

THE Blues Kitchen

• SMALL PLATES •

BUFFALO CHICKEN WINGS

9.25 / 13.25

SZECHUAN CHICKEN WINGS

9.25 / 13.25

CRISPY CAULIFLOWER (VG)

8.25

POPCORN SQUID

9.75

HOT SPINACH & ARTICHOKE DIP (V)

7.95

SMASHED AVOCADO TOSTADA (VG)

7.75

WATERMELON & GOATS CHEESE (V)

8.50

• PLATES & BOWLS •

JERK CHICKEN

BBQ SAUCE • SERVED WITH FRIES OR SALAD

17.25

FRIED CHICKEN & GRAVY

SERVED WITH FRIES OR SALAD

15.50

BLACKENED SALMON

CRISPY POTATOES, CREAMED CORN

18.50

RIB EYE STEAK

PEPPERCORN SAUCE
SERVED WITH FRIES OR SALAD

32

SWEET POTATO & PUMPKIN CURRY (VG)

PEANUTS, PICKLES, RICE

15.50

TACO BOWL (VG)

RICE, ICEBERG, TOMATOES, GUACAMOLE
CHOOSE AVOCADO, CHICKEN OR SHRIMP

14.75 / 15

HOUSE SALAD (VG)

LEMON DRESSING, PINE NUTS
ADD CHICKEN FOR 3.50

9.50

• 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

LETTUCE, 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

HOT CHICKEN SANDWICH

SLAW, PICKLES, BUFFALO SAUCE

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

10.50

NEGRONI

10.50

LYCHEE MARTINI

11.50

JAPANESE WHISKY SOUR

11.50

RYE TAI

11.50

PASSIONFRUIT ZOMBIE

11.50

MEZCAL FRESH

11.50

SPICY MARGARITA

10.50

SKINNY MARGARITA

10.50

SAUCES

CHICKEN GRAVY

2.50

BLUE CHEESE DIP

1.50

BUFFALO SAUCE

1.50

A DISCRETIONARY SERVICE CHARGE OF 11% 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 / 9.5 / 27
MERLOT <i>GA' DI ALTE - ITALY 2021</i>	8 / 10.5 / 30
MALBEC <i>MENDOZA KAIKEN - ARGENTINA 2021</i>	8.5 / 11.5 / 34
RIOJA <i>EL COTO - SPAIN 2019</i>	9.5 / 12.5 / 37
CHIANTI <i>POGGIOTONDO - ITALY 2021</i>	43
PINOT NOIR <i>DE LOACH HERITAGE COLLECTION - USA 2020</i>	48
LE CIGARE VOLANT <i>BONNY DOON - USA 2019</i>	53

• WHITE •

MACABEO <i>MOLINICO LOCO - SPAIN 2022</i>	7 / 9.5 / 27
VINHO VERDE <i>CHIN CHIN - PORTUGAL 2023</i>	8 / 10.5 / 30
PINOT GRIGIO <i>ALPHA ZETA - ITALY 2022</i>	8.5 / 12 / 34
SAUVIGNON BLANC <i>HOLDAWAY ESTATE - NEW ZEALAND 2022</i>	9.5 / 12.8 / 37
CHARDONNAY <i>DE LOACH - USA 2021</i>	43

• ROSÉ & ORANGE •

PINOT GRIGIO ROSATO <i>CANTINA DI MONTEFORTE - ITALY 2022</i>	7.5 / 10.5 / 31
SAUVIGNON BLANC VIN ORANGE <i>DOMAINE JOEL DELAUNAY - FRANCE 2021</i>	47

• SPARKLING •

PROSECCO <i>GA' DI ALTE SPUMANTE DOC</i>	7.5 / 40
PROSECCO ROSE' <i>GA' DI ALTE</i>	7.9 / 45
LAURENT PERRIER NV BRUT	14 / 79
LAURENT PERRIER NV ROSE'	105
LAURENT PERRIER BLANC DE BLANCS	135

BEER

• DRAUGHT •

CAMDEN HELLS <i>LAGER - ENGLAND - 4.6%</i>	6
VIA ROMA <i>LAGER - ITALY - 4.5%</i>	6.1
KONA BIG WAVE <i>GOLDEN ALE - HAWAII - 4.4%</i>	6.4
ASAHI <i>SUPER DRY LAGER - JAPAN - 5.2%</i>	6
GOOSE ISLAND IPA <i>IPA - USA - 5.9%</i>	6.3
GOOSE ISLAND MIDWAY <i>SESSION IPA - USA - 4.1%</i>	6.3
GUINNESS <i>DRY STOUT - IRELAND - 4.2%</i>	6.2
ORCHARD PIG <i>APPLE CIDER - ENGLAND - 4.5%</i>	5.7

• BOTTLES & CANS •

MODELO ESPECIAL <i>MEXICAN LAGER - MEXICO - 4.5%</i>	5.5
ASAHI <i>SUPER DRY LAGER - JAPAN - 5.2%</i>	5.6
REKORDERLIG <i>CIDER - SWEDEN - 4%</i>	5.6
ASAHI 0.0% <i>SUPER DRY LAGER - JAPAN - 0.0%</i>	4.8
WHITE CLAW RASPBERRY / LIME / MANGO <i>HARD SELTZER - CANADA - 4.5%</i>	5.5

• MILKSHAKES •

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

