

STARTERS

DRUNKEN FIESTA MUSSELS 14

Smoked Chorizo • Lager Beer • Tomato Compote • Cilantro Butter

PIGS ON THE WING 14

Chopped St. Louis Ribs • Buffalo Hot Sauce
Celery • Carrots • Bleu Cheese Dressing

FRIED PICKLES 8

Smokehouse Seasoning • Sweet Honey Mustard

BLUES BRISKET NACHOS 19

Smoked Jalapeños • Tomatoes • Onions • Cheddar • Smoked Salsa
Sour Cream • Add Guacamole +\$3 *Feel Free To Sub Any BBQ Meat

HICKORY SMOKED WINGS 14

YOUR CHOICE OF SAUCE: Buffalo Hot Sauce, Old Bay & Butter,
Margarita Lime, BBQ Mustard OR Sauce Of The Night

DOWNTOWN DEVEILED EGGS 11 (6 per order)

Pickled Mustard Seed • Crispy Smoked Bacon • Chile Lime Seasoning

CHESAPEAKE CRAB DIP 16

Chesapeake Style Crab Dip • Old Bay Tortilla Chips

PORK CRACKLINGS 7

Fried Pork Skins • BBQ Seasoning

HOMEMADE SOUPS

OUR FAMOUS CHILI Bowl 8

SOUP OF THE DAY Bowl 8

FROM THE GARDEN

CAESAR SALAD 14

Gem Romaine • Shredded Parmesan • Croutons
Parm Crisp • Caesar Dressing

WEDGE SALAD 14

Iceberg Lettuce • Smoked Bacon • Pickled Onions
Chapel Creamery Bleu Cheese Crumbles • Cherry Tomatoes
House Made Bleu Cheese Dressing

HARVEST GREENS SALAD 15

Mixed Greens • Goat Cheese • Figs
Spiced Roasted Almonds • Bourbon Vinaigrette

DOWNTOWN VEGGIE BOWL 16

Smoked Yogurt • Quinoa • Grilled Asparagus • Spiced Chickpeas
Shaved Carrots • Pickled Onions • Cucumbers • Tomatoes
Lemon Poppy Seed Dressing

ADD TO ANY SALAD

+8... Pulled Pork • Pulled Chicken • Grilled Chicken • Carolina Pork
Smoked Turkey Breast • Smoked Tofu

+10... Brisket • Atlantic Cod +12... Grilled Shrimp Skewer

+18... Jumbo Lump Crab Cake

We're required by law to inform you that consuming raw or undercooked meat, seafood, or eggs can increase your chances of acquiring a foodborne illness.

RIBS

Ribs are served with a choice of two sides

ST. LOUIS RIBS FULL RACK 29 • HALF RACK 20

Center Cut Pork Spare Rib
Brown Sugar Rub • Hickory Smoked

BABY BACK RIBS FULL RACK 29 • HALF RACK 20

Smokehouse Seasoning • Braised • House BBQ Sauce

RIB SAMPLER 29

Half Rack St. Louis • Half Rack Baby Back Ribs

BARBEQUE & COMBOS

We use Hormone-Free, All Natural Chicken

Barbeque items are served with a choice of two sides.

PULLED PORK

Pork Shoulder • Hickory Smoked

CAROLINA CHOPPED PORK

Pork Shoulder • Hickory Smoked • Carolina Vinegar BBQ

DELMARVA CHICKEN

Bone In • Sage Rubbed • House BBQ OR Carolina Mustard BBQ

BEEF BRISKET

Sliced Brisket • Smokehouse Seasoning • Hickory Smoked

PULLED CHICKEN

Sage Rubbed • Hand Pulled

SMOKED BRISKET KIELBASA

House Made • Hickory Smoked

CAJUN SMOKED TURKEY BREAST

Cajun Seasoned • Hickory Smoked • Cranberry-Pineapple Chutney

BUILD YOUR OWN BBQ PLATTER

Choose from BBQ items listed above.

1 Item **18** • 2 Items **21** • 3 Items **27** • 4 Items **33**

Beef Brisket add \$3 per choice.

DELMARVA DUO 28

Half Rack St. Louis OR Half Rack Baby Back Ribs

Choice Of 1 BBQ Item Listed Above.

Beef Brisket add \$3 per choice.

TEXAS THREE STEP 35

Half Rack St. Louis OR Half Rack Baby Back Ribs

Choice Of 2 BBQ Items Listed Above.

Beef Brisket add \$3 per choice.

ULTIMATE BBQ SAMPLER 62 3 POUNDS OF BBQ FUN!

1/4 Rack St. Louis Ribs • 1/4 Rack Baby Back Ribs

Pulled Pork • Carolina Pork • 1/4 Delmarva Chicken

Beef Brisket • Pulled Chicken

Smoked Brisket Kielbasa • Cajun Smoked Turkey

DINNER



HANDHELDS

We use Hormone-Free, All Natural Chicken

All sandwiches are served with fries and coleslaw, Excludes Tacos

SIGNATURE BBQ SANDWICH 14

CHOICE OF MEAT; Pulled Pork, Carolina Chopped Pork, Pulled Chicken,
OR Beef Brisket (Add \$4) • Toasted Brioche Bun

BIRRIA TACOS 18

Smoked & Braised Beef • Oaxaca Cheese • House Made Corn Tortillas
Chile Au Jus • Onion and Radish Salad • "Esquittle" Style Creamed Corn

DOWNTOWN BLUES BURGER 19

Custom Burger Blend • Bread & Butter Pickle Chips
Sharp Cheddar • Hickory Smoked Bacon • Caramelized Onions
Downtown Sauce • Toasted Brioche Bun

CRAB CAKE SANDWICH 21

Lettuce • Tomato • Sriracha Remoulade • Toasted Brioche Bun

NASHVILLE FRIED CHICKEN SANDWICH 16

Fried Chicken Thighs • Nashville Hot Sauce • Potato Roll
Creamy Coleslaw • Bread & Butter Pickle Chips

ENTREES

SHRIMP AND GRITS 26

Cheddar Grits • Smoked Chorizo • Tomato Broth • Wilted Spinach

FISH & CHIPS 21

Atlantic Cod • Old Bay Fries • Creamy Coleslaw • Lemon Dill Tartar

12oz. GRILLED RIBEYE 42

Smoked Mushrooms • Confit Potatoes • Wilted Spinach
Chimichurri • Cippolini Onions

FISH OF THE DAY \$MP

Ask Your Server For Today's "Chef's Featured Set"

JUMBO LUMP CRAB CAKES 35

Old Bay Fries • Creamy Coleslaw • Sriracha Remoulade

10oz. GRILLED PORK CHOP 26

Cider Brined • Cheddar Grits • Braised Greens • Apple Bourbon Butter

SIDES

Family Size \$7 - \$8

GARLIC MASHED POTATOES
ESQUITTE" STYLE CREAMED CORN
SEASONAL VEGGIES
SMOKEHOUSE BAKED BEANS
SAUTÉED HARICOT VERTS

FRIES
COLESLAW
BBQ POTATO SALAD
MAC & CHEESE
BRAISED COLLARD GREENS
CHEESY CHEDDAR GRITS

downtownbluesreboth.com

BOOZE

BOURBON

SINGLE BARREL SELECT FLIGHT

ANGEL'S ENVY SINGLE BARREL
HIGH WEST DOUBLE RYE SINGLE BARREL
BUFFALO TRACE SINGLE BARREL

1oz Pour of Each. These whiskeys are hand selected by our
Bethany Blues teams and are exclusive to our restaurants.

1792 Small Batch	Jefferson's Reserve
Angel's Envy Port Finished	Jefferson's Ocean Series
Angel's Envy Rye	Knob Creek 9yr
Angel's Envy Single Barrel Select**	Knob Creek 15yr
Bake's	Knob Creek Rye
Basil Hayden	Knob Creek Single Barrel Select**
Basil Hayden Toast	Larceny Small Batch
Blanton's	Larceny Barrel Proof
Booker's	Maker's Mark
Buffalo Trace Single Barrel Select**	Maker's 46
Bulleit	Maker's Mark Private Selection**
Bulleit Rye	Old Forester 86
Eagle Rare	Old Grand-Dad BIB
Elijah Craig 18yr	Rabbit Hole Cavehill
Elijah Craig Barrel Strength	Rabbit Hole Boxergrail Rye
Elijah Craig Single Barrel Select**	Russell's Reserve 10yr
Four Roses Small Batch	Sagamore Spirit Rye
Four Roses Single Barrel	Whistle Pig Piggy Back Rye
Henry McKenna 10yr BIB	Whistle Pig Piggy Back Bourbon
High West American Prairie	Wild Turkey 81
High West Single Barrel Select**	Wild Turkey 101
Jim Beam	Wild Turkey Rare Breed
Jim Beam Black	Woodford Reserve
	Woodford Reserve Double Oak

AVAILABILITY MAY VARY

**LIST DOES NOT REFLECT OUR ENTIRE COLLECTION,
PLEASE INQUIRE!**

FAMOUS CRUSHES

- "THE ORIGINAL" BOURBON CRUSH 10**
Jim Beam White Label • Fresh Orange & Lemon • Simple Syrup
Upgrade to Knob Creek Single Barrel + \$4
- MEXICAN CATAPULT 10**
Hornitos Plata Tequila • Triple Sec • Fresh Ruby Red Grapefruit • Starry
- ORANGE CRUSH 10**
Smirnoff Orange • Triple Sec • Fresh Orange • Starry
- RUBY RED GRAPEFRUIT CRUSH 10**
Smirnoff Grapefruit • Triple Sec • Fresh Ruby Red Grapefruit • Starry
- LEMON CRUSH 10**
Deep Eddy Lemon • Triple Sec • Fresh Lemon • Simple Syrup • Starry
- LIME CRUSH 10**
Deep Eddy Lime • Triple Sec • Fresh Lime • Simple Syrup • Starry
- CREAMSICLE CRUSH 10**
Captain Morgan • Triple Sec • Fresh Orange • Starry • Whipped Cream
- LYNCHBURG LEMONADE CRUSH 10**
Jack Daniel's No. 7 • Triple Sec • Fresh Lemon • Simple Syrup • Starry

MARTINIS

- RASPBERRY LEMON DROP 11**
Wheatley Vodka • Raspberry Liqueur • Fresh Lemon
Simple Syrup • Sugar Rim
- WHITE PEAR COSMO 12**
Absolut Pear • Triple Sec • Lime Juice • White Cranberry Juice
- POMEGRANATE MARTINI 13**
Absolut Citron • Pama Liqueur • Fresh Lemon
Simple Syrup • Cranberry Juice
- KEY LIME MARTINI 12**
Blue Chair Key Lime Liqueur • Absolut Vanilla
Fresh Lime • Whipped Cream • Graham Cracker Crust
- CUCUMBER MARTINI 15**
Nolet • Elderflower Liqueur • Fresh Lime • Muddled Cucumber

ON THE ROCKS

- ANEJO MARGARITA 14**
Hornitos Anejo • Fresh Lime • Agave Nectar
Patron Citronge • Rocks • Salt • Grilled Lime
- DRAGONBERRY LIMEADE 9**
Bacardi Dragonberry • Fresh Lime • Simple Syrup • Club Soda
- LIME MULE 10**
Absolut Lime • Ginger Beer • Fresh Lime • Mint Sprig
- BLUES-BERRY PUNCH 9**
Stoli Blueberry • Fresh Lemon • Cranberry Juice • Simple Syrup
- CUCUMBER QUENCHER 11**
Ketel One Botanicals Cucumber Mint • Fresh Lemon
Simple Syrup • Club Soda

BOURBON COCKTAILS

- BLUES SIGNATURE MANHATTAN 15**
Knob Creek Single Barrel • Sweet Vermouth • Bitters • Luxardo Cherry
- SMOKED CHERRY OLD FASHIONED 15**
Elijah Craig Single Barrel • House Smoked Luxardo Cherry
Orange Bitters • Cane Sugar
- RYE-TAI 14**
High West Double Rye Single Barrel • Grand Marnier • Fresh Lime • Orgeat Syrup
- SMOKE & SAND 14**
Maker's Mark • Sweet Vermouth • Luxardo Cherry Liqueur
Fresh Lemon • Simple Syrup
- KENTUCKY MULE 11**
Knob Creek Bourbon • Ginger Beer • Lime Juice • Mint Sprig
- HIGHWEST FANS OF NEW YORK SOUR 15**
Highwest Double Rye Single Barrel Select • Fresh Lemon
Simple Syrup • Pinot Noir Floater
- RYAN MINNICK'S PROSPECTOR 15**
Sagamore Rye • Sweet Vermouth • Dry Vermouth • Grand Marnier
Orange Bitters • Pecan Vanilla Bitters
- LIVE & LET RYE 15**
Knob Creek Rye • Yellow Chartreuse • Luxardo Cherry Liqueur • Fresh Lemon

BOTTLES & CANS

- BLUE MOON 6
- BUDWEISER 4.5
- COORS LIGHT 4.5
- CORONA EXTRA 6
- DOGFISH HEAD Slightly Mighty 6
- GUINNESS 7.5
- HEINEKEN 6
- LANDSHARK 6
- MICHELOB ULTRA 5.5
- MILLER LITE 4.5
- YUENGLING 4.5
- NUTRL VODKA SELTZER 8
- TRULY VODKA SELTZER 8
- TRULY WILD BERRY 6
- TWISTED TEA 5.5
- WHITE CLAW BLACK CHERRY 6
- GLUTEN FREE**
ANGRY ORCHARD Crisp Apple 6
REDBRIDGE 6.5
- NON-ALCOHOLIC**
SAM ADAMS JUST THE HAZE 6

GRAPES

HAND CRAFTED SANGRIA 9 *Inquire About Our Seasonal Flavors!*

WHITE

- Flip Flop MOSCATO 9/32
- Schmitt Sohne RIESLING 10/36
- Ca'Montini PINOT GRIGIO 11/40
- Oyster Bay SAUVIGNON BLANC 11/40
- Kendall Jackson Special Select CHARDONNAY 11/40
- Whispering Angel ROSE 25 (half bottle only)

RED

- Bonanza CABERNET 11/40
- Alta Vista Vive MALBEC 10/36
- Robert Mondavi Bourbon Barrel Aged CABERNET 11/40
- Angel's Ink PINOT NOIR 12/44
- Conundrum RED 10/36
- The Prisoner 79 (bottle only)

BUBBLES

- La Marca PROSECCO 10
- Veuve Cliquot 50 (half bottle)

