

# THE Blues Kitchen

## • SMALL PLATES •

### BUFFALO CHICKEN WINGS

9.75 / 14

### SZECHUAN CHICKEN WINGS

9.75 / 14

### CRISPY CAULIFLOWER (VG)

8.25

### 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 •

### BBQ JERK CHICKEN

SERVED WITH FRIES OR SALAD

18.25

### 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 / 15.75

### 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 (VG)

5

### CORN BREAD

4.75

## COCKTAILS



### BURNT PEAR OLD FASHIONED

11.50

### NEGRONI

11.50

### SPICY MARGARITA

11.50

### MEZCAL FRESH

12.50

### JAPANESE WHISKY SOUR

12.50

### RYE TAI

12.50

### PASSIONFRUIT ZOMBIE

12.50

### SKINNY MARGARITA

11.50

### LYCHEE MARTINI

12.50

## SAUCES

### CHICKEN GRAVY

2.50

### BLUE CHEESE DIP

1.50

### BUFFALO SAUCE

1.50

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 ENVIROMENT THAT CONTAINS ALLERGENS.

# THE Blues Kitchen

## WINE • RED •

|   |               |
|---|---------------|
| <b>MONASTRELL</b><br>MOLINICO LOCO - SPAIN 2022   | 7.5 / 10 / 29 |
| <b>MERLOT</b><br>CA' DI ALTE - ITALY 2021   | 8.5 / 11 / 32 |
| <b>MALBEC</b><br>MENDOZA KAIKEN - ARGENTINA 2021  | 9 / 12 / 35   |
| <b>RIOJA</b><br>EL COTO - SPAIN 2019  | 10 / 13 / 38  |
| <b>CHIANTI</b><br>POGGIOTONDO - ITALY 2021  | 45            |
| <b>PINOT NOIR</b><br>DE LOACH HERITAGE COLLECTION - USA 2020                            | 50            |
| <b>LE CIGARE VOLANT</b><br>BONNY DOON - USA 2019  | 55            |
| <b>BRUNELLO DI MONTALCINO</b><br>IL POGGIONE - TUSCANY, ITALY 2017                      | 75            |
| <b>SAINT-EMILION GRAND CRU</b><br>CHATEAU FLEUR DE LISSE - BORDEAUX - FRANCE 2016 (BIO) | 90            |
| <b>GROTH</b><br>CABERNET SAUVIGNON - NAPA VALLEY USA 2018                               | 150           |
| <b>LYNCH BAGES</b><br>PAUILLAC - BORDEAUX - FRANCE 2009                                 | 172           |
| <b>DUCRU-BEAUCAILLOU</b><br>SAINT-JULIEN (GRAND CRU CLASSE) - FRANCE 2019               | 202           |

## • WHITE •

|  |                 |
|--|-----------------|
| <b>MACABEO</b><br>MOLINICO LOCO - SPAIN 2022                 | 7.5 / 10 / 29   |
| <b>VINHO VERDE</b><br>CHIN CHIN - PORTUGAL 2023              | 8.5 / 11 / 32   |
| <b>PINOT GRIGIO</b><br>ALPHA ZETA - ITALY 2022               | 9.5 / 12.5 / 36 |
| <b>SAUVIGNON BLANC</b><br>HOLDAWAY ESTATE - NEW ZEALAND 2022 | 10 / 13.7 / 40  |
| <b>CHARDONNAY</b><br>DE LOACH - USA 2021                     | 47              |
| <b>STAG'S LEAP</b><br>CHARDONNAY - NAPA VALLEY USA 2017      | 80              |
| <b>ISOLE OLENA</b><br>CHARDONNAY - TOSCANA, ITALY 2018       | 100             |

## • ROSÉ & ORANGE •

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

## • SPARKLING •

|   |           |
|---|-----------|
| <b>PROSECCO</b><br>CA' DI ALTE SPUMANTE DOC | 8 / 40    |
| <b>PROSECCO ROSE'</b><br>CA' DI ALTE        | 8.5 / 46  |
| <b>LAURENT PERRIER NV BRUT</b>              | 14.5 / 79 |
| <b>LAURENT PERRIER NV ROSE'</b>             | 105       |
| <b>LAURENT PERRIER BLANC DE BLANCS</b>      | 135       |

## BEER • DRAUGHT •

|  |     |
|--|-----|
| <b>CAMDEN HELLS</b><br>LAGER - ENGLAND - 4.6%          | 6.5 |
| <b>VIA ROMA</b><br>LAGER - ITALY - 4.5%                | 6.5 |
| <b>KONA BIG WAVE</b><br>GOLDEN ALE - HAWAII - 4.4%     | 6.8 |
| <b>ASAHI</b><br>SUPER DRY LAGER - JAPAN - 5.2%         | 6.5 |
| <b>GOOSE ISLAND IPA</b><br>IPA - USA - 5.9%            | 6.7 |
| <b>GOOSE ISLAND MIDWAY</b><br>SESSION IPA - USA - 4.1% | 6.7 |
| <b>GUINNESS</b><br>DRY STOUT - IRELAND - 4.2%          | 6.6 |
| <b>ORCHARD PIG</b><br>APPLE CIDER - ENGLAND - 4.5%     | 6.1 |

## • BOTTLES & CANS •

|  |     |
|--|-----|
| <b>MODELO ESPECIAL</b><br>MEXICAN LAGER - MEXICO - 4.5%                    | 6   |
| <b>KONA BIG WAVE</b><br>GOLDEN ALE - HAWAII - 4.4%                         | 6.4 |
| <b>ASAHI</b><br>SUPER DRY LAGER - JAPAN - 5.2%                             | 6.2 |
| <b>REKORDERLIG</b><br>CIDER - SWEDEN - 4%                                  | 6.4 |
| <b>ASAHI 0.0%</b><br>SUPER DRY LAGER - JAPAN - 0.0%                        | 5.8 |
| <b>WHITE CLAW</b> RASPBERRY / LIME / MANGO<br>HARD SELTZER - CANADA - 4.5% | 6   |

## • MILKSHAKES •

|                                      |     |
|--------------------------------------|-----|
| <b>BANANA NUT BUTTER</b>             | 6   |
| <b>VANILLA MALT</b>                  | 6.5 |
| <b>OREO COOKIE</b>                   | 6   |
| <b>OREO &amp; PEANUT BUTTER (VG)</b> | 6   |

