



DINNER

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... Grilled Salmon • Grilled Shrimp
- +MP... Jumbo Lump Crab Cake • Chef's Butcher Cut Steak

STARTERS

- BOOM BOOM SHRIMP** Buttermilk Battered • Boom Boom Sauce • Scallions 16
- 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 19
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 Seasoning
OR Applewood Smoked Bacon • Chili Lime Seasoning 6.75 (3) | 13.5 (6)
- DIP TRIO** House Smoked Salsa • Guacamole • Queso • Tortilla Chips 13

HANDHELDS

We use Hormone-Free, All Natural Chicken

All sandwiches are served with fries & coleslaw. Excludes Tacos

SIGNATURE BBQ SANDWICH 14.75

CHOICE OF: Pulled Pork • Carolina Chopped Pork
Pulled Chicken • Beef Brisket (Add \$4)

CRAB CAKE SANDWICH MP

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

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 & 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.

DELMARVA DUO 29

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 23

Atlantic Cod • Fries • Coleslaw • Lemon Dill Tartar Sauce

ALDER GRILLED SALMON 27

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

JUMBO LUMP CRAB CAKES MP

Broiled Or Fried • Sriracha Remoulade • Fresh Vegetables • Rice

CRAB MAC SKILLET 29

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 MP • 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

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.



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 15

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 NEW YORK SOUR 15

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

SAGAMORE PERFECT BOULAVARDIER 16

Sagamore Rye • Campari • Sweet Vermouth • Dry Vermouth

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

SIESTA A LA PLAYA 15

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

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 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

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 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

B O U R B O N

SINGLE BARREL SELECT FLIGHT

**Knob Creek 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.

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 Boxergrail 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!**

BOTTLES & CANS

**Availability may vary depending on location.*

BUDWEISER 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
MICHELOB ULTRA 6
MILLER LITE 5
MONTUCKY Cold Snack 6
YUENGLING 5

GLUTEN FREE

BOLD ROCK Seasonal Cider (GF) 6.5

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
SAM ADAMS GOLDEN LAGER 6
MICHELOB ULTRA ZERO 6

Grapes

RED

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

Robert Mondavi Bourbon Barrel Aged
CABERNET 11/40

Windstorm CABERNET 10/36

Altos Del Plata MALBEC 10/36

Old Soul PINOT NOIR 12/44

Cooper & Thief RED BLEND 50 (bottle only)
Aged in Larceny Bourbon Barrels

7 Moons RED BLEND 10/36

The Prisoner 79 (bottle only)

WHITE

Brassfield Serenity BLEND 13/45

Schmitt Sohne RIESLING 10/36

Chloe PINOT GRIGIO 10/36

Oyster Bay SAUVIGNON BLANC 11/40

Kendall Jackson Special Select
CHARDONNAY 11/40

La Vielle Ferme ROSÉ 9/32

BUBBLES

90+ Cellars PROSECCO 9/32

Veuve Cliquot 50 (half bottle)

HAND CRAFTED SANGRIA 9

Inquire About Our Seasonal Flavors!