

DINNER

HOMEMADE SOUPS

OUR FAMOUS CHILI Cup 4.5 • Bowl 6.5
SOUP OF THE DAY Cup 4.5 • Bowl 6.5

FROM THE GARDEN

ADD TO ANY SALAD

- +7... Pulled Pork • Pulled Chicken • Grilled Chicken
Carolina Pork • Smoked Turkey Breast
- +9... Grilled Shrimp • Fried OR Blackened Cod
- +12... 8oz Grilled Flat Iron Steak • Grilled Salmon
Beef Brisket • Jumbo Lump Crab Cake

HOUSE SALAD 7/9

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

ICEBERG WEDGE 9/11

Tomatoes • Bacon • Red Onion
Roquefort Crumbles • Bleu Cheese Dressing

SPINACH SALAD 8/10

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

CAESAR SALAD 8/10

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

CHOPPED SALAD 9/12

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

BBQ CHEF SALAD 18

Pulled Pork • Pulled Chicken • Chopped Brisket
Mixed Lettuce • Carrots • Cucumbers • Red Onions
Tomatoes • Hard Boiled Egg • Choice Of Dressing

HOMEMADE DRESSINGS

RANCH • BALSAMIC VINAIGRETTE • BLEU CHEESE
CAESAR • HONEY MUSTARD • CHIPOTLE RANCH

STARTERS

- BLUES PUB PRETZELS Bavarian Pretzel • Pimento Cheese Spread • BBQ Mustard 11
- CANDIED BACON Hickory Smoked • Thick Cut • Brown Sugar Rub 12
- CHESAPEAKE CRAB DIP Chesapeake Style Crab Dip • Old Bay Tortilla Chips 15
- ONION FRIZZLES Shoestring Cut • Buttermilk Ranch Dressing 6.5
- FRIED PICKLES Smokehouse Seasoning • Sweet Honey Mustard 7.5
- BLUES BRISKET NACHOS Smoked Jalapeños • Tomatoes • Onions
Cheddar • Smoked Salsa • Sour Cream 13 Regular • 16 Large
(Feel Free To Substitute A Different BBQ Meat)
Add Guacamole +\$3 • Sub 3 oz. Crab Meat +\$9
- LIME AVOCADO DEVILED EGGS Cilantro • Crab • Sriracha 1.85 ea.
- DIP TRIO House Smoked Salsa • Guacamole • Queso • Tortilla Chips 11
- PIGS ON THE WING Chopped St. Louis Ribs • Buffalo Hot Sauce
Celery • Carrots • Bleu Cheese Dressing 12
- HICKORY SMOKED WINGS CHOICE OF: Buffalo Hot Sauce,
Old Bay & Butter, Margarita Lime, BBQ Mustard OR Sauce Of The Night 12

RIBS

*We use Hormone-Free, All Natural Pork Ribs
Ribs are served with a choice of two sides.*

- ST. LOUIS RIBS FULL RACK 25 • HALF RACK 18
Center Cut Pork Spare Rib • Brown Sugar Rub • Hickory Smoked
- BABY BACK RIBS FULL RACK 25 • HALF RACK 18
Smokehouse Seasoning • Braised • House BBQ Sauce
- RIB SAMPLER 25
Half Rack St. Louis • Half Rack Baby Back Ribs

ENTREES

- 12oz NEW YORK STRIP 28
Smokehouse Seasoning • Crispy Onions • Fresh Vegetables • Garlic Mashed Potatoes
- 8oz MESQUITE GRILLED FLAT IRON 21
Mesquite Seasoning • Crispy Onions • Fresh Vegetables • Garlic Mashed Potatoes
- OLD BAY FISH & CHIPS 17
Atlantic Cod • Hand Cut Fries • Cole Slaw • Lemon Dill Tartar Sauce
- ALDER GRILLED SALMON 23
Grilled Alder Plank • Brown Sugar Rub • Fresh Vegetables • Rice
- JUMBO LUMP CRAB CAKES 28
Broiled Or Fried • Sriracha Remoulade • Fresh Vegetables • Rice
- BLUES JAMBALAYA 19
Shrimp • Chicken • Andouille Sausage • Peppers • Onions • Rice • Saffron
(No additional sides served with this dish)
- CRAB MAC SKILLET 20
Jumbo Lump Crab Cake • Old Bay • Scallions • Parmesan
(No additional sides served with this dish)
- SMOKEHOUSE MAC SKILLET 16
Smoked Andouille Sausage • Pulled Pork • Smoked Gouda
Smoky BBQ Sauce • Onion Fizzles
(No additional sides served with this dish)
- ENHANCE YOUR ENTREE
CRAB CAKE 13 • GRILLED SHRIMP SKEWER 7 • 4oz BBQ MEAT 7
PECAN SMOKED BACON 4 • MARINATED PORTOBELLO MUSHROOM 4

SIDES

- SMOKEHOUSE BAKED BEANS
- CHEESY CREAMED CORN
- BRAISED GREENS
- CUCUMBERS & ONIONS
- GARLIC MASHED POTATOES
- BLUES BACON
- SAUTÉED GREEN BEANS
- HAND CUT FRIES
- COLESLAW
- GINGER JALAPEÑO SLAW
- BBQ POTATO SALAD
- MAC & CHEESE
- DELUXE MAC & CHEESE Add \$2
- CHILLED QUINOA SALAD
- RICE



WE HAVE TAKEN INCREASED SANITATION MEASURES AND ARE FOLLOWING THE RECOMMENDED GUIDELINES FOR SOCIAL DISTANCING TO ENSURE THE SAFETY OF OUR GUESTS. WE WILL CONTINUE TO DO EVERYTHING IN OUR POWER TO KEEP OUR STAFF AND GUESTS SAFE DURING THESE UNPRECEDENTED TIMES.

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.

BARBEQUE & COMBOS

*We use Hormone-Free, All Natural Chicken
Barbeque items are served with a choice of two sides.*

PULLED PORK 15.5

Pork Shoulder • Hickory Smoked

CAROLINA CHOPPED PORK 15.5

Pork Shoulder • Hickory Smoked • Carolina Vinegar BBQ

DELMARVA CHICKEN 15.5

Half Chicken • Sage Rubbed • House BBQ Sauce

BEEF BRISKET 19.5

Sliced Brisket • Smokehouse Seasoning • Hickory Smoked

PULLED CHICKEN 15.5

Sage Rubbed • Hand Pulled

SMOKED ANDOUILLE SAUSAGE 15.5

House Made • Hickory Smoked

CAJUN SMOKED TURKEY BREAST 17

Cajun Seasoned • Hickory Smoked • Cranberry-Pineapple Chutney

BUILD YOUR OWN BBQ PLATTER

Choose from BBQ items listed above.

2 Items 19 • 3 Items 22 • 4 Items 25

DELMARVA DUO 23

Half Rack St. Louis OR Half Rack Baby Back Ribs

Choice Of 1 BBQ Item Listed Above.

Beef Brisket add \$1.5 per choice.

TEXAS THREE STEP 26

Half Rack St. Louis Or Half Rack Baby Back Ribs

Choice Of 2 BBQ Items Listed Above.

Beef Brisket add \$1.5 per choice.

ULTIMATE BBQ SAMPLER 53 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 (Add \$1.5 per choice) • Pulled Chicken

SANDWICHES

*We use Hormone-Free, All Natural Chicken
All sandwiches are served with hand cut Idaho 90 count fries & coleslaw.*

THE BLUES BURGER 13

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

DOWN SOUTH BRISKET BURGER 16.5

Ground Brisket & Short Rib • Pimento Cheese Spread
Onion Fizzles • Spring Mix • Sliced Tomato

SIGNATURE BBQ SANDWICH 12

CHOICE OF: Pulled Pork • Carolina Chopped Pork
Pulled Chicken • Smoked Turkey (Add \$1) • Beef Brisket (Add \$4.5)

THE CAROLINA CUBAN 14

Carolina Chopped Pork • Shaved Ham • Pickles • Swiss Cheese • BBQ Mustard

SMOKED CAPRESE CHICKEN 14

Grilled Chicken Breast • Smoked Tomato Basil • Smoked Mozzarella
Balsamic Drizzle • Spring Mix • Sliced Tomato

GRILLED PORTOBELLO BURGER (V) 11

Balsamic Marinated • Sautéed Onions & Peppers • Sweet Pepper Mayo

Bethany BLUES BOOZE

BOURBON COCKTAILS

BLUES SIGNATURE MANHATTAN 11
Elijah Craig Small Batch • Sweet Vermouth • Bitters • Luxardo Cherry

SMOKED CHERRY OLD FASHIONED 12
Maker's Mark • House Smoked Luxardo Cherry • Orange Bitters • Cane Sugar

CLASSIC WHISKEY SOUR 12
Knob Creek Small Batch • House Made Sour Mix • Orange Bitters • Cane Sugar

SMOKE & SAND 12
Maker's 46 • Sweet Vermouth • Luxardo Cherry Liqueur • Lemon Juice • Simple Syrup

RYE MULE 9
Jim Beam Rye • Ginger Beer • Lime Juice • Mint Sprig

BALTIMORE SOUR 13
Sagamore Rye • Dry Vermouth • Lemon Juice • Simple Syrup • Pinot Noir

BOURBON PEACH COSMO 10
Jim Beam Black • Jim Beam Peach • White Cranberry Juice • Grenadine

BLUES FAMOUS CRUSHES

"THE ORIGINAL" BOURBON CRUSH 8.5
Jim Beam White Label • Fresh Squeezed Orange & Lemon • Simple Syrup

MEXICAN CATAPULT 8.5
Hornitos Plata Tequila • Triple Sec
Fresh Squeezed Ruby Red Grapefruit • Sierra Mist

ORANGE CRUSH 8.5
Smirnoff Orange • Triple Sec • Fresh Squeezed Orange • Sierra Mist

RUBY RED GRAPEFRUIT CRUSH 8.5
Smirnoff Grapefruit • Triple Sec • Fresh Squeezed Ruby Red Grapefruit • Sierra Mist

LEMON CRUSH 8.5
Deep Eddy Lemon • Triple Sec • Fresh Squeezed Lemon • Simple Syrup • Sierra Mist

SILVER BULLEIT CRUSH 8.5
Nolet Gin • Bulleit Bourbon • Fresh Squeezed Grapefruit & Lemon
Sierra Mist • Simple Syrup

MARTINIS

PEANUT BUTTER CUP 13
Skrewball Peanut Butter Whiskey • Dogfish Head Peanut Vodka
Codiya Chocolate Liqueur • Whipped Cream
Peanut Butter & Chocolate Swirled Glass

WHITE PEAR COSMO 10
Absolut Pear • Triple Sec • Lime Juice • White Cranberry Juice

POMEGRANATE MARTINI 11
Absolut Citron • Pama Liqueur • Fresh Lemon • Simple Syrup • Cranberry Juice

KEY LIME MARTINI 11
Keke Beach Key Lime Liqueur • Absolut Vanilla
Fresh Lime • Whipped Cream • Graham Cracker Crust

CUCUMBER GIN MARTINI 12
Nolet Gin • Elderflower Liqueur • Fresh Lime • Muddled Cucumber

ON THE ROCKS

ANEJO MARGARITA 13
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 9
Absolut Lime • Ginger Beer • Fresh Lime • Mint Sprig

BLUES-BERRY PUNCH 9
Pinnacle Blueberry • Fresh Lemon • Cranberry Juice • Simple Syrup

CUCUMBER QUENCHER 9.5
Kettle One Botanicals Cucumber Mint • Fresh Lemon • Simple Syrup • Club Soda

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OLD CLASSICS
1OZ - 4 • 2OZ - 6.5
Evan Williams 1783
Four Roses Yellow Label
Henry McKenna
Jim Beam White Label
Old Grand Dad (*Banded*)

HOUSE SELECTIONS
1OZ - 5 • 2OZ - 7.5
Ezra Brooks
Jim Beam Devil's Cut
Rittenhouse Rye (*Banded*)
Wild Turkey 81p

BARTENDER'S SELECTIONS
1OZ - 6.5 • 2OZ - 9
1792 Small Batch
Buffalo Trace
Bulleit
Bulleit Rye
Eagle Rare
Elijah Craig Small Batch
Evan Williams Single Barrel
Four Roses Small Batch
George Dickel No. 12
Henry McKenna (*Banded*)
Jim Beam Black
Knob Creek Small Batch
Knob Creek Small Batch Rye
Maker's Mark
Old Forester
Russell's Reserve
Wild Turkey 101p

DISTILLER'S SELECTIONS
1OZ - 8 • 2OZ - 12
Baker's
Basil Hayden
Bulleit 10yr
Four Roses Single Barrel
Jefferson's
Maker's Cask Strength
Maker's 46
Sagamore Rye
Woodford Reserve
Wild Turkey Rare Breed

MAKER'S MARK PRIVATE SELECT "100 BARREL"

1OZ - 8 • 2OZ - 8.12

CABINET SELECTIONS

Prices & Availability Vary
1792 Bottled in Bond
1792 Full Proof
1792 High Rye
Angel's Envy
Angel's Envy Rye
Booker's
Blanton's
Elijah Craig 18yr Single Barrel
George T. Stagg
Jefferson's Reserve
Jefferson's Ocean Aged
Jefferson's Grand Selection
Maker's Mark Private Selection
Old Forester 1870 Original Batch
Old Forester 1910 Old Fine Whisky
Old Forester 1920 Prohibition
Orphan Barrel Rhetoric 25yr
Orphan Barrel Entrapment 25yr
Parker's Heritage Collection 24yr
Parker's Heritage Orange Curacao
Wild Turkey Master's Keep
Woodford Double Oak

SCOTCH

Bowmore 12yr
Dalmore Single Malt
Glenfiddich Single Malt 12yr
Glenmorangie 12yr
Johnny Walker Black Label
Laphroaig 10yr
Macallan 12yr
The Glenlivet 12yr

LIST DOES NOT REFLECT OUR ENTIRE COLLECTION, PLEASE INQUIRE!

BOTTLES & CANS

**Availability may vary depending on location.*

BLUE MOON 5.5
BUD LIGHT LIME 5
BUD LIGHT SELTZER 5
BUDWEISER 4.25
COORS LIGHT 4.25
CORONA EXTRA 5.25
DOGFISH HEAD Slightly Mighty 6
GUINNESS 6
HEINEKEN 5.25
LANDSHARK 5
MICHELOB ULTRA 5
MILLER LITE 4.25
NATURAL LITE 4.75
YUENGLING 4.25

ANGRY ORCHARD Crisp Apple (GF) 5.25
REDBRIDGE (GF) 5.25
ODOULES (N/A) 4.25

GRAPES IN A GLASS

HAND CRAFTED SANGRIA 9

Inquire About Our Seasonal Flavors!

RED

Coastal Vines PINOT NOIR 8/28
Noble 337 CABERNET 9/32
Robert Mondavi Bourbon Barrel Aged CABERNET 11/36
Murphy Goode RED BLEND 9/32
Revolution MALBEC 9/32
The Prisoner CABERNET 80bfl

WHITE

Fisheye PINOT GRIGIO 8/28
Oyster Bay SAUV BLANC 9.5/32
Washington Hill RIESLING 8/28
Sposato FRESH BLEND 8/28
Kendall Jackson Special Select CHARDONNAY 11/36
Maison Soleyra ROSE 9.5/32

BUBBLES

Chandon Sweet Star 10
Vueve Cliquot 50 (375ml split)

BETHANYBLUES.COM

CARRYOUT

Curbside Carryout. Order Online or Facebook

CASUAL PLATTER

Pick-up or Delivery for groups!

CATERING

Let us bring our award winning BBQ to your next party!