

THE Blues Kitchen

• SMALL PLATES •

BUFFALO CHICKEN WINGS

9.75 / 14

SZECHUAN CHICKEN WINGS

9.75 / 14

POPCORN SQUID

9.75

HOT SPINACH & ARTICHOKE DIP (V)

9.25

SMASHED AVOCADO TOSTADA (VG)

7.75

WATERMELON & GOATS CHEESE (V)

8.50

• PLATES & BOWLS •

JERK CHICKEN

RICE & PEAS, SLAW, PICKLES
SERVED WITH FRIES OR SALAD

18.25

FRIED CHICKEN & GRAVY

SERVED WITH FRIES OR SALAD

15.50

SIRLOIN STEAK

CHIMICHURRI
SERVED WITH FRIES OR SALAD

30

SWEET POTATO & PUMPKIN CURRY (VG)

PEANUTS, PICKLES, RICE

15.50

BLACKENED SALMON

CRISPY POTATOES, MANGO SALSA, BROCCOLI

18.50

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

16.75

BRISKET DIP SANDWICH

SWISS CHEESE, MUSTARD MAYO,
CARAMELISED ONIONS

16.50

SHORT RIB FEAST (FOR TWO)

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

39.50

SHRIMP SANDWICH

BABY GEM, TOMATO, SLAW,
RED EYE MAYO

15

CHEESEBURGER

PICKLES, CARAMELISED 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 FRESH

12.50

SPICY MARGARITA

11.50

SKINNY MARGARITA

11.50

SAUCES

BLUE CHEESE DIP

1.50

BUFFALO SAUCE

1.50

HOT HONEY SAUCE

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

• WHITE •

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

• ROSÉ & ORANGE •

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

• SPARKLING •

PROSECCO <i>GA' DI ALTE SPUMANTE DOC</i>	8 / 40
PROSECCO ROSE' <i>GA' DI ALTE</i>	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 <i>LAGER - ENGLAND - 4.6%</i>	6.5
VIA ROMA <i>LAGER - ITALY - 4.5%</i>	6.5
ASAHI <i>SUPER DRY LAGER - JAPAN - 5.2%</i>	6.5
GOOSE ISLAND IPA <i>IPA - USA - 5.9%</i>	6.7
GOOSE ISLAND MIDWAY <i>SESSION IPA - USA - 4.1%</i>	6.7
GUINNESS <i>DRY STOUT - IRELAND - 4.2%</i>	6.6
ORCHARD PIG <i>APPLE CIDER - ENGLAND - 4.5%</i>	6.1
MADRI <i>LAGER - ENGLAND - 4.6%</i>	6.5

• BOTTLES & CANS •

MODELO ESPECIAL <i>MEXICAN LAGER - MEXICO - 4.5%</i>	6
ASAHI <i>SUPER DRY LAGER - JAPAN - 5.2%</i>	6.2
REKORDERLIG <i>CIDER - SWEDEN - 4%</i>	6.4
ASAHI 0.0% <i>SUPER DRY LAGER - JAPAN - 0.0%</i>	5.8
WHITE CLAW RASPBERRY / LIME / MANGO <i>HARD SELTZER - CANADA - 4.5%</i>	6

• MILKSHAKES •

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

