



Appetisers

Pickleback (shot) 4.50
Lot 40 Canadian Rye, pickle juice chaser

Buffalo wings 10.50
Blue cheese / ranch

Shrimp Cocktail 12.50
Mary Rose sauce

Barbecue croquettes 12.50
Smoked garlic aioli

Fried oysters 12.50
Nashville style

Scallops (gf) 12.50
Béarnaise, pancetta

Caesar salad (v) 12.50

Nashville hot wings 12.50
Dill pickle, ranch

Hoagies & Hot Dogs

Philly Cheesesteak 18.75
Wafer thin, aged rib eye, onion, cheese whiz / provolone

Nashville Hot Club 18.75
Nashville hot chicken thigh, American cheese, applewood smoked bacon, dill pickles, tomato, baby gem, Red Dog sauce

Cuban 18.75
Smoked pork shoulder, roast ham, Swiss cheese, mustard, dill pickles

Red Dog Reuben 18.75
Sliced USDA brisket, Swiss cheese, sauerkraut or coleslaw, Russian dressing

Coney Island dog 12.50
Beef / pork & veal glizzy, beef chilli, mustard, onion

Polish Boy dog 18.75
Beef / pork & veal glizzy, American cheese, pulled pork, peach bourbon bbq, French fries, coleslaw

Hickory Smoked Barbecue

Plates

Hot Links (gf) 10.50
Mustard bbq

USDA brisket (gf) 19.75
Mustard bbq

St Louis Cut Pork Ribs (gf) 19.75
Peach bourbon bbq

Long Horn Beef Rib (gf) 24.50
Original bbq

Whole Joints

Whole Rack St Louis Cut Pork Ribs (serves 2) 45.00

Whole Brisket 175.00

Whole Rack Beef Ribs (serves 2) 45.00

Platters Price per person (min 2 pax)

S/w slaw, dill pickles & sweet iced tea

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

USS Texas 32.50
USDA brisket, St Louis cut pork ribs, hot links, jalapeno bacon mac & cheese, mozzarella sticks, meaty pit beans

USS New York 34.50
Burger / bbq sandwich per person, Nashville chicken tenders, hickory smoked pork shoulder, USDA brisket, creamed corn, meaty pit beans

USS Kentucky 34.50
Burger / bbq sandwich per person, long horn beef rib, St Louis cut pork ribs, hot links sausage, buffalo wings, mash

Barbecue sandwiches

S/w homemade crisps & sweet iced tea

Chopped pork 15.50
Peach bourbon bbq, slaw, dill pickles

Chopped beef 16.50
Mustard bbq, slaw, dill pickles

Red Dog Reuben 16.50
Sliced USDA brisket, choice of sauerkraut or slaw, Swiss cheese, Russian dressing

Juicy Lucy 17.50
Chopped USDA brisket, hot links sausage, mustard bbq, slaw, dill pickles

LUNCH OFFER
20% off all Barbecue Sandwiches
Valid Monday to Friday from 12:00-16:00

Burgers single / double / xl / double xl

NEW XL RANGE AVAILABLE

Cheeseburger 12.50 / 16.25 / 16.25 / 21.00
Fresh cut onion, american cheese, homemade dill pickle, Red Dog sauce

Beyond Meat (v) 14.50 / 18.25 / 19.75 / 24.50
Baby gem, heritage tomato, American cheese, homemade dill pickle, Red Dog sauce

Peanut butter burger 14.50 / 18.25 / 19.75 / 24.50
Hickory maple bacon, mozzarella, peanut butter sauce, roasted garlic mayo

Rodeo burger 14.50 / 18.25 / 19.75 / 24.50
American cheese, hickory maple bacon, onion rings, peach bourbon bbq

General Patton 14.50 / 18.25 / 19.75 / 24.50
Reblochon cheese, hickory maple bacon, crispy shallots, peppercorn sauce

Shogun Assassin 14.50 / 18.25 / 19.75 / 24.50
Teriyaki beef, caramelised onion, fried egg

Goey Louie 14.50 / 18.25 / 19.75 / 24.50
Hickory maple bacon, mozzarella sticks, American cheese, Red Dog sauce

Doomsday device (hot) 14.50 / 18.25 / 19.75 / 24.50
American cheese, habaneros, fried jalapeños, Red Dog sauce

The Californian 16.50 / 20.25 / 22.75 / 27.50
Roast ham, fried egg, avocado, tomato, American cheese, baby gem, Red Dog sauce

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, provolone, Red Dog sauce

Brisket Burger 18.75 / 22.50 / 26.00 / 29.95
Sliced USDA brisket, onion rings, American cheese, mustard barbecue, roasted garlic mayo

Cronos: Titan ruler of the universe 22.50 / 26.25 / 27.75 / 32.50
Sliced USDA brisket, hickory smoked chopped pork, hot links sausage, mozzarella sticks, American cheese, dill pickles, peach bourbon bbq, roasted garlic mayo

Devastator 24.50 / 33.75 xl
Triple patty, hickory smoked chopped pork, roasted garlic mayo, american cheese, peach bourbon bbq

Nashville Hot Chicken

Choose: traditional, mild, hot, x-tra hot, xtra hot, no slaw, dill pickle & ranch

Plates

Tenders 12.50

Popcorn chicken 12.50

Wings 12.50

Pieces 12.50

Buckets

Tenders 24.50

Wings 24.50

Pieces 24.50

Buns single / double

The Sando 13.50 / +3.50
Fry sauce, slaw, american cheese, dill pickle

The L.T.B. 14.50 / +3.50
Hickory maple bacon, baby gem, hash brown, cheese, buttermilk & herb dip

Buffalo Bill 13.50 / +3.50
Buffalo sauce, American cheese, baby gem, blue cheese

When Bouffalant met Patricia 16.50 / +3.50
Our signature beef patty, nashville hot chicken thigh, bacon jalapeño cheese sauce, caramelised onion, Red Dog sauce

Sides

Fries (v, gf) 5.50

Onion rings (v) 7.50

Creamed corn (v) 7.50

Slaw (v, gf) 5.50

Burnt end mash 7.50

Collard greens (gf) 7.50
Smoked ham hock

Pit beans 7.50

Chopped salad (v, gf) 5.50

Mozzarella sticks (v) 8.50
Marinara

Hickory maple bacon mac & cheese 7.50



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
NOAM Helles lager 6.50
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

Prosecco & Champagne glass / bottle

Corte Delle Calli Gran Cuve, Veneto, Italy 8.50 / 32.50
Bollinger, Special Cuvee Brut, Chmapagne, France 12.50 / 72.50
Aperol spritz 10.50

White & Rose glass / bottle

Bloem Chenin Blanc, South Africa 7.50 / 32.50
Pedroncelli 'Friends' White, California 8.50 / 38.50
Fess Parker Santa Barbara Chardonnay, California 10.50 / 42.50
Elk Cove Riesling, Oregon 45.00
Tether Chardonnay, California 55.00

Red glass / bottle

De Gras 'Reserva' Carmenere, Chile 7.50 / 32.50
Pedroncelli 'Friends' Red, California 8.50 / 38.50
Bodegas Krontiras 'Natural' Malbec, Argentina 10.50 / 42.50
Pike Road Pinot Noir, Oregon 45.00
Sans Liege 'Pickpocket' Grenache 55.00

Rose glass / bottle

Pur Azur Côtes-de-Provence Rosé 8.50 / 38.50

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
Oreo 7.50
Banana peanut butter 7.50