



ARRIVE HUNGRY ★ **LEAVE HAPPY**

@THE BAR



MIXED SMOKED NUTS 2⁵⁰ - Cashews, Brazils and more, rubbed and roasted in our smokers.

NACHITOS 300 - Golden triangles with our chipotle and coriander sour cream and our smoked salsa.

Ideal with a cold brew from our selection of craft and international beers and ciders. Or as the perfect accompaniment to a cocktail or two.

BBQ CLASSICS

INCLUDES 2 SHORT SIDES OF YOUR CHOICE

RACK OF ST LOUIS BBQ RIBS

FULL 1995 HALF 1250

Smoked until they are tender, sweet & sticky, then bathed in our Cherry Bourbon sauce. Get down & sticky & don't share, unless you really love your friends.

ULTIMATE BRISKET N' BURNT ENDS 1575

Rubbed with our secret blend of spices & left for 24 hours before being slow smoked over hickory for around 16 hours until its juicy & tender. Burnt Ends are tender moist little nuggets of melt-in-the-mouth brisket.

PULLED PORK CAROLINA STYLE 1250

Our Boston Butt (pork shoulder) spends a goodly time enjoying a Carolina spiced rub before a smoking over hickory wood until the Pit Boss declares "it's cooked to perfection".

BLUE'S HALF CHICKEN 1250

Bathed overnight with a fusion of herbs & spices before being roasted.

BLUE'S SPECIAL LINK SAUSAGE 995

Our own recipe American style BBQ sausages made from a mix of pork & beef with secret herbs & spices gently smoked over hickory.

SMOKED PORK BELLY SQUARE 1150

Prime pork belly, maple glazed and gently rubbed before smoking. Served with cider braised red cabbage and apple, it's lip-smackin' good!

SOUTHERN SPECIALS

BOURBON GLAZED RUMP STEAK 19⁷⁵

A 12oz rump, cooked to your liking and glazed with our Cherry Bourbon sauce, served with onion bundle, skin-on fries and slaw.

RIB-EYE STEAK 90Z 1975

A 9oz Rib-Eye, cooked to your liking and glazed with our Cherry Bourbon sauce, served with onion bundle, skin-on fries and slaw.

SMOKEHOUSE CHILLI 1250

Spiced and marinated chunks of beef mixed with beans topped with grated cheese and Jalapeños, served with a medley of brown and white rice.

KICKIN' WINGS (12 PCS) 1095

Dusted in our spices deep-fried until crispy and sauced with your choice of Spicy | | or Fiery | | |

PIRI PIRI CHICKEN 1250

Half chicken, 24hr marinade, roasted then griddled and served with our dry slaw and skin-on fries. Served with garlic & lime mayo.

STARTERS

JALAPENO TORPEDOS 575

Juicy jalapeño, sliced in half, stuffed with a creamy 3 cheese and sausage mix. wrapped in bacon and smoked.

DIRTY FRIES Bowl of skin-on fries with toppings 595

The Porker - Smoked Pulled Pork with a slather of Blue's BBQ Sauce.
The Texan - Smokehouse Brisket Chilli with jalepeños and cheese.
The Veggievore - Five Bean Chilli, jalepeños and cheese.

GATOR EGG 550

A mix of pulled pork, potato and spices, wrapped around a soft-boiled egg and deep fried until crispy and delicious. Like a Scotch Egg but much better.

CANALISATIFATA BBO

THE CHALLENGE PLATTER 4800

If a smokey platter of bbq heaven is what drives you, this is where you want to be!

A full rack of Spare Ribs, Pulled Pork, half Chicken, sliced Brisket, Burnt Ends, & Sausages, all served on a big old platter with fries and slaw. Why not set your buddy up with a Man V Food challenge & get their name on the wall!

SHORT SIDES 3²⁵ Skin on fries (v)

Our house dry slaw with sweet & sour dressing (v)
(no mayo in sight!)

Mixed leaf salad (v)
Corn on the cob (v)

Onion Bundle (The very famous Onion Bundle!) (v)

LONG SIDES 4²⁵

Macaroni cheese (v)

BBQ beans Sweet potato fries (v) Lil' wedge salad



SALADS

Keep it guilt-free, or be a bit naughty and add a meat dish from the "do-it-vourself" bbg platter section...

CAESAR SALAD 9⁵⁰

Romaine lettuce, house dressing, croutons, anchovies, and a boiled egg served in a tortilla basket.

Add grilled chicken 350 or blackened salmon 450

BLUE'S WEDGE SALAD 950

The American classic revisited, 1/4 iceberg lettuce, slow roasted tomatoes, crumbled Stilton, spring onions, and smoked streaky bacon with blue cheese dressing.

MACARONI BITES (V) 495

Little balls of mac' n' cheese cloaked in breadcrumbs and deep fried until golden

KICKIN' WINGS

REG (6PCS) 625 - LRG (12PCS) 1095

Dusted in our spices deep-fried until crispy and sauced with your choice of Spicy II or Fiery III

LOADED CHILLI CHEESE NACHOS (V) 750

Our house chilli dip with melted cheese, sour cream and fabulous home made nachos with chipotle & coriander sour cream and smoked to mato & chilli salsa.

FOR SHARING

FEASTS CANADADAMA

THE DO-IT-YOURSELF PLATTER

CHOOSE AS MANY MEATS AS YOU LIKE

Carolina Pulled Pork (200g) 700

St Louis Ribs (half rack) 950

Brisket & Burnt Ends (1/2 portion) 775

Link Sausages (two) 500

Pork Belly Square 900

Half Chicken 9⁵⁰

Kickin' Wings (Spicy or Firey) (6pcs) 625

Kickin' Wings (Spicy or Firey) (12pcs) 1096

(now order some sides to suit)

IT'S ALL ABOUT

THE BASTE

At Blue's we pride ourselves on our home-made BBQ sauces - they provide the final touch to our authentic Deep South recipes. If you want to add your own - ask your server for your meat to be served "dry" and you can then sauce-it-up to your personal preference.

CAROLINA MUSTARD - Mild & tangy yellow mustard sauce

CHERRY BOURBON - Dark fruity & sweet with a hint of Bourbon

KANSAS KETCHUP - Rich & thick, with a little kick of chilli

LOUISIANA HOT SHOT - A very hot smokey chilli sauce

AVAILABLE TO BUY £4.00 EACH

250ml bottles - Ask the pit crew for a bottle or two

FROM THE BAYOU

Enhance your fish dish with sides or salad to make it perfect!

BLACKENED SALMON STEAK 14⁵⁰

With our smokey tomato and chilli salsa, rosemary sweet potato wedges and lime

SWORDFISH 1395

Chimichurri, with rosemary sweet potato wedges and lime.

BURGERS & DOGS

Our homemade burgers are ground from prime british beef with our own seasonings & served in a toasted brioche bun

with skin-on fries and blue's dry slaw included.

BLUE'S BURGER 1125

Our delicious 6oz patty made from English prime beef, flame-grilled and served with mavo, shredded lettuce, tomato, smoked onions and pickled gherkin.

MR PRESIDENT 1595

Our Blue's burger, piled high with pulled pork and brisket, not for the faint hearted!

THE DOUBLE CHEESEBURGER 1350

Two beef patties, double cheese, smoked onions, shredded lettuce and house

THE PIGGY BACK 1350

Our Blue's burger topped with Pulled Pork & Carolina sauce.

DEEP SOUTH CHIX 1200

A crispy fried escalope of chicken, served in a bun, loaded with piri piri mayo, lettuce & tomato.

THE BLACK & BLUE 1250

Cajun coated chicken breast chargrilled with melted blue cheese.

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CLASSIC AMERICAN DOG 995

With tomato salsa, smoked onions, and American mustard swirl with fries.

MUCKY DOG 1100

Our Classic American smothered with Chilli & Cheese with fries.

PULLED PORK DOG 1175

Our Classic American loaded with smoked onions and Pulled Pork with fries.

MEAT FREE



FIVE BEAN CHILLI (V) 1095

A mixture of our favourite beans, smoked & then slow cooked in a rich chilli sauce served with our own tortillas topped with cheese, sour cream & pickled jalapeño.

MACARONI CHEESE (VG) 925

American macaroni cheese with smoked breadcrumbs.

MOVING MOUNTAINS BURGER (VG) 1175

100% juicy award winning plant based burger with shredded salad and onion rings, served with skin on fries.





DELIVERY + CLICK & COLLECT

Enjoy the great taste of Blue's from the comfort of your own home. Almost every item from this menu, including the Challenge Platter, is available from the usual delivery platforms where you can order to have delivered or collect yourself.



YOUNG'UNS

1 x Main, 1 x Short Side & 1 x Drink for £5.95

Kids, if you'd rather munch away with your own plate of food, here are some dishes just for you:

CHICKEN BURGER & CHIPS

(OR ANY SHORT SIDE)

A tasty and juicy butterflied, grilled chicken breast covered in breadcrumbs and shallow fried.

JUNIOR BLUE'S BURGER

4oz Beef patty, griddled and served in a seeded bun with mayo, lettuce & tomato.

MACARONI CHEESE

Mini macaroni, baked together with cream and plenty of melting cheese.

Mums & Dads - Thinking about a change from pizza for the next birthday party? Blue's BBQ is the way to go!

A BIT ABOUT BLUE'S

At Blue's, we pride ourselves on the authenticity of our smokehouse specials. Like any great dish it's all about the ingredients and we think we've got them right. Our in house smokers are imported from America and we use only the best hickory and apple to bring the perfect flavour to our dishes.

Our recipes, **rubs and sauces*** are based on smokehouse classics, with some Blue's magic sprinkled on top. If you like "low & slow" you'll love 'em.

* Rubs and sauces are available to buy inhouse.

Great pressies for a #BBQlover

Blue's Smokehouse Bracknell

High Street, Bracknell, Berks. RG12 1DS



CLASSIC AMERICAN DESSERTS 550

We have some great American Classic desserts. Problem is, even we don't know what's available week-to-week. Luckily your server does, so please ask them about today's awesome desserts.

ICE CREAM SUNDAE 650

Two fabulous scoops of your favourite gelato ice cream separated by cream sprinkled with nuts, topped off with a chocolate syrup, strawberry and chocolate biscuit twirl, OMG leave space for this one!

MILKSHAKES 600

Thick, rich and positively delicious - experiment with our flavours below...

ICE CREAM - ANY TWO SCOOPS 435

FLAVOURS

Fabulous gelato ice cream made in Turin, Italy from the finest ingredients.

VANILLA (VG)

CIOCCOLATO

STRAWBERRY

OREO

All.

served with

a short side &

a drink

HONEYCOMB

SALTED CARAMEL

BANANA

RUM RAISIN

BONBON (CHOCOLATE & HAZELNUT)

BLUES'N YOU

If you have any ideas on how you think we could improve Blue's we would love to hear from you:



Call us crazy but sometimes the old ways are the best. If you have any feedback by all means tell the Pit Crew.



Email's best for confirming groups and parties. bracknell@bluessmokehouse.com



Eat • Tweet • Repeat - we love it when our followers chat to us on Twitter - got some BBQ news? Share it with us.

@BluesBracknell



Because sometimes 140 characters simply isn't enough. @BluesBracknell



We post your best social media pics on the "Wall of Flame" on our website - don't look at our feed if you're hungry!

@bluessmokehouse #bluessmokehouse #bluesfunpic



Last but not least - to learn more about Blue's and how we work, career opportunities etc - plus to sign-up for our newsletter: bluessmokehouse.com

FOOD ALLERGIES AND INTOLERANCES

Before you order your food and drinks please speak to our staff.