



# MADE FROM SCRATCH SOUTHERN INSPIRED COOKING

## APPETIZERS

**BBQ BRISKET NACHOS 13 CAB®**  
slow-smoked BBQ brisket, house-cut tortilla chips, aged cheddar, avocado, roasted corn salsa, red onion, cotija cheese

**VOODOO SHRIMP 15 GF**  
sautéed shrimp in an Abita Amber beer reduction sauce, served over jalapeño-cheese cornbread

**HOB WINGS 13**  
over a pound of wings served 3 ways  
**Texas BBQ** – crispy onion, cilantro, ranch dressing  
**Nashville Style** – B&B pickles, blue cheese dressing  
**Buffalo** – slaw, shaved habanero, blue cheese dressing

**DOUBLE DIP DEUX 12**  
a house specialty – pimento dip and avocado salsa with house-cut tortilla chips

**CAROLINA MESS 14 GF**  
extra-crispy fries topped with pulled pork, pickled jalapeños, melted cheese and brown gravy

**GUMBO 9**  
andouille sausage, chicken, “holy trinity” (onion, bell peppers & celery) and white rice

## FLATBREADS

**BBQ CHICKEN 14**  
Memphis sweet BBQ sauce, mozzarella and gouda, cilantro, smoked pulled chicken, cilantro crema, pickled red onion

**MARGHERITA 13**  
roasted garlic, mozzarella, balsamic tomato, basil and feta

**FOOTHILLS 13**  
roasted mushrooms, sweet corn, caramelized onion, cilantro pesto and feta

## SALADS

*add* **USDA Prime flat iron steak 10**  
chicken breast 6 cajun shrimp 6 grilled salmon\* 8

**SOUTHERN SALAD 10 GF**  
mixed field greens, shaved apple, fennel, white cheddar and toasted pecans, with champagne vinaigrette

**WEDGE SALAD 12**  
romaine wedge, crumbled bacon, chives, cherry tomatoes and toasted breadcrumbs, with blue cheese dressing

**STEAK SALAD 17**  
**USDA Prime** flat iron steak, roasted vegetables, arugula, crispy onions, tossed with champagne vinaigrette, chimichurri sauce\*

**COBB SALAD 15**  
chopped romaine, grilled chicken breast, egg, avocado, crumbled bacon, chives, cherry tomatoes and sweet corn, with blue cheese dressing

**BBQ CHICKEN SALAD 15**  
pulled smoked chicken, romaine, shredded cabbage, black beans, corn, tomato, crispy onions, with BBQ ranch dressing

## MAINS *add* a cup of gumbo, side Caesar or southern salad 5

**SHRIMP AND GRITS 19**  
our riff on the classic. sautéed shrimp in chipotle cream sauce with chives, on a crispy cotija cheese grit cake

**JAMBALAYA 18 GF**  
sautéed chicken, andouille sausage and “holy trinity” (onion, bell peppers & celery) in stewed rice  
*add* cajun shrimp 6

**BLACKENED SALMON 24 GF**  
lightly dusted with blackening spice or simply grilled, served with cucumber-tomato salad\*

**BABY BACK RIBS half or whole rack 20/27**  
on a platter with BBQ beans, slaw, pickles, southern street corn and jalapeño-cheese cornbread

**FRIED CHICKEN 19**  
a crisp, golden quarter bird served with our bourbon butter, slaw, southern street corn and roasted garlic mashed potatoes

**NEW YORK STRIP 29 CAB®**  
12oz crusted with our signature Blues rub, with roasted garlic mashed potatoes and arugula\*

**CAJUN PASTA 18 GF**  
fettuccine in cajun cream sauce with blackened chicken, roasted red peppers, garlic, basil, parmesan, and dusted with blackening spice  
*add* cajun shrimp 6

**COUNTRY FRIED STEAK 23**  
**USDA Prime** flat iron steak, andouille country gravy, roasted garlic mashed potatoes, herb salad

## SANDWICHES and BURGERS served with French fries

**HOB BURGER 13**  
on a brioche bun with lettuce, tomato and onion\*  
*add* cheese 1

**JUICY LUCY 15 GF**  
beef-and-bacon grind stuffed with provolone cheese and topped with crispy jalapeños, roasted tomatoes and chipotle mayo\*

**BBQ BACON BURGER 15**  
topped with cheddar cheese, applewood-smoked bacon, crispy jalapeños, sautéed bourbon onions and Memphis BBQ sauce\*

**IMPOSSIBLE™ BURGER 15**  
built 100% vegan  
Impossible™ burger patty, American cheese, shredded romaine, secret sauce and dill pickle chips  
*make it a double* 5

**PULLED PORK SANDWICH 14**  
on a brioche bun with Carolina BBQ sauce, B&B pickles and slaw

**SMOKED BRISKET SANDWICH 15 CAB®**  
on a brioche bun with Texas BBQ sauce, B&B pickles and slaw

**SHRIMP PO'BOY 16**  
fried cajun shrimp dressed with seasoned mayo, lettuce, B&B pickles and tomatoes on Leidenheimer French bread

**THE YARDBIRD 14**  
bourbon-butter-brushed fried chicken breast, with slaw, buffalo aioli and dill pickles  
(available simply grilled)

**GRILLED MAHI SANDWICH 16**  
lightly dusted with blackening spice or simply grilled, served on a brioche bun with remoulade, lettuce, tomato and onion\*

**NEW ORLEANS MUFFALETTA 16 GF**  
sesame bread stacked with mortadella, Genoa salami, Hatfield Black Forest ham, capicola, provolone and Central Grocery olive relish  
*available vegetarian style with roasted cauliflower and marinated red peppers*

## SOUTHERN TACOS

served with corn tortillas

**BRISKET 15 CAB® GF**  
chopped brisket in Texas BBQ sauce, topped with cotija cheese, coleslaw, pickled red onion and cilantro crema

**SHRIMP 16 GF**  
cajun shrimp with avocado salsa and remoulade coleslaw

**MUSHROOM 14 GF**  
roasted chestnut mushrooms, lime crema with corn & smoked-jalapeño relish and feta

## SIDES

**JALAPEÑO CORNBREAD 9**

**ROASTED VEGETABLES 6**

**CUCUMBER-TOMATO SALAD 6 GF**

**SOUTHERN STREET CORN 6**

**MAC & CHEESE SKILLET 8**

## SMOKEHOUSE

our meats are smoked with red oak, applewood and our signature Blues rub choose two proteins:

**SLICED BRISKET CAB®**

**PULLED PORK**

**SMOKED CHICKEN (half bird)**

**HALF RACK BABY BACK RIBS**

**ANDOUILLE SAUSAGE**

served with BBQ beans, slaw, B&B pickles, southern street corn, jalapeño-cheese cornbread and a medley of Carolina, Memphis and Texas BBQ sauces. Texas-style made with El Yucateco Chipotle hot sauce 30  
Skinny Platter – choose one protein for 20 (excluding ribs)

## FAMILY STYLE Serves four

**FRIED CHICKEN DINNER 55**  
a whole bird (8 pieces) served with our bourbon butter, slaw, southern street corn and roasted garlic mashed potatoes

**SMOKEHOUSE PLATTER 75 CAB®**  
half rack baby back ribs, sliced brisket, pulled pork, smoked chicken and andouille sausage, with BBQ beans, slaw, southern street corn, B&B pickles and jalapeño-cheese cornbread

CAB® CERTIFIED ANGUS BEEF®

GF GLUTEN FREE

HOUSE FAVORITE

\* Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.



House of Blues is proud to donate \$1 from the sale of menu items marked with *GF* to Music Forward, an independent nonprofit dedicated to accelerating leadership skills for young people using music as the bridge to success. Music Forward sets the stage for success by providing workshops and showcases to kick-start musical careers, and inspire the next generation of music industry leaders. Learn more: [www.hobmusicforward.org](http://www.hobmusicforward.org).

## BEER

House of Blues Restaurant & Bar is proud to carry a selection of craft beer offerings. Please ask your server for details.

<b>DRAFT</b>	<b>14oz</b>	<b>23oz</b>
Blue Moon	8	10
Coors Light	7	9
Bud Light	7	9
Stella Artois	8	10
Sam '76 by Samuel Adams	8	10
<b>BOTTLE / CAN</b>	<b>12oz</b>	
Lagunitas IPA	8	
Corona Extra	8	
Corona Premier	8	
Heineken	8	
Dos Equis	8	
Coors Light	7	
Pabst Blue Ribbon (16oz)	8	
New England IPA by Samuel Adams (16oz)	9	
Modelo Especial	8	
Bud Light	7	
Miller Lite	7	
Michelob Ultra	7	
Angry Orchard Crisp Apple Hard Cider	8	

## WINE

A progressive list. From bright to bold.

<b>SPARKLING</b>	<b>GLASS</b>	<b>BOTTLE</b>
Lunetta, Prosecco (Split) Veneto, Italy	11	
Mionetto Gran, Rosé (Split) Veneto, Italy	13	
<b>WHITES / ROSÉ</b>		
House of Blues Private Label, Chardonnay Paso Robles, California	8	30
Chloe, Rosé Monterey, California	10	39
Coppola Diamond Collection, Sauvignon Blanc California	11	43
Benvolio, Pinot Grigio Friuli, Italy	13	51
Chateau Ste. Michelle, Riesling Columbia Valley, Washington	9	35
Kendall-Jackson Vintner's Reserve, Chardonnay California	11	43
JaM Cellars "Butter", Chardonnay California	11	43
<b>REDS</b>		
House of Blues Private Label, Red Blend Paso Robles, California	8	30
La Crema, Pinot Noir Monterey, California	13	51
Coppola Votre Santé, Pinot Noir California	10	39
The Federalist "Honest", Red Blend North Coast, California	11	43
Murphy-Goode, Cabernet Sauvignon California	11	43
Wild Horse, GSM Central Coast, California	13	51
Terrazas Altos del Plata, Malbec Mendoza, Argentina	11	43
Z. Alexander, Cabernet Sauvignon California	12	47

## COCKTAILS

Signature Handcrafted Cocktails

- BEAST OF BOURBON 13**  
Knob Creek bourbon, maple syrup, chocolate bitters
- FRISKY WHISKEY 13**  
Woodford Reserve bourbon, Luxardo Sangue Morlacco, lemon, orange, simple syrup
- SOUTH OF MANHATTAN 15**  
Buffalo Trace bourbon, Sazerac rye, Luxardo Sangue Morlacco, Martini & Rossi sweet vermouth, Peychaud's bitters, Luxardo cherry, lemon
- BUMBLE BEE 14**  
Jack Daniel's Honey whiskey, apple, lemon, ginger beer
- ROYAL ORLEANS 13**  
Crown Royal Apple whisky, ginger, lime, mint
- DARK NIGHT 12**  
Gosling's dark rum, Fuji apple, lemon, simple syrup, hibiscus, mint, ginger beer
- STRAWBERRY FIELDS 12**  
Captain Morgan spiced rum, Disaronno amaretto, strawberry, passion fruit, mint, lime
- HAVANA TWIST MOJITO 13**  
Havana Club 3-year blanco rum, simple syrup, mint, raspberry, blackberry, lime
- ROCK ME HURRICANE 14**  
Bacardi Superior rum, Bacardi Oakheart spiced rum, Disaronno amaretto, orange and pineapple juice, float of Bacardi Black rum
- SWEET HEAT MARGARITA 12**  
Sauza Blue tequila, Ancho Reyes Verde, agave, lime
- CROSSROADS CADILLAC MARGARITA 15**  
Patrón Reposado tequila, triple sec, sweet & sour, topped with a mini bottle of Grand Marnier (Limit one per guest)
- ALL NIGHT LONG 13**  
Hendrick's gin, Cointreau, raspberry, lemon, mint, simple syrup
- HOUND DOG MULE 12**  
New Amsterdam vodka, watermelon, lime, ginger beer
- BLACK & BLUES 12**  
Ketel One & Ketel One Botanical Cucumber & Mint vodka, cucumber, blackberry, lemon, simple syrup
- ELECTRIC RODEO 13**  
Ketel One vodka, cucumber, fresh lemon, El Yucateco Green Habanero hot sauce, Red Bull Orange Edition
- MEMPHIS BLUES SANGRIA 12/34 Pitcher**  
red wine, brandy, fresh fruits and juices

## REFRESHERS

- ICED TEA / LEMONADE 3**
- PEPSI FOUNTAIN DRINKS 3**
- JOEY KRAMER'S ROCKIN' AND ROASTIN' COFFEE 3**
- NUMI PREMIUM ORGANIC HOT TEAS 3**
- AQUAFINA BOTTLED WATER (20oz) 3**
- SAN PELLEGRINO SPARKLING WATER (16.9oz) 4**
- RED BULL, RED BULL SUGARFREE, YELLOW EDITION, ORANGE EDITION 5**