

LUNCH

Available 11:30am - 4pm

HOMEMADE SOUPS

OUR FAMOUS CHILI OR SOUP OF THE DAY Cup 6.75 | Bowl 9.5

FROM THE GARDEN

ADD TO ANY SALAD

- +9... Pulled Pork • Pulled Chicken • Grilled Chicken • Chicken Salad
Carolina Pork • Smoked Turkey Breast • Smoked Tofu
- +11... Beef Brisket • Fried OR Blackened Cod
- +14... Grilled Salmon • Grilled Shrimp
- +MP... Jumbo Lump Crab Cake • Chef's Butcher Cut Steak

DOWNTOWN VEGGIE BOWL 16

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

HOUSE SALAD 9/12

Arcadian Mixed Lettuce • Red Onions • Tomatoes • Croutons
Roasted Corn • Smoked Gouda • Choice of Dressing

ICEBERG WEDGE 11/14

Tomatoes • Bacon • Pickled Onions • Roquefort Crumbles • Bleu Cheese Dressing

SPINACH SALAD 11/14

Spinach • Caramelized Pecans • Dried Cranberries • Roquefort Crumbles • Balsamic Vinaigrette

CAESAR SALAD 9/12

Chopped Romaine • Croutons • Parmesan Cheese • Parmesan Crisp • Caesar Dressing

CHOPPED SALAD 12/15

Chopped Romaine • Black Bean Salsa • Roasted Corn
Tortilla Strips • Avocado • Chipotle Ranch Dressing

HOMEMADE DRESSINGS

RANCH • BALSAMIC VINAIGRETTE (V) • BLEU CHEESE
CAESAR • HONEY MUSTARD • CHIPOTLE RANCH

SHAREABLES

ONION FRIZZLES 8 Shoestring Cut • Buttermilk Ranch Dressing

GARLIC PARMESAN TRUFFLE FRIES 11 Parmesan Cheese • Truffle Oil • Parsley
Roasted Garlic Aioli

FRIED PICKLES 9 Smokehouse Seasoning • Sweet Honey Mustard

PIGS ON THE WING 14 Chopped St. Louis Ribs • Buffalo Hot Sauce
Celery • Carrots • Bleu Cheese Dressing

HICKORY SMOKED WINGS 14 YOUR CHOICE OF SAUCE: Buffalo Hot Sauce,
Old Bay & Butter, Margarita Lime, BBQ Mustard OR Sauce Of The Night

BLUES BRISKET NACHOS 19 Smoked Jalapeños • Tomatoes • Onions • Cheddar
Smoked Salsa • Sour Cream • Add Guacamole +\$3 *Feel Free To Sub Any BBQ Meat

SMOKED BRUSSELS 14 Hickory Smoked Brussels Sprouts • Sautéed Mushrooms
Applewood Smoked Bacon • Balsamic Reduction

CHESAPEAKE CRAB DIP 17 Chesapeake Style Crab Dip • Old Bay Tortilla Chips

DELMARVA DEVILED EGGS 6.75 (3) | 13.50 (6) Lump Crab Meat • Old Bay
OR Applewood Smoked Bacon • Chile Lime Seasoning

BEEF BRISKET TOAST 14 Crostini • Hickory Smoked Beef Brisket
Bourbon Caramelized Onions • Horseradish Cream Sauce

BIRRIA TACOS 15 Smoked & Braised Beef • Oaxaca Cheese
House Made Corn Tortillas • Chile Au Jus • Onion & Radish Salad

JUMBO PUB PRETZEL 14 Bavarian Pretzel • House Cheese Sauce • BBQ Mustard

CANDIED APPLE BBQ FLATBREAD 13 Candied Apple BBQ Sauce
Hickory Smoked Pulled Pork • Smoked Gouda • Oaxaca Cheese • Caramelized Onions

DIP TRIO 13 House Smoked Salsa • Guacamole • Queso • Tortilla Chips

BOOM BOOM SHRIMP 16 Buttermilk Battered • Tossed In Boom Boom Sauce

ENTREES

ALDER PLANK SALMON 27

Grilled Alder Plank • Brown Sugar Rub • Seasonal Vegetables • Rice Pilaf

FISH & CHIPS 23

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

BLUES JAMBALAYA 23

Shrimp • Chicken • Smoked Brisket Kielbasa • Peppers • Onions • Rice • Tomato
(No additional sides served with this dish)

JUMBO LUMP CRAB CAKES MP

Broiled OR Fried • Sriracha Remoulade • Seasonal Vegetable • Rice Pilaf

SIDES

Family Size \$7 - \$8

SAUTÉED GREEN BEANS
CUCUMBERS & ONIONS
SEASONAL VEGGIES
GARLIC MASHED POTATOES
SMOKEHOUSE BAKED BEANS

FRIES
COLESLAW
BBQ POTATO SALAD
MAC & CHEESE
CHEESY CREAMED CORN
RICE PILAF
BRAISED COLLARD GREENS

HANDHELDS

We use Hormone-Free, All Natural Chicken
All sandwiches are served with fries and coleslaw, Excludes Tacos

SIGNATURE BBQ SANDWICH 14.75

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

PULLED PORK REUBEN 17

Hickory Smoked Pulled Pork • Swiss Cheese • Creamy Coleslaw
Homemade Thousand Island Dressing • Marbled Rye Bread

CAJUN SMOKED TURKEY BLT 17

Cajun Smoked Turkey Breast, Thinly Sliced And Piled High • Lettuce • Tomato
Applewood Smoked Bacon • Chipotle Honey Mustard • Toasted Ciabatta Roll

BLUES' BBQ TACOS 15**

(2) Flour Tortillas • Choice Of BBQ Meat • Creamy Coleslaw • Pico De Gallo
Pickled Onions • Chipotle Aioli • Tortilla Chips • Smoked Salsa
Brisket \$1.5 up-charge per choice

THE BLUES BURGER 17

Half Pound • Black Angus Beef • Spicy BBQ Sauce • Cheddar
Applewood Smoked Bacon

CHICKEN SALAD WRAP 16

House Made Smoked Chicken Salad • Mixed Greens • Cucumber
Bacon • Ranch Dressing

CRAB CAKE SANDWICH MP

Lump Crab Meat • Lettuce • Tomato • Sriracha Remoulade • Toasted Brioche Bun

BUFFALO CHICKEN SANDWICH 16

Fried Chicken Thighs • Buffalo Hot Sauce • Creamy Coleslaw
Bread & Butter Pickles • Potato Roll

LUNCH COMBOS

SOUP & BBQ SLIDER COMBO 15

HOMEMADE SOUP & BBQ SLIDER Served With Fries
Choice Of: Pork, Pulled Chicken, Carolina Pork,
Smoked Turkey Breast, OR Beef Brisket (+\$2)

SALAD & BBQ SLIDER COMBO

CHOICE OF SALAD:

House Salad 14

Wedge Salad 15

Spinach Salad 15

Caesar Salad 15

Chopped Salad 16

BBQ SLIDER Served With Fries

Choice Of: Pork, Pulled Chicken, Carolina Pork, Smoked
Turkey Breast, OR Beef Brisket (+\$2)

RIBS

Ribs are served with a choice of two sides

ST. LOUIS RIBS ...HALF RACK 21.75 • FULL RACK 31.5

Center Cut Pork Spare Rib

Brown Sugar Rub • Hickory Smoked

BABY BACK RIBS ...HALF RACK 21.75 • FULL RACK 31.5

Smokehouse Seasoning • Braised • House BBQ Sauce

RIB SAMPLER 31.5

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 Pork and Brisket Kielbasa • 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 18.75 • 2 Items 22.25 • 3 Items 27.5 • 4 Items 33.5

Beef Brisket add \$3.75 per choice.



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.

downtownbluesreboth.com

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

BASIL HAYDEN 75 15

Basil Hayden • Fresh Lemon Juice • Simple Syrup • Prosecco

SMOKE & SAND 15

Maker's Mark • Sweet Vermouth • Luxardo Cherry Liqueur
Fresh Lemon • Simple Syrup

KENTUCKY MULE 12

Knob Creek Bourbon • Ginger Beer • Lime Juice • Mint Sprig

THE NEW YORK SOUR 15

Willet Pot Still Bourbon • Fresh Lemon
Simple Syrup • Pinot Noir Floater

SAGAMORE HONEY GRAPEFRUIT PALOMA 15

Sagamore Rye • Grapefruit Juice • Lime Juice
Agave • Honey Simple Syrup

BOOZE

BOURBON

SINGLE BARREL SELECT FLIGHT

MAKER'S MARK PRIVATE SELECT

KNOB CREEK SINGLE BARREL

ELIJAH CRAIG 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
Angel's Envy Port Finished
Angel's Envy Rye
Angel's Envy Single Barrel Select**
Baker's
Basil Hayden Collection
Blanton's
Booker's
Buffalo Trace Single Barrel Select**
Bulleit
Bulleit Rye
Eagle Rare
Elijah Craig 18yr
Elijah Craig Barrel Strength
Elijah Craig Single Barrel Select**
Four Roses Small Batch
Four Roses Single Barrel
Henry McKenna 10yr BIB
High West Collection
Jim Beam
Jim Beam Black
Jefferson's Reserve
Jefferson's Ocean Series

Knob Creek 9yr
Knob Creek 15yr
Knob Creek Rye
Knob Creek Single Barrel Select**
Larceny Small Batch
Larceny Barrel Proof
Maker's Mark
Maker's 46
Maker's Mark Private Selection**
Old Forester 86
Old Grand-Dad BIB
Rabbit Hole Cavehill
Rabbit Hole Boxergail Rye
Russell's Reserve 10yr
Sagamore Spirit Rye
Whistle Pig Piggy Back Rye
Whistle Pig Piggy Back Bourbon
Wild Turkey 81
Wild Turkey 101
Wild Turkey Rare Breed
Woodford Reserve
Woodford Reserve Double Oak

AVAILABILITY MAY VARY

LIST DOES NOT REFLECT OUR ENTIRE COLLECTION,
PLEASE INQUIRE!

FAMOUS CRUSHES

"THE ORIGINAL" BOURBON CRUSH 11

Jim Beam White Label • Fresh Orange & Lemon • Simple Syrup

Upgrade to Knob Creek Single Barrel + \$4

MEXICAN CATAPULT 11

Hornitos Plata Tequila • Triple Sec • Fresh Ruby Red Grapefruit • Starry

ORANGE CRUSH 11

Smirnoff Orange • Triple Sec • Fresh Orange • Starry

RUBY RED GRAPEFRUIT CRUSH 11

Smirnoff Grapefruit • Triple Sec • Fresh Ruby Red Grapefruit • Starry

LEMON CRUSH 11

Deep Eddy Lemon • Triple Sec • Fresh Lemon • Simple Syrup • Starry

LIME CRUSH 11

Deep Eddy Lime • Triple Sec • Fresh Lime • Simple Syrup • Starry

CREAMSICLE CRUSH 11

Captain Morgan • Triple Sec • Fresh Orange • Starry • Whipped Cream

MARTINIS

SIESTA A LA PLAYA 15

Volcan Blanco Tequila • Campari • Smoke & Salt Bitters
Grapefruit Juice • Lime Juice • Simple Syrup • Lemon Peel

BLUES ESPRESSO MARTINI 15

Made with Fresh Espresso

BEE'S KNEES 15

Tom Cat Aged Gin • Fresh Lemon • Honey Simple Syrup

RASPBERRY LEMON DROP 13

Tito's Vodka • Raspberry Liqueur • Fresh Lemon
Simple Syrup • Sugar Rim

WHITE PEAR COSMO 13

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 13

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

APEROL SPRITZ 12

Aperol • Prosecco • Club Soda

DRAGONBERRY LIMEADE 11

Bacardi Dragonberry • Fresh Lime • Simple Syrup • Club Soda

LIME MULE 11

Absolut Lime • Ginger Beer • Fresh Lime • Mint Sprig

BLUES-BERRY PUNCH 11

Western Son Blueberry Vodka • Fresh Lemon
Cranberry Juice • Simple Syrup

MOCKtails

Contains Zero % Alcohol

APERTIVO SPRITZ 12

Mionetto Apertivo • Mionetto Alcohol-Free Sparkling • Club Soda

OLD FASHIONED 13

Ritual Zero Proof Whiskey • Muddled Luxardo Cherry
Muddled Orange • Simple Syrup

RANCH WATER 12

Ritual Zero Proof Tequila • Agave • Lime Juice • Club Soda

BOTTLES & CANS

SELTZERS | RTDs

HIGH NOON Pineapple 8
NUTRL FLAVORS 8
SUN CRUISER Vodka Tea 8
SUN CRUISER Pink Lemonade & Vodka 8
SURFSIDE Blueberry Lemonade & Vodka 8
SURFSIDE Vodka Half & Half 8
WHITE CLAW Black Cherry 8

NON-ALCOHOLIC

ATHLETIC Run Wild IPA 6
MICHELOB ULTRA ZERO 6
SAM ADAMS Golden Lager 6

GLUTEN FREE

ANGRY ORCHARD Crisp Apple 6.5
BOLD ROCK Seasonal Cider 6.5

BLUE MOON 6
BUDWEISER 5
BUD LIGHT 5
COORS LIGHT 5
CORONA EXTRA 6.5
CORONA LIGHT 6.5
DOGFISH 30min Light IPA 6.5
DOGFISH Grateful Dead Juicy Pale Ale 6.5
HEINEKEN 6.5
MILLER LITE 5
MONTUCKY Cold Snack 6
NATURAL LIGHT 4.75
YUENGLING 5

GRAPES

HAND CRAFTED SANGRIA 10

Inquire About Our Seasonal Flavors!

RED

Hill & Blade ZINFANDEL 10/36
Pairs great with BBQ!

Robert Mondavi Bourbon Barrel Aged
CABERNET 12/42

Windstorm CABERNET 10/36

Altos Del Plata MALBEC 10/36

Old Soul PINOT NOIR 12/44

7 Moons RED BLEND 10/36

Cooper & Thief Red Blend 50 (bottle only)

Aged in Larceny Bourbon barrels

The Prisoner 79 (bottle only)

WHITE

La Vielle Feme ROSE 9/32

Brassfield Serenity BLEND 13/45

Schmitt Sohne RIESLING 10/36

Chloe PINOT GRIGIO 10/36

Oyster Bay SAUVIGNON BLANC 12/42

Kendall Jackson Special Select

CHARDONNAY 13/45

BUBBLES

90+ Cellars PROSECCO 9/32

downtownbluesrehoboth.com

