bourbon Bacon Carolina Steal Your Face
 \$9.50

APPETIZERS

HAND-CUT FRIES Made to order and always served hot and fresh! Also available with Cajun seasoning \$5.00

TATOR TOTS A basketful of love... these puppies are perfect even when they're not in a hot dish. Served plain or Cajun style \$5.00

ONION RINGS Wallow in joy as you wolf down a round of our crispy beer battered onion rings. Served with a side of Smack Sauce! \$7.00

CHEESE CURDS Ellsworth white cheddar curds are bathed in beer batter and fried to a crispy goodness. Not too shabby, Wisconsin! \$8.00

SPAM BITES A Minnesota must! Spam, cream cheese, and pickle breaded and deep fried. Served with a side of sweet chili lime sauce \$7.00

DEEP FRIED PICKLES Yum, yum! A heaping basketful of our hand-battered deep fried pickle chips. Served with a side of garlic aioli \$7.00

BEER BATTERED GREEN BEANS What better way to get your daily allowance of vegetables? Battered and fried to crispy perfection \$7.00

TOTCHOS! Adios tortilla chips...hola Totchos! A mound of our crispy golden brown tater tots topped with jalapeño queso blanco, lettuce, tomatoes, onions, and a dollop of sour cream \$7.00 Add ground beef or chicken for \$2

LATIN KISSES Bam! Jalapeños stuffed with cream cheese wrapped in glorious bacon and dusted with our own Karma \$7.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness

SALADS & GREENS

Your choice of dressings include Ranch, Bleu Cheese, French, Thousand Island, and Balsamic Vinaigrette

HOUSE SALAD Fresh spring lettuce with carrot, red onion, cucumber, grape tomatoes, shredded mozzarella, and croutons \$6.00
Add chicken for an additional \$2

COBB SALAD We empty out the kitchen on this one. You have your choice of grilled or crispy chicken to top spring greens adorned with diced onion, tomatoes, cucumber, carrot, egg, cheese, and bacon \$9.00

THAI CHICKEN WRAPS Grilled and curried chicken strips served with butter lettuce pouches that you garnish with our pickled ginger veggie mix, carrots, and cucumbers. Our sweet chili lime and Frogtown sauces are served on the side \$9.00

WEDGE SALAD Iceberg lettuce, bleu cheese crumbles, tomato, hard boiled egg, chopped bacon, crouton bread crumbs, crispy onions, and chives. Served with bleu cheese & Thousand Island dressings \$9.00

SOUP OF THE JOUR

We've pared down our favorite recipes to provide the perfect warm up for any Blue Door meal. All soups are made fresh daily!

\$4.00 a cup \$6.00 a bowl

Turkey Wild Rice Soup is available EVERYDAY!

MISCELLANY

Served with your choice of hand-cut fries or tater tots. Beer battered green beans or onion rings can be added for an additional \$1

CHICKEN STRIP BASKET Sliced tender chicken breast, hand-battered, and fried. Served with your choice of dipping sauce \$8.00

FISH TACOS You have had our turf, now try our surf! We fry fresh tilapia to a golden brown, then top it off with our house made chipotle slaw, and wrap them in corn tortillas....es fantastico! \$8.00

TURKEY BURGER SANDWICH This juicy fresh ground turkey patty is adorned with alfalfa sprouts, tomato, asiago cheese, and roasted red pepper aioli \$8.00

B.Y.O.

The Build-Your-Own menu includes anything you want from our extensive list of ingredients, including a cheese!

Hand-cut fries or tater tots are just \$2 more, or you can have beer battered green beans or onion rings for \$3

We use freshly ground Red Angus beef!

HAMBURGER 1/3 lb patty! \$6.00 **CHICKEN SANDWICH** \$6.50 **GRILLED CHEESE** \$5.50 **BLACK BEAN BURGER** \$6.50

THE DEFIBRILLATOR A double burger - load it up, and eat at your own risk! \$9.50

OPTIONS

TOPPINGS Lettuce, tomato, pickles, fried onion, raw onion, mushrooms, jalapeños, cucumber, banana peppers, onion strings, alfalfa sprouts

SAUCES, SPREADS, AND SEASONINGS Peanut butter, jelly, curry, horsekick, garlic aioli, BBQ, sweet chili lime, mayo, chipotle ranch, marinara, ranch, buffalo, 'Merican, honey mustard, Cajun seasoning, Smack Sauce, Skinny Jake's Fat Honey, Frogtown, jerk 25¢ each add'l

CHEESES Asiago, Tillamook® cheddar, American, Land O'Lakes® white American, pepper jack, bleu, goat, colby jack, mozz-provolone 50¢ each add'l

EXTRA EXTRAS Thick-cut bacon, rashers, chipotle slaw \$1.50 each

EGG 50¢ each

FOR THE YOUNGSTERS

Delight your little genius with one of our kiddie specialties! Served with a choice of french fries, tater tots, apple sauce, or veggies and dip

GRILLED CHEESE \$5.00 **2 MINI CHEESEBURGERS** \$6.00 **CHICKEN STRIPS** \$5.50 **MAC & CHEESE** \$5.00

DESSERT

CHEESECAKE BITES Made from scratch New York Style cheesecake bites are coated with a graham cracker crust, deep fried, then topped with powdered sugar. Strawberry and chocolate dipping sauces served on the side.

Best dessert this side of the State Fair!

\$6.50

THANK YOU
for your patronage!

Patrick
Jeremy
PATRICK & JEREMY



<http://www.thebdp.com>

AVAILABLE FOR TAKEOUT!
(612) 315-2470



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