

BREAKFAST
Served Until 9:30 am

OATMEAL
fresh blueberries, toasted almonds, butter 5.99

BLUESBERRY PANCAKES
fluffy buttermilk pancakes, fresh blueberries,
agave syrup, powdered sugar 12.99

PLAY OFFS*
cage-free eggs any style, hashbrowns,
choice of toast, choice of bacon, ham,
andouille, chicken sausage 12.99

BRISKET HASH*
smoked brisket, hashbrowns, caramelized onion,
cage-free eggs any style, choice of toast 12.99

BREAKFAST QUESADILLA
sautéed mushrooms, caramelized onion,
green onion, andouille, scrambled eggs,
provel & cheddar, flour tortilla, fresh salsa 12.49
add avocado mash, +1.49

HAM & SWISS OMELETTE
smoked ham, caramelized onion, swiss,
hashbrowns, choice of toast 10.99

MORNING BLUES OMELETTE
andouille, caramelized onion, cheddar,
hashbrowns, choice of toast 12.99

EGG WHITE OMELETTE
caramelized onion, tomatoes, feta,
hashbrowns, choice of toast 10.99

BAR DOWN AVOCADO TOAST*
multigrain, jazz'ed avocado,
cage-free eggs any style, smoked paprika 10.99

SIDES
BACON 1.99 | **ANDOUILLE** 5.29 | **CHICKEN SAUSAGE** 1.99
HASHBROWNS 3.29 | **CAGE-FREE EGG** 1.99

APPETIZERS & STARTERS

CHIPS & SALSA
tortilla chips, house made salsa 7.49
add guacamole 1.49

BIG PRETZEL
busch bavarian beer cheese,
fancy mustard 9.99

BEER BATTERED ONION RINGS
smoky chipotle ketchup 10.99

LOUIE'S NACHOS
house fried tortillas, shredded smoked brisket,
crisp bacon, beer cheese, green onion,
with pico de gallo & sour cream 14.49
add guacamole 1.49

TOASTED RAVIOLI LAFAYETTE
cheese ravioli, pomodoro, parmesan 10.79

TOASTED RAVIOLI FAIRMONT
beef ravioli, pomodoro, parmesan 11.79

BONEOUT WINGS
buffalo or bbq, celery, blue cheese dressing 16.99

BUFFALO CHICKEN SLIDERS
slap shot buffalo sauce, tangy slaw, hawaiian bun,
pickles 11.99

BRISKET SLIDERS
smoky BBQ sauce, tangy slaw,
hawaiian bun, pickle 13.99

HAT TRICK QUESADILLA
cajun grilled chicken, sautéed onions & mushrooms,
provel & cheddar, with fresh pico de gallo
& sour cream 13.29 | *add guacamole, +1.49*

SOUPS

SOUP OF THE DAY
our chef's selection, made fresh daily 6.99

SALAD

PENALTY BOX
mixed greens, shredded carrot, grape tomatoes,
red onion, balsamic vinaigrette 12.29
add grilled chicken, +4

CAESAR SALAD
romaine, shaved parmesan, caesar dressing,
croutons 13.79 *add grilled chicken, +4*

FLATBREAD

MARGHERITA
marinara, shredded provel, herbs 14.99

BBQ CHICKEN
fried chicken, smoky BBQ sauce, red onion,
crisp bacon, shredded provel 15.99

SIDES

SWEET POTATO FRIES 5.99 | **TANGY SLAW** 1.99
FRIES 5.99

TAX & GRATUITY NOT INCLUDED

ENTREES

SKYBOX MAC & CHEESE
conchiglie, smoked brisket, chipotle cheddar
fondue, andouille, panko crumb 16.49

SANDWICHES
with spiced fries & pickle chips

BLUE NOTE BLT
smoked bacon, lettuce,
tomato, citrus-herb mayo,
grilled sourdough 15.49

CLUBHOUSE TURKEY
smoked sliced turkey,
crisp bacon, avocado
mash, lettuce, tomato,
grilled sourdough 14.49

CHICKEN CORDON BLUES
grilled marinated chicken
breast, smoked ham &
melted swiss, lettuce, tomato,
dijonnaise, brioche bun 16.79

FRIED CHICKEN BURGER
breaded chicken, citrus-herb
mayo, lettuce, tomato,
brioche bun 13.99

IMPOSSIBLE BURGER
plant based burger,
sautéed mushrooms & onion,
swiss, remoulade, lettuce,
tomato, brioche bun 18.49

HOMETOWN BURGER*
half pound angus steakburger,
crisp bacon, swiss,
remoulade, lettuce, tomato,
onion, brioche bun 15.99

BLUES BURGER*
half pound angus steakburger,
busch bavarian beer cheese,
topped with a beer battered
onion ring, lettuce & tomato
on a brioche bun 15.99
add bacon 1.99



*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues. STL 121023

WINE

60Z90ZBTL

WHITE

ALTITUDE PROJECT, CHARDONNAY	Central Coast, CA	10	15	40
VILLA MARIA, SAUVIGNON BLANC	Marlborough, New Zealand	13	19.5	52
DEL VENTO, PINOT GRIGIO	Delle Venezie, Italy	11	16.5	44
MASON CELLARS, SAUVIGNON BLANC	Napa Valley, CA	15	22.5	60
CHALK HILL, CHARDONNAY	Russian River Valley, CA	16	24	64
LOUIS JADOT MÂCON-VILLAGES CHARDONNAY	Burgundy, France	14	21	56
EVOLUTION WHITE BLEND	Dundee Hills, OR	15	22.5	60

RED

ALTITUDE PROJECT, CABERNET SAUVIGNON	Central Coast, CA	10	15	40
NIELSON, PINOT NOIR	Santa Barbara, CA	13	19.5	52
DECOY, MERLOT	Sonoma County, CA	15	22.5	60
ALAMOS, MALBEC	Mendoza, Argentina	11	17	44
HESS “SHIRTAIL RANCHES”, CABERNET SAUVIGNON	Lake County, CA	16	24	64
COLUMBIA CREST H3 RED BLEND	Horse Heaven Hills, WA	15	22.5	60
MARQUES DE CACERES TEMPRANILLO	Rioja, Spain	14	21	56

SPARKLING & ROSÉ

THE FOUR GRACES, ROSE	Willamette Valley, OR	14	21	56
CHANDON BRUT ROSÉ	California		187ml split	17
MIONETTO, PROSECCO	Veneto, Italy		187ml split	12.5

TAPS

- Stella Artois • Goose Island IPA
- Goose Island Neon Beer Hug IPA
- Golden Road Mango Cart
- Elysian Space Dust IPA
- Kona Big Wave Golden Ale
- Michelob Ultra
- Bud Light • Budweiser
- Busch Light

CANS

- Sierra Nevada Hazy Little Thing IPA (19oz)
- Blue Moon (16oz) • Lagunitas IPA (19oz)
- Kona Big Wave Golden Ale (16oz)
- Guinness Nitro Stout (15oz)
- Miller Lite (16oz aluminum bottle)
- Budweiser Zero (12oz)
- NUTRL Lime (12oz) • NUTRL Watermelon (12oz)

BOTTLES

- Samuel Adams Boston Lager
- Modelo • Heineken
- Corona Extra
- Modelo Especial
- Samuel Adams Seasonal
- Angry Orchard Cider

SPIRITS

VODKA

grey goose, absolut, absolut citron, ketel one, tito’s handmade vodka, wheatley, helix

GIN

hendrick’s, tanqueray, beefeater

RUM

flor de caña gran reserva 7yr., malibu, captain morgan, bacardi superior

BOURBON

basil hayden, woodford reserve, bulleit, maker’s mark, jim beam

WHISKEY

knob creek rye, templeton rye, crown royal, jameson, jack daniel’s, fireball

SCOTCH

balvenie 14yr. caribbean cask, glenfiddich 14yr., macallan12yr., johnnie walker black, johnnie walker red

TEQUILA

don julio blanco, patrón silver, casamigos reposado, 1800 añejo, 1800 reposado, casa noble blanco, jose cuervo tradicional

COGNAC & LIQUEUR

hennessy vs, grand marnier, ancho reyes, aperol, baileys, borghetti espresso liqueur, campari, cointreau, disaronno originale, kahlúa, st-germain, carpano antica, carpano dry, fernet branca

CLASSIC COCKTAILS

ESPRESSO MARTINI

wheatley vodka, borghetti espresso liqueur, reál hazelnut, owen’s nitro-infused espresso, finished with espresso beans

BLOOD ORANGE SUNSET

tito’s handmade vodka, cointreau, blood orange sour, freshly squeezed orange juice, orange wheels

RASPBERRY PALMER

basil hayden bourbon, reál raspberry, sweet tea, lemonade, lemon wheel & mint sprigs

SPARKLING GUAVA MARGARITA

don julio blanco tequila, reál guava, fever-tree sparkling pink grapefruit, lime juice, lime wedge

DON DIABLO

casa noble blanco tequila, ancho reyes chili liqueur, reál pineapple, lime & pineapple juices, chili-lime spiced pineapple garnish

WATERMELON MAI TAI

bacardi rum, reál watermelon, orgeat, lime juice, peychaud’s bitters, fresh mint

PASSIONFRUIT MIMOSA

absolut vodka, aperol, reál passion fruit, orange juice, prosecco, orange wheels

HAND SHAKEN BLOODY MARY

ketel one vodka, elements bloody mary elixir, celery stalk, pepperoncini, pickle-stuffed olive, lime wedge, chili salt rim

TRADICIONAL MARGARITA

jose cuervo tradicional tequila, elements citra sour, triple sec & lime



THE BLUE NOTE