



Opening Acts

House-made French Fries 7

Lime Chipotle Aioli

Crisp Brussels Sprouts 9

Lollipop Kale, Smoked Almonds, Creamy Chimichurri

Brokaw Avocado Guacamole 9

Arbequina Olive Oil, Cilantro, House-made Corn Chips

Little Gem Caesar Salad 13

Parmigiano Reggiano, Danish Rye Bread Crumble,

Spanish Anchovy Gilroy Garlic Dressing, Meyer Lemon Zest

*Add Chicken 5 | *Add Steak 7

Red Wine Braised Short Rib Nachos 13

1 Year Aged Cheddar Cheese Sauce, Pickled Shallots, Jalapeños,
House-made Corn Chips

Artisan Cheese Board 18

Seasonal Fruit Compote, Local Honeycomb, Model Bakery Baguette



Executive Chef, Quentin Garcia

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

Blue Note



NAPA

Headliners

Blue Note Burger 18

Five Dot Ranch Ground Beef, 1 Year Aged Cheddar,
House-made 1000 Island, Heirloom Tomato, Smoked Onions, House Fries

House-made Cavatelli Pasta 24

Wild Morel Mushroom, St. Supery Garden Peas, Prosciutto,
Calabrian Chile Cream Sauce

Five Dot Ranch Steak Sandwich 26

Model Bakery Baguette, Red Wine Onions, Manchego Fondue, House Fries

Pistachio Stuffed Chicken Breast 28

Sautéed Brussels Sprouts, St. Supery Garden Sugar Snap Peas,
Spring Garlic Oil, Caramelized Morel Mushroom Cream Sauce

Pan Seared Almond Crusted Halibut 32

Grilled French White Asparagus, Pomme Purée, Wilted Spigarello,
Cilantro Oil

Five Dot Ranch Boneless Ribeye 38

Marinated and Grilled Over Open Coals, Sautéed Spinach,
Silken Pomme Purée, Red Wine Bordelaise



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