

THE Blues Kitchen

• SMALL PLATES •

BUFFALO CHICKEN WINGS

9.75 / 14.50

SZECHUAN CHICKEN WINGS

9.75 / 14.50

POPCORN SQUID

9.75

HOT SPINACH & ARTICHOKE DIP (V)

9.50

SMASHED AVOCADO TOSTADA (VG)

8

WATERMELON & GOATS CHEESE (V)

8.50

• PLATES •

JERK CHICKEN

RICE & PEAS, KEWPIE SLAW, PICKLES

16

FRIED CHICKEN & GRAVY

KEWPIE SLAW, PICKLES
SERVED WITH FRIES OR SALAD

16.50

SIRLOIN STEAK

CHIMICHURRI, KEWPIE SLAW, PICKLES
SERVED WITH FRIES OR SALAD

30

SWEET POTATO & PUMPKIN CURRY (VG)

PEANUTS, PICKLES, RICE

15.50

BLACKENED SALMON

CRISPY POTATOES, MANGO SALSA, BROCCOLI

19.25

TACO BOWL (VG)

GREEN GODDESS, BASMATI, ICEBERG, HISPI, BEANS
CHOOSE AVOCADO, CHICKEN OR SHRIMP

14.75 / 15.75

• BBQ & BURGERS •

ALL SERVED WITH FRIES OR SALAD

ST LOUIS PORK RIB

SMOKED BELLY RIB, BBQ SAUCE,
KEWPIE SLAW, PICKLES

17.25

BRISKET DIP SANDWICH

SWISS CHEESE, MUSTARD MAYO,
CARAMELIZED ONION, GRAVY

16.50

SHORT RIB FEAST (FOR TWO)

SMOKED BEEF, BRISKET MAC 'N' CHEESE,
CORN, CRAB BUTTER, WEDGE SALAD

39.50

SHRIMP SANDWICH

BABY GEM, TOMATO, KEWPIE SLAW,
RED EYE MAYO

15

CHEESEBURGER

DRY AGED BEEF PATTY, PICKLES, CARAMELIZED
ONIONS, HOUSE SAUCE - ADD BACON FOR 1.50

15

BIG BOSS BURGER

BRISKET, ONION RING, SMOKED
CHEDDAR, CAROLINA SAUCE

16.50

CRISPY CHICKEN SANDWICH

HOT HONEY, KEWPIE SLAW, PICKLES

14.50

VEGAN CHEESEBURGER (VG)

CRISPY SHALLOTS, PICKLES,
BURGER SAUCE

15

• SIDES •

MAC 'N' CHEESE

5.50

FRIES

4.75

CORN RIBS

4.75

TENDERSTEM BROCCOLI

5.50

HOUSE SALAD

5

CORN BREAD

4.75

COCKTAILS



BURNT BUTTER OLD FASHIONED

11.50

NEGRONI

11.50

JAPANESE WHISKY SOUR

12.50

RYE TAI

12.50

PASSIONFRUIT ZOMBIE

12.50

LYCHEE MARTINI

12.50

MEZCAL MULE

12.50

SPICY MARGARITA

11.50

SKINNY MARGARITA

11.50

SAUCES

BLUE CHEESE DIP

1.50

BUFFALO

1.50

HOT HONEY

1.50

CHICKEN GRAVY

2.50

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE
ADDED TO YOUR BILL. FOR ALLERGEN INFORMATION
PLEASE SPEAK TO A MEMBER OF STAFF.
WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS
IN OUR FOOD AND DRINKS, DUE TO BEING PRODUCED IN
AN ENVIRONMENT THAT CONTAINS ALLERGENS.

THE Blues Kitchen

WINE

• RED •

MONASTRELL MOLINICO LOCO - SPAIN 2022	7.5 / 10 / 29
MERLOT CA' DI ALTE - ITALY 2021	8.5 / 11 / 32
MALBEC MENDOZA KAIKEN - ARGENTINA 2021	9 / 12 / 35
RIOJA EL COTO - SPAIN 2019	10 / 13 / 38
CHIANTI POGGIOTONDO - ITALY 2021	45
PINOT NOIR DE LOACH HERITAGE COLLECTION - USA 2020	50
LE CIGARE VOLANT BONNY DOON - USA 2019	55

• WHITE •

MACABEO MOLINICO LOCO - SPAIN 2022	7.5 / 10 / 29
VINHO VERDE CHIN CHIN - PORTUGAL 2023	8.5 / 11 / 32
PINOT GRIGIO ALPHA ZETA - ITALY 2022	9.5 / 12.5 / 36
SAUVIGNON BLANC HOLDAWAY ESTATE - NEW ZEALAND 2022	10 / 13.7 / 40
CHARDONNAY DE LOACH - USA 2021	47

• ROSÉ & ORANGE •

PINOT GRIGIO ROSATO CANTINA DI MONTEFORTE - ITALY 2022	8 / 11 / 32
SAUVIGNON BLANC VIN ORANGE DOMAINE JOEL DELAUNAY - FRANCE 2021	49

• SPARKLING •

PROSECCO CA' DI ALTE SPUMANTE DOC	8.5 / 40
PROSECCO ROSE' CA' DI ALTE	8.5 / 46
LAURENT PERRIER NV BRUT	14.5 / 79
LAURENT PERRIER NV ROSE'	105
LAURENT PERRIER BLANC DE BLANCS	135

BEER

• DRAUGHT •

CAMDEN HELLS LAGER - ENGLAND - 4.6%	6.7
VIA ROMA LAGER - ITALY - 4.5%	6.5
ASAHI SUPER DRY LAGER - JAPAN - 5.2%	6.7
MADRI LAGER - ENGLAND - 4.6%	6.7
GOOSE ISLAND IPA IPA - USA - 5.9%	6.7
GOOSE ISLAND MIDWAY SESSION IPA - USA - 4.1%	6.7
GUINNESS DRY STOUT - IRELAND - 4.2%	6.6
ORCHARD PIG APPLE CIDER - ENGLAND - 4.5%	6.2

• BOTTLES & CANS •

MODELO ESPECIAL MEXICAN LAGER - MEXICO - 4.5%	6
ASAHI SUPER DRY LAGER - JAPAN - 5.2%	6.2
DAURA DAMM GLUTEN FREE LAGER - SPAIN - 5.4%	6
NOAM LAGER - GERMANY - 5.2%	6.8
REKORDERLIG CIDER - SWEDEN - 4%	6.4
WHITE CLAW RASPBERRY / LIME / MANGO HARD SELTZER - CANADA - 4.5%	6
ASAHI 0.0% SUPER DRY LAGER - JAPAN - 0.0%	5.8
GUINNESS 0% NON ALCOHOLIC LAGER - IRELAND - 0%	5.5

• MILKSHAKES •

BANANA NUT BUTTER	6
VANILLA MALT	6.5
OREO COOKIE	6
OREO & PEANUT BUTTER (VG)	6

