



Appetisers

Buffalo wings 10.50 Blue cheese / ranch	Barbecue croquettes 12.50 Smoked garlic aioli	Scallops (gf) 12.50 Béarnaise, pancetta	Hot link (gf) 10.50 Mustard bbq
Shrimp Cocktail 12.50 Mary Rose sauce	Fried oysters 12.50 Nashville style	Caesar salad (v) 10.50	Nashville hot wings 12.50 Slaw, dill pickle, ranch

Hoagies & Hot Dogs

Philly Cheesesteak 18.75 Wafer thin, aged rib eye, onion, cheese whiz / provolone	Cuban (toasted) 18.75 Hickory smoked pork shoulder, roast ham, American cheese, mustard, dill pickles	Chicago Style dog 18.75 (2 per portion) Beef / pork & veal glizzy, cucumber relish, pickle, mustard, tomato (v option available)
Shrimp po’ boy 18.75 Lettuce, tomato, remoulade, dill pickles	Coney Island dog 18.75 (2 per portion) Beef / pork & veal glizzy, chilli, mustard, onion (v option available)	One of each dog 18.75 One Chicago style and one Coney Island

Hickory Smoked Barbecue

USDA brisket (gf) 18.75 Mustard bbq Whole brisket 150.00	Platters Price per person (min 2 pax) S/w slaw, dill pickles & sweet ice tea (make it boozy +3.50) USS Oregon 32.50 USDA brisket, St Louis cut pork ribs, Buffalo wings, hot links, morcilla, hickory smoked pork shoulder, peach bourbon bbq, meaty pit beans, burnt end mash	Barbecue sandwiches S/w sweet ice tea (make it boozy +3.50) Chopped pork 13.50 Peach bourbon bbq, slaw, dill pickles
Long horn beef rib (gf) 22.50 Original bbq Whole rack (serves 2) 45.00	USS Texas 32.50 USDA brisket, St Louis cut pork ribs, hot links, jalapeno bacon mac & cheese, mozzarella sticks, meaty pit beans	Chopped beef 13.50 Mustard bbq, slaw, dill pickles
St louis cut pork rib (gf) 18.75 Peach bourbon bbq Half rack 35.00, whole rack 70.00	USS Kentucky 34.50 Burger / bbq sandwich per person, long horn beef rib, St Louis cut pork ribs, hot links sausage, buffalo wings, jalapeno bacon mac & cheese	Red Dog Reuben 14.50 Sliced USDA brisket, choice of sauerkraut or slaw, Swiss cheese, Russian dressing
Hot link (gf) 10.50 Mustard bbq	USS New York 32.50 Burger / bbq sandwich per person, Nashville chicken tenders, hickory smoked pork shoulder, USDA brisket, mac & cheese, meaty pit beans	Juicy Lucy 14.50 Chopped USDA brisket, hot links sausage, mustard bbq, slaw, dill pickles
Hickory smoked Beyond-meatloaf (v, gf) 13.50 Peach bourbon bbq		

Burgers *single / double / xl / double xl*

NEW XL RANGE AVAILABLE	General Patton 14.50 / 18.25 / 19.75 / 24.50 Reblochon cheese, hickory maple bacon, crispy shallots, peppercorn sauce	Hickory 18.75 / 22.50 / 26.00 / 29.95 Sliced USDA brisket, american cheese, peach bourbon bbq, onion strings, roasted garlic mayo
Cheeseburger 12.50 / 16.25 / 16.25 / 21.00 Fresh cut onion, american cheese, homemade dill pickle, baby gem, red dog sauce	Gooley Louie 14.50 / 18.25 / 19.75 / 24.50 Hickory maple bacon, mozzarella sticks, American cheese, red dog sauce	Cronos: Titan ruler of the universe 19.75 / 23.50 / 27.00 / 30.95 Sliced USDA brisket, hickory smoked chopped pork, hot links sausage, mozzarella sticks, American cheese, dill pickles, peach bourbon bbq, roasted garlic mayo
Beyond Meat (v) 12.50 / 16.25 / 16.25 / 21.00 Baby gem, heritage tomato, American cheese, homemade dill pickle, red dog sauce	Doomsday device (hot) 14.50 / 18.25 / 19.75 / 24.50 American cheese, habaneros, fried jalapeños, red dog sauce	Devastator 22.50 / 31.75 xl Triple patty, hickory smoked chopped pork, roasted garlic mayo, american cheese, peach bourbon bbq
Peanut butter burger 14.50 / 18.25 / 19.75 / 24.50 Hickory maple bacon, mozzarella, peanut butter sauce, roasted garlic mayo	The Californian 16.50 / 20.25 / 22.75 / 27.50 Roast ham, fried egg, avocado, tomato, American cheese, baby gem, red dog sauce	Extras Hickory maple bacon +1.75, onion rings +1.75, mozzarella sticks +2.75, avocado +1.75, fried egg +2.75, hot links +2.75, roast ham +2.50
Rodeo burger 14.50 / 18.25 / 19.75 / 24.50 American cheese, hickory maple bacon, onion rings, peach bourbon bbq	Punisher mk2 16.50 / 20.25 / 22.75 / 27.50 Hickory smoked chopped pork, hickory maple bacon, American cheese, peach bourbon bbq, roasted garlic mayo	
	Philly Cheeseburger 16.50 / 20.25 / 22.75 / 27.50 Wafer thin rib eye, caramelised onion, cheese whiz, red dog sauce	

Nashville Hot Chicken

Choose: traditional, mild, hot, x-tra hot, shw slaw, dill pickle & ranch

Tenders 12.50	Buns <i>single / double</i>	
Popcorn chicken 12.50	The Sando 13.50 / +3.50 Fry sauce, slaw, american cheese, dill pickle	Buffalo Bill 13.50 / +3.50 Buffalo sauce, American cheese, baby gem, blue cheese
Wings 12.50		
Pieces 12.50	The L.T.B. 14.50 / +3.50 Hickory maple bacon, baby gem, hash brown, cheese, buttermilk & herb dip	When Bouffalant met Patricia 16.50 Our signature beef patty, nashville hot chicken thigh, bacon jalapeño cheese sauce, caramelised onion, red dog sauce
Blue Plate 18.75 3 pieces, mash, collard greens, peppercorn sauce, pit beans, s/w sweet ice tea (make it boozy +3.50)		

Sides

Fries (v, gf) 5.50	Slaw (v, gf) 5.50	Pit beans 6.50	Hickory maple bacon mac & cheese 6.50
Onion rings (v) 7.50	Burnt end mash 7.50	Chopped salad (v,gf) 5.50	
Creamed corn (v) 5.50	Collard greens (gf) 5.50 Smoked ham hock	Mozzarella sticks (v) 8.50 Marinara	Fried dill pickles (v) 6.50 Ranch

Don't forget to ask our waiters about our dessert trolley, it's on us!

If you have any allergies please inform and speak to a member of staff before placing your order



Margaritas

All our margaritas are made with 100% Agave.
Accept nothing less. Choose salt or sugar rim.

Classic 10.50
Tapatio blanco, cointreau, agave, lime

Strawberry & mint 10.50
Tapatio blanco, cointreau, strawberry, mint, agave, lime

White coffee 10.50
Tapatio blanco, khalua, half & half

Tommy’s mezcal margarita 10.50
Ojo de dios, cointreau, agave, lime

La Royale 12.50
Herradura reposado, cointreau, agave, lime

Bourbon

Served on the rocks or straight up
Shot 35ml / tumbler 50ml

Pickleback 5.00
Angel’s envy port finish 9.35 / 13.35
Evan williams extra aged 4.95 / 8.75
Evan williams single barrel 8.25 / 11.75
Horse with no name habanero 9.55 / 13.65
Kentucky owl the wiseman 9.25 / 13.20
Koval single barrel rye 9.55 / 13.65
Larceny 92 proof 7.95 / 11.35
Lot 40 canadian rye 6.40 / 9.15
Michter's us*1 original sour 9.20 / 13.10
Michter's us*1 single barrel rye 9.20 / 13.10
Michter's us*1 small batch 9.20 / 13.10
Michter's us*1 unblended 9.20 / 13.10
Rabbit hole boxergrail rye 7.50 / 10.75
Rabbit hole heigold 8.45 / 11.95
Sazerac rye 6yr 7.15 / 10.15
Sheep dog peanut butter 4.50 / 8.25
Sonoma cherrywood rye 9.55 / 13.65
Sonoma county bourbon 8.45 / 12.05
Sonoma county rye 46.5% 8.45 / 12.05

Beer

Add lot 40 canadian rye chaser +4.75
Pint / pitcher

Draft

Red dog lager 5.50 / 20.50
Corona extra 6.50 / 23.50
Stella unfiltered 6.50 / 23.50
Camden hells lager 6.50 / 23.50
Camden pale 6.50 / 23.50
Guinness 6.50 / 23.50
Camden Stout 6.75 / 23.95

Bottles

Corona 4.75
Corona zero 4.75
Dos equis mexican lager 5.45
Brooklyn lager 6.75
Blue moon 6.75
Quilmes clasica argentinian lager 5.50

Sours

Classic 10.50
Evan williams extra aged bourbon, bitters, sugar cane, lemon

Pisco 10.50
Macchu pisco, agave, lime, bitters

Cadillac 12.50
Angel’s envy port finish bourbon, bitters, sugar cane, lemon

Green apple 10.50
Laird’s applejack, edmond briottet manzana verde, bitters, sugar cane, lemon

Cherry mash 10.50
Evan williams extra aged bourbon, maraschino cherries, sugar cane, lemon

Tequila

All made with 100% Agave, accept nothing less.
All served with fresh lime & sea salt
Shot 35ml / copita 50ml

Cabrito 100% agave reposado 4.80 / 6.85
Cabrito blanco 100% agave 4.80 / 6.85
Calle 23 añejo 100% agave 7.25 / 10.35
Calle 23 blanco 100% agave 5.95 / 7.95
Arette reposado 5.25 / 7.45
Arette suave blanco 8.85 / 12.65
Arette suave reposado 9.75 / 13.85
Casamigos añejo 11.25 / 15.95
Casamigos blanco 8.95 / 12.75
Don julio añejo 9.25 / 13.25
Don julio blanco 7.70 / 10.95
Don julio reposado 8.50 / 12.15
El rayo plata 5.65 / 8.10
El rayo reposado 5.95 / 8.55
Espolon blanco 4.75 / 6.45
Espolon reposado 5.25 / 7.50
Gran centenario añejo 9.40 / 13.40
Gran centenario plata 5.25 / 7.50
Herradura añejo 8.95 / 12.75
Herradura plata 6.75 / 9.65
Herradura reposado 7.70 / 10.95
Tapatio blanco 5.85 / 8.35
Tapatio reposado 5.95 / 8.55

Wine

Sparkling glass / bottle

Santa eleni prosecco 7.50 / 31.50
Aperol spritz 10.50

White & Rose 175ml / 250ml / bottle

Venganza blanco, Spain 7.25 / 9.50 / 27.00
South Coast chenin blanc, South Africa 8.25 / 10.50 / 28.00
The Accomplice chardonnay, South Australia 8.25 / 10.50 / 28.00
Bolla pinot grigio, Venice, Italy 38.95
Reserve St Jacques rose, France 6.75 / 9.00 / 26.00

Red 175ml / 250ml / bottle

Long Country cabernet sauvignon, Chile 6.75 / 9.00 / 26.00
Angelo nero d’avola, Terre Siciliane, Italy 7.50 / 9.75 / 29.00
Cune rioja reserva, Spain 7.75 / 10.00 / 29.50
Septima malbec, Mendoza, Argentina 45.95

Classics

Strawberry caipiroska 10.50
Finlandia, lime, fresh strawberry

Agwa mojito 10.50
Agwa (bolivian spirit distilled from coca leaf), fresh mint, lime, club soda

Espresso martini 10.50
Finlandia, khalua, espresso

Pornstar martini 10.50
Finlandia, pasoa, passion fruit, shot of prosecco

White Russian 10.50
Finlandia, khalua, half & half

Negroni 10.50
Bombay sapphire , vermouth, campari, twist of orange

Old fashioned 10.50
Evan williams extra aged, bitters, demerara, orange peel

Mezcal

All made with 100% Agave, accept nothing less.
All served with fresh lime & sea salt
Shot 35ml / copita 50ml

Alipús san andrés 7.95 / 11.35
Alipús san baltazar 7.95 / 11.35
Alipús san juan 7.95 / 11.35
Alipús santa ana del rio 7.95 / 11.35
Encantado artesanal 5.85 / 8.35
Los danzantes joven 8.65 / 12.35
Los danzantes reposado 9.95 / 14.35
Amores verde momento 5.95 / 8.45
Del maguey vida single village 7.55 / 10.75
Del maguey crema de 7.55 / 10.75
Del maguey chichicapa 12.45 / 17.75
Del maguey san luis del rio 12.55 / 17.85
Lost explorer espadin 10.15 / 14.55
Ojo de dios joven 6.60 / 9.45
Ojo de dios odd café 6.60 / 9.45

Frozen Custard Malt Shakes

Vanilla 6.75
Strawberries & cream 6.75
Triple chocolate 6.75
Roasted Marshmallow 6.75
Oreo 7.50
Banana peanut butter 7.50