



DINNER

STARTERS

- FRIED PICKLES** Smokehouse Seasoning • Sweet Honey Mustard **9**
- PIGS ON THE WING** Chopped St. Louis Ribs • Buffalo Hot Sauce Celery • Carrots • Bleu Cheese Dressing **14**
- JUMBO PUB PRETZEL** Bavarian Pretzel • Cheese Sauce • BBQ Mustard **14**
- ONION FRIZZLES** Shoestring Cut • Buttermilk Ranch Dressing **8**
- BLUES BRISKET NACHOS** Smoked Jalapeños • Tomatoes • Onions Cheddar • Smoked Salsa • Sour Cream **18**
Add Guacamole + \$4 (Feel Free To Substitute A Different BBQ Meat)
- HICKORY SMOKED WINGS** CHOICE OF: Buffalo Hot Sauce, Old Bay & Butter, Margarita Lime, BBQ Mustard OR Sauce Of The Night **14**
- CHESAPEAKE CRAB DIP** Chesapeake Style Crab Dip • Old Bay Tortilla Chips **18**
- DELMARVA DEVEILED EGG** Lump Crab Meat • Old Bay **6.75 (3) | 13.5 (6)**
- DIP TRIO** House Smoked Salsa • Guacamole • Queso • Tortilla Chips **13**
- PORK BELLY BURNT ENDS** Slow Smoked • Brown Sugar Rub • Honey Garlic BBQ **14**

HOMEMADE SOUPS

- OUR FAMOUS CHILI Cup **6.75** • Bowl **9.5**
SOUP OF THE DAY Cup **6.75** • Bowl **9.5**

FROM THE GARDEN

HOMEMADE DRESSINGS

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

- 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

ADD TO ANY SALAD

- +9...** Pulled Pork • Pulled Chicken • Grilled Chicken
Carolina Pork • Smoked Turkey Breast • Smoked Tofu
- +11...** Beef Brisket • Fried OR Blackened Cod
- +14...** 8oz Grilled Flat Iron Steak • Grilled Salmon • Grilled Shrimp
- +19...** Jumbo Lump Crab Cake

SANDWICHES

We use Hormone-Free, All Natural Chicken

All sandwiches are served with fries & coleslaw, Excludes Tacos

- SIGNATURE BBQ SANDWICH 14**
CHOICE OF: Pulled Pork • Carolina Chopped Pork
Pulled Chicken • Beef Brisket (Add \$4)
- CRAB CAKE SANDWICH 23**
Jumbo Lump Crab Meat • Sriracha Remoulade
- 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 upcharge per choice***
- THE BLUES BURGER 17**
Half Pound • Black Angus Beef • Spicy BBQ Sauce
Cheddar Cheese • Applewood Smoked Bacon
- BLACK & BLEU BRISKET BURGER 19**
House Ground Brisket Burger • Bleu Cheese
Balsamic Bacon Jam • Black Garlic Aioli
- THE CAROLINA CUBAN 17**
Carolina Chopped Pork • Shaved Ham • Pickles
Swiss Cheese • Carolina Mustard BBQ
- SMOKED CAPRESE CHICKEN 17**
Grilled Chicken Breast • Smoked Tomato Basil • Smoked Mozzarella
Balsamic Drizzle • Spring Mix • Sliced Tomato
- GRILLED PORTOBELLO 12**
Balsamic Marinated • Sautéed Onions & Peppers • Red Pepper Aioli

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.

RIBS

Ribs are served with a choice of two sides.

- ST. LOUIS RIBS HALF RACK 21 • FULL RACK 29.75**
Center Cut Pork Spare Rib • Brown Sugar Rub • Hickory Smoked
- BABY BACK RIBS HALF RACK 21 • FULL RACK 29.75**
Smokehouse Seasoning • Braised • House BBQ Sauce
- RIB SAMPLER 29.75**
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 \$3.75 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 \$3.75 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 \$3.75 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

ENTREES

BLUES JAMBALAYA 23

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

SMOKED BRISKET KIELBASA 18

- Housemade Brisket Kielbasa • Hickory Smoked • Sautéed Peppers & Onions
Garlic Mashed Potatoes • Carolina BBQ Mustard

OLD BAY FISH & CHIPS 22

- Atlantic Cod • 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 • Onion Frizzles • Fresh Vegetables • Garlic Mashed Potatoes

ALDER GRILLED SALMON 27

- Grilled Alder Plank • Brown Sugar Rub • Fresh Vegetables • Rice

JUMBO LUMP CRAB CAKES 37

- Braised Or Fried • Sriracha Remoulade • Fresh Vegetables • Rice

CRAB MAC SKILLET 27

- Jumbo Lump Crab Cake • Old Bay • Scallions • Parmesan
(No additional sides served with this dish)

SMOKEHOUSE MAC SKILLET 20

- Housemade Brisket Kielbasa • Pulled Pork • Smoked Gouda
Smoky BBQ Sauce • Onion Frizzles *(No additional sides served with this dish)*

ENHANCE YOUR ENTREE

- CRAB CAKE 19 • GRILLED SHRIMP SKEWER 8 • 4oz BBQ MEAT 8
BALSAMIC BACON JAM 2 • MARINATED PORTOBELLO MUSHROOM 4

SIDES

Family Size \$6 - \$8

- SMOKEHOUSE BAKED BEANS
CUCUMBERS & ONIONS
COLESLAW
SAUTÉED GREEN BEANS
BRAISED GREENS
MAC & CHEESE
DELUXE MAC & CHEESE Add \$2

- ROASTED CORN & RADISH SALAD
GARLIC MASHED POTATOES
CHEESY CREAMED CORN
FRIES
RICE PILAF
BBQ POTATO SALAD



BOOZE

BOURBON COCKTAILS

- BLUES SIGNATURE MANHATTAN 15**
Knob Creek Single Barrel • Sweet Vermouth • Bitters • Luxardo Cherry
- SMOKED CHERRY OLD FASHIONED 15**
Elijah Craig Singel Barrel • House Smoked Luxardo Cherry • Orange Bitters • Cane Sugar
- BASIL HAYDEN 75 15**
Basil Hayden • Fresh Lemon Juice • Simple Syrup • Prosecco
- SMOKE & SAND 14**
Maker's Mark • Sweet Vermouth • Luxardo Cherry Liqueur
Lemon Juice • Simple Syrup
- KENTUCKY MULE 12**
Knob Creek Bourbon • Ginger Beer • Lime Juice • Mint Sprig
- THE GREAT NEW YORK SOUR 15**
Great Jones Bourbon • 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

**Please inquire about our bourbon barrel aged cocktail program*

BLUES FAMOUS CRUSHES

- "THE ORIGINAL" BOURBON CRUSH 11**
Jim Beam White Label • Fresh Squeezed Orange & Lemon • Simple Syrup
Upgrade to Knob Creek Single Barrel + \$4
- MEXICAN CATAPULT 11**
Hornitos Plata Tequila • Triple Sec
Fresh Squeezed Ruby Red Grapefruit • Sierra Mist
- ORANGE CRUSH 11**
Smirnoff Orange • Triple Sec • Fresh Squeezed Orange • Sierra Mist
- RUBY RED GRAPEFRUIT CRUSH 11**
Smirnoff Grapefruit • Triple Sec • Fresh Squeezed Ruby Red Grapefruit • Sierra Mist
- LEMON CRUSH 11**
Deep Eddy Lemon • Triple Sec • Fresh Squeezed Lemon • Simple Syrup • Sierra Mist
- LIME CRUSH 11**
Deep Eddy Lime • Triple Sec • Fresh Squeezed Lime • Simple Syrup • Sierra Mist
- CREAMSICLE CRUSH 11**
Captain Morgan • Triple Sec • Fresh Squeezed Orange
Sierra Mist • Whipped Cream

MARTINIS

- BLUES EXPRESSO MARTINI 15**
Made with Fresh Espresso
- RASPBERRY LEMON DROP 12**
Tito's 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
- BEE'S KNEES 15**
Tom Cat Aged Gin • Fresh Lemon • Honey Simple Syrup

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 10**
Bacardi Dragonberry • Fresh Lime • Simple Syrup • Club Soda
- LIME MULE 11**
Absolut Lime • Ginger Beer • Fresh Lime • Mint Sprig
- BLUES-BERRY PUNCH 10**
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**
Cleanco Alcohol-Free Whiskey • Muddled Luxardo Cherry
Muddled Orange • Simple Syrup
- RANCH WATER 12**
Almave Ambar • Agave • Lime Juice • Club Soda

B O U R B O N



SINGLE BARREL SELECT FLIGHT

**ANGEL'S ENVY SINGLE BARREL
MAKER'S MARK 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.

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|--------------------------------------|-----------------------------------|
| 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 |
| Baker's | Knob Creek Rye |
| Basil Hayden Collection | Knob Creek Single Barrel Select** |
| Blanton's | Larceny Small Batch |
| Booker's | Larceny Barrel Proof |
| Buffalo Trace Single Barrel Select** | Maker's Mark |
| Bulleit | Maker's 46 |
| Bulleit Rye | Maker's Mark Private Selection** |
| Eagle Rare | Old Forester 86 |
| Elijah Craig 18yr | Old Grand-Dad BIB |
| Elijah Craig Barrel Strength | Rabbit Hole Cavehill |
| Elijah Craig Single Barrel Select** | Rabbit Hole Boxergrail Rye |
| Four Roses Small Batch | Russell's Reserve 10yr |
| Four Roses Single Barrel | Sagamore Spirit Rye |
| Henry McKenna 10yr BIB | Whistle Pig Piggy Back Rye |
| High West Collection | Whistle Pig Piggy Back Bourbon |
| Jim Beam | Wild Turkey 81 |
| Jim Beam Black | 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!**

BOTTLES & CANS

**Availability may vary depending on location.*

SELTZERS/RTDs

- HIGH NOON PINEAPPLE 8
NUTRL ORANGE 8
NUTRL WATERMELON 8
SURFSIDE VODKA TEA 8
SURFSIDE VODKA HALF & HALF 8
WHITE CLAW BLACK CHERRY 8

GLUTEN FREE

- ANGRY ORCHARD Crisp Apple (GF) 6.5
REDBRIDGE (GF) 6.5

NON-ALCOHOLIC

- ATHLETIC RUN WILD IPA 6
SAM ADAMS GOLDEN LAGER 6
MICHELOB ULTRA ZERO 6

- BLUE MOON 6
BUDWEISER 5
COORS LIGHT 5
CORONA EXTRA 6.5
CORONA LIGHT 6.5
DOGFISH HEAD 30min Light IPA 6.5
GUINNESS 7.5
HEINEKEN 6.5
MICHELOB ULTRA 6
MILLER LITE 5
YUENGLING 5

GRAPES

HAND CRAFTED SANGRIA 9

Inquire About Our Seasonal Flavors!

WHITE

- Flip Flop MOSCATO 9/32
Schmitt Sohne RIESLING 10/36
Chloe PINOT GRIGIO 9/32
Oyster Bay SAUVIGNON BLANC 11/40
Kendall Jackson Special Select
CHARDONNAY 11/40
Hampton Water ROSÉ 24 (half bottle only)

BUBBLES

- 90+ Cellars PROSECCO 9/32
Veuve Cliquot 50 (half bottle)

RED

- Ancient Vines ZINFANDEL 13/45
Pairs great with BBQ!
- Robert Mondavi Bourbon Barrel Aged
CABERNET 11/40
- Broadside Paso Robles
CABERNET 13/45
- Altos Del Plata MALBEC 10/36
- Angel's Ink PINOT NOIR 12/44
- 7 Moons RED BLEND 10/36
- The Prisoner 79 (bottle only)