



1811 SELBY AVE, STP | 3448 42ND AVE S, MPLS | 1514 COMO AVE SE, MPLS | 3006 LYNDALE AVE S, MPLS

APPETIZERS

NACHO TOTCHOS

tater tots • queso • lettuce • tomato
• red onion • sour cream

10

Add beef or chicken...3

HELLA TOTCHOS

tater tots • queso • mojo pulled pork
• black beans • corn salsa • green sauce
• cotija cheese • lettuce • onion

11

CHEESE CURDS

white cheddar cheese • beer batter • marinara

10

FLAMING HOT CURDS

white cheddar cheese • habañero cheddar
beer batter • house ranch

10.5

TATER TOTS

A heaping basket of this MN favorite.

6

Toss in cajun seasoning for another 0.75

DEEP-FRIED GREEN BEANS

green beans • beer batter • house ranch

7

DEEP-FRIED PICKLES

pickle chips • beer batter • garlic aioli*

7

THAI WRAPS

grilled chicken • lettuce • veggie mix • hoisin
• crushed peanuts • sweet chili lime • frogtown

12

LATIN KISSES

jalapeño • cream cheese • bacon • chipotle ranch

8

SANDWICHES

Comes with a side of tots.
Sub deep-fried green beans...2

JIFFY BURGER

single patty • pepper jack cheese
• peanut butter • bacon • mayo • pickle

10.5

THE 76'ER

single patty • lettuce • tomato • onion • pickle • mayo

9.5

Add cheese...1

Add bacon...2.5

STP BBB

black bean burger • pepper jack cheese
• lettuce • tomato • pickle • chipotle ranch

8

CLUCK YEAH

dry-fried chicken • slaw • BBQ • pickle

9

PULLED PORK

Carolina-style BBQ • marinated cucumber

10

CORN DOG

1/4 lb hot dog on Texas toast bun • garlic aioli*
• corn salsa • cotija cheese

10

BLUCYS™

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 Northern ingenuity.

Often imitated, never duplicated.

A St. Paul original. Experts know to exercise caution on those first few bites to avoid the scalding cheese.



Each Blucy is priced à la carte.
Add tots to any Blucy for \$3.
Sub deep-fried green beans for \$3.50.

THE BLUCY™

bleu cheese • garlic • pickle

8.5

THE CLASSIC

white American cheese • pickle

8.5

BACON BLUCY

smoked bacon-cheddar cheese • bacon • pickle

9.5

CEASE & DESIST

white & yellow American cheeses • pickle
• onion • lettuce • Merican sauce

9.5

LYN-LAKER

white cheddar • dill • lingonberry jam
• marinated cucumber • warm-spice aioli

9.5

MOUNT BLUCUVIOUS

ghost pepper cheese • fried avocado
• spicy bacon • cilantro-lime sauce

10

Add the following to any Blucy:

MAKE IT A JIFFY

pepper jack cheese • peanut butter
• thick-cut bacon • mayo

3

BREAKFAST SET

fried egg • thick-cut bacon • extra cheese

3

WINGS

Listed from mild to spiciest.
Over a pound of wings, bone-in or boneless.
Choose one of our house made flavors
or go half & half.

12

DFC

Dry-fried chicken. Available bone-in only.

SAMURAI

house teriyaki • Japanese mayo

CAROLINA

Tangy mustard Carolina-style BBQ.

SWEET CHILI LIME

Sweet & tangy with a little spice.
This is the amaze glaze!

'RICAN RUB

ground achiote • chili de arbol • oregano
• coriander • cilantro • lime • crema

SMOKY BANDIT

Hickory chip-smoked 9-spice rub. Sweet & smoky.

CAJUN

garlic • onion • paprika • black pepper

BUFFALO

A mild rendition of an all-American sauce.
Want heat? Tell us to make it scary! 🧛

BBQ

Bold & sweet with a little kick at the end.

FROGTOWN

Thai peanut sauce • hoisin • habanero peppers

SALADS

DINNER SALAD

Mixed greens • cucumber • radish • tomato
• onion • house vinaigrette

7

Add grilled or crispy chicken...3

COBB SALAD

mixed greens • avocado • marinated cucumber
• onion • tomato • bacon • bleu cheese crumbles

11

Add grilled or crispy chicken...3

BOWL-O-RAMA

jasmine rice • black beans • avocado • lettuce
• tomato • pickled veggies

11

Add grilled or crispy chicken,
pulled pork, or beef...3

Add an egg...1.5

DESSERT

CHOCOLATE CHIP COOKIES

Ooey gooey, chocolate-y chip cookies.

7

*Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Please note: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



We opened our door in 2008
(it was blue, if anyone is asking)
in a small neighborhood spot in St. Paul.
And there the Blucy was born. There were
other Juicy Lucys before, but none celebrated
this Minnesota delicacy quite like the Blucy.

Since then the Blucy has served as a
catalyst to bring other like-minded burger
aficionados together, making the Blue Door
what it is today.

A few more trips around the sun and
four locations later, we continue to spread
the good word of Blucy one stuffed belly
at a time. Welcome. We hope you
brought your appetite!



BLUCY IS A STATE OF MINE.