

DINNER

STARTERS

FRIED PICKLES Smokehouse Seasoning • Sweet Honey Mustard **8**
HICKORY SMOKED WINGS CHOICE OF: Buffalo Hot Sauce, Old Bay & Butter, Margarita Lime, BBQ Mustard OR Sauce Of The Night **13.5**
PIGS ON THE WING Chopped St. Louis Ribs • Buffalo Hot Sauce Celery • Carrots • Bleu Cheese Dressing **13.5**
ONION FRIZZLES Shoestring Cut • Buttermilk Ranch Dressing **7**
CHESAPEAKE CRAB DIP Chesapeake Style Crab Dip • Old Bay Tortilla Chips **16**
JUMBO PUB PRETZEL Bavarian Pretzel • Cheese Sauce • BBQ Mustard **12**
BLUES BRISKET NACHOS Smoked Jalapeños • Tomatoes • Onions Cheddar • Smoked Salsa • Sour Cream **14 Regular • 17 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 **12**
PORK BELLY BURNT ENDS Slow Smoked • Brown Sugar Rub • Char Siu Sauce **14**

RIBS

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

ST. LOUIS RIBS FULL RACK 26 • HALF RACK 19
Center Cut Pork Spare Rib • Brown Sugar Rub • Hickory Smoked
BABY BACK RIBS FULL RACK 26 • HALF RACK 19
Smokehouse Seasoning • Braised • House BBQ Sauce
RIB SAMPLER 26
Half Rack St. Louis • Half Rack Baby Back Ribs

ENTREES

BLUES JAMBALAYA 21
Shrimp • Chicken • Andouille Sausage • Peppers • Onions • Rice • Tomato
(No additional sides served with this dish)
OLD BAY FISH & CHIPS 18
Atlantic Cod • Hand Cut Fries • Coleslaw • Lemon Dill Tartar Sauce
12oz NEW YORK STRIP 32
Smokehouse Seasoning • Compound Butter • Fresh Vegetables • Garlic Mashed Potatoes
8oz MESQUITE GRILLED FLAT IRON 23
Mesquite Seasoning • Crispy Onions • Fresh Vegetables • Garlic Mashed Potatoes
ALDER GRILLED SALMON 25
Grilled Alder Plank • Brown Sugar Rub • Fresh Vegetables • Rice
JUMBO LUMP CRAB CAKES 34
Broiled Or Fried • Sriracha Remoulade • Fresh Vegetables • Rice
CRAB MAC SKILLET 22
Jumbo Lump Crab Cake • Old Bay • Scallions • Parmesan
(No additional sides served with this dish)
SMOKEHOUSE MAC SKILLET 18
Smoked Andouille Sausage • Pulled Pork • Smoked Gouda
Smoky BBQ Sauce • Onion Frizzles
(No additional sides served with this dish)
ENHANCE YOUR ENTREE
CRAB CAKE 16 • GRILLED SHRIMP SKEWER 8 • 4oz BBQ MEAT 8
BALSAMIC BACON JAM 2 • MARINATED PORTOBELLO MUSHROOM 4

SIDES

Family Size \$5 - \$6

SMOKEHOUSE BAKED BEANS
CHEESY CREAMED CORN
BRAISED GREENS
CUCUMBERS & ONIONS
GARLIC MASHED POTATOES
APPLEWOOD SMOKED BACON
SAUTEED GREEN BEANS
HAND CUT FRIES
COLESLAW
SESAME CARROT SLAW
BBQ POTATO SALAD
MAC & CHEESE
DELUXE MAC & CHEESE Add \$2
CHILLED QUINOA SALAD
RICE



BETHANYBLUES.COM

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.

HOMEMADE SOUPS

OUR FAMOUS CHILI Cup 5 • Bowl 7
SOUP OF THE DAY Cup 5 • Bowl 7

FROM THE GARDEN

ADD TO ANY SALAD

+8... Pulled Pork • Pulled Chicken • Grilled Chicken
Carolina Pork • Smoked Turkey Breast
+10... Beef Brisket • Fried OR Blackened Cod
+13... 8oz Grilled Flat Iron Steak • Grilled Salmon • Grilled Shrimp
+16... Jumbo Lump Crab Cake

HOUSE SALAD 8/11

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

ICEBERG WEDGE 10/12

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

SPINACH SALAD 10/12

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

CAESAR SALAD 9/11

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

CHOPPED SALAD 11/13

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

COLLARD SALAD (V) 11/13

Collard Greens • Quinoa Salad • Balsamic Vinaigrette

HOMEMADE DRESSINGS

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

BARBEQUE & COMBOS

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

PULLED PORK 17

Pork Shoulder • Hickory Smoked

CAROLINA CHOPPED PORK 17

Pork Shoulder • Hickory Smoked • Carolina Vinegar BBQ

DELMARVA CHICKEN 17

Bone In • Sage Rubbed • House BBQ or Carolina Mustard Sauce

BEEF BRISKET 21

Sliced Brisket • Smokehouse Seasoning • Hickory Smoked

PULLED CHICKEN 17

Sage Rubbed • Hand Pulled

SMOKED ANDOUILLE SAUSAGE 17

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 **21** • 3 Items **24** • 4 Items **27**

Beef Brisket add \$1.5 per choice.

DELMARVA DUO 25

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 27

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 55 **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

Smoked Andouille Sausage • Cajun Smoked Turkey

SANDWICHES

*We use Hormone-Free, All Natural Chicken
All sandwiches are served with fries & coleslaw.*

SIGNATURE BBQ SANDWICH 13.5

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

THE BLUES BURGER 15

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

BLACK & BLEU BRISKET BURGER 17

House Ground Brisket Burger • Bleu Cheese
Balsamic Bacon Jam • Black Garlic Aioli

THE CAROLINA CUBAN 15

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

SMOKED CAPRESE CHICKEN 15

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

GRILLED PORTOBELLO BURGER (V) 12

Balsamic Marinated • Sautéed Onions & Peppers • Sweet Pepper Mayo

Bethany BLUES BOOZE

BOURBON COCKTAILS

- BLUES SIGNATURE MANHATTAN 11**
Elijah Craig • 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 • Egg Whites • Luxardo Cherry
- SMOKE & SAND 12**
Woodford Reserve • Sweet Vermouth • Luxardo Cherry Liqueur
Lemon Juice • Simple Syrup
- RYE MULE 9**
Jim Beam Rye • Ginger Beer • Lime Juice • Mint Sprig
- DOUBLE OR NOTHING 12**
High West Double Rye • Yellow Chartreuse • Allspice Dram • Black Walnut Bitters • Ancient Trade Bitters
- RYAN MINNICK'S BACK PORCH MOJITO 12**
Sagamore Rye • St. Germaine • Lemon • Orange Bitters • Ginger Ale • Fresh Mint
- BOURBON PEACH COSMO 10**
Jim Beam Black • Jim Beam Peach • White Cranberry Juice • Grenadine

BLUES FAMOUS CRUSHES

- "THE ORIGINAL" BOURBON CRUSH 9**
Jim Beam White Label • Fresh Squeezed Orange & Lemon • Simple Syrup
Upgrade to Maker's Cask + \$2
- MEXICAN CATAPULT 9**
Hornitos Plata Tequila • Triple Sec
Fresh Squeezed Ruby Red Grapefruit • Sierra Mist
- ORANGE CRUSH 9**
Smirnoff Orange • Triple Sec • Fresh Squeezed Orange • Sierra Mist
- RUBY RED GRAPEFRUIT CRUSH 9**
Smirnoff Grapefruit • Triple Sec • Fresh Squeezed Ruby Red Grapefruit • Sierra Mist
- LEMON CRUSH 9**
Deep Eddy Lemon • Triple Sec • Fresh Squeezed Lemon • Simple Syrup • Sierra Mist
- LIME CRUSH 9**
Deep Eddy Lime • Triple Sec • Fresh Squeezed Lime • Simple Syrup • Sierra Mist
- SILVER BULLEIT CRUSH 9**
Nolet Gin • Bulleit Bourbon • Fresh Squeezed Grapefruit & Lemon
Sierra Mist • Simple Syrup

MARTINIS

- RASPBERRY LEMON DROP 9**
Wheatley Vodka • Raspberry Liqueur • Fresh Lemon • Simple Syrup • Sugar Rim
- 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**
Espelon 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**
Stoli Blueberry • Fresh Lemon • Cranberry Juice • Simple Syrup
- CUCUMBER QUENCHER 9.5**
Kettle One Botanicals Cucumber Mint • Fresh Lemon • Simple Syrup • Club Soda

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!

BOURBON

**MAKER'S MARK
PRIVATE SELECT
"\$100 BARREL"**
1oz - 8 • 2oz - 12

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

HOUSE SELECTIONS
1oz - 5 • 2oz - 7.5
Ezra Brooks
Jim Beam Devil's Cut
Old Forester 86
Rittenhouse Rye (*Bonded*)
Wild Turkey 81p

BARTENDER'S SELECTIONS
1oz - 6.5 • 2oz - 9
1792 Small Batch
Bulleit
Bulleit Rye
Elijah Craig Small Batch
Evan Williams Single Barrel
Four Roses Small Batch
High West American Prairie
High West Double Rye
Jim Beam Black
Knob Creek Small Batch
Knob Creek Small Batch Rye
Maker's Mark
RabbitHole Boxergail
Wild Turkey 101p



DISTILLER'S SELECTIONS

1oz - 8 • 2oz - 12
Buffalo Trace
Bulleit 10yr
Eagle Rare
Four Roses Small Batch
Jefferson's
Maker's Cask Strength
Maker's 46
Rowan's Creek
Russel's Reserve
Sagamore Rye
Woodford Reserve
Willet Pot Still

CABINET SELECTIONS

Prices & Availability Vary
1792 Bottled in Bond
1792 Full Proof
Angel's Envy
Angel's Envy Rye
Baker's
Bardstown Selections
Basil Hayden
Booker's
Blanton's
Elijah Craig Barrel Proof
Four Roses Single Barrel
George T. Stagg
Henry McKenna (*Bonded*)
Jefferson's Reserve
Jefferson's Ocean Aged
Jefferson's Grand Selection
Maker's Mark Private Selection
Noah's Mill
Old Forester 1870 Original Batch
Old Forester 1910 Old Fine Whisky
Old Forester 1920 Prohibition
Orphan Barrel Selections
Parker's Heritage Selections
RabbitHole Cavehill
RabbitHole Heligold
Sagamore Distiller's Selections
Wild Turkey Master's Keep Selections
Wild Turkey Rare Breed
Woodford Double Oak

LIST DOES NOT REFLECT OUR ENTIRE
COLLECTION, PLEASE INQUIRE!

BOTTLES & CANS

**Availability may vary depending on location.*

BLUE MOON 5.5
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 LIGHT 4.75
YUENGLING 4.25

BUD LIGHT SELTZER 5
ANGRY ORCHARD Crisp Apple (GF) 5.25
REDBRIDGE (GF) 5.25
O'DOULE'S (N/A) 4.25

GRAPES

HAND CRAFTED SANGRIA 9

Inquire About Our Seasonal Flavors!

WHITE

Flip Flop MUSCATO • 8/28
HighDef RIESLING • 9/32
Oyster Bay SAUVIGNON BLANC • 10/36
Kendall Jackson Special Select
CHARDONNAY • 11/40
Borgo Conventi PINOT GRIGIO • 12/44
Foncalieu Piquepoul ROSE • 11/40

BUBBLES

La Marca Prosecco 10
Veuve Cliquot 50 (*half bottle*)

RED

Sposato RED BLEND • 8/30
Vive MALBEC • 8/30
Robert Mondavi Bourbon Barrel Aged
CABERNET • 11/36
The Fableist CABERNET • 16/60
Elouan PINOT NOIR • 12/44
Herman Story Wines
**Please Inquire about our selection*