



AT HOUSE OF BLUES

GASTROLOUNGE CUISINE & LIBATIONS

SHAREABLES

Devil n' The Eggs 9

hard boiled eggs, remoulade whipped yolks,
crispy andouille, andouille oil

Duck Duck Goose 12

french fries, confit duck, foie gras gravy,
pepporricini, fresno chiles, parmesan, scallion

Chicken Fried Chicken Fries 11

crispy chicken, sawmill gravy, sunny up egg, scallions

Hot Roasted Brussels 8

bacon, louisiana hot sauce, bleu cheese crumbles

Pickled Vegetables 9

seasonal vegetables, grilled cajun flatbread,
roasted garlic hummus

Sweet Heat Shrimp 13

crispy shrimp, bell peppers, jalapeño pepper jelly

Bacon Mac & Cheese 12

orecchiette, smoked gouda, white cheddar, parmesan

Crispy Buffalo Chicken Salad 9

chopped romaine and leaf, bleu cheese, black beans,
corn, tomatoes, red onions, avocado, hot sauce

Heirloom Tomato & Watermelon 10

pistachios, spicy oj glaze, micro okra, whipped ranch

Chicken & Waffles 9

bacon, blazin' skulls butter, bourbon maple syrup

Crispy Baby Back Ribs 10

louisiana hot sauce, celery curls, ranch

B Side Burger 14

angus beef or turkey patty, cheddar, provolone
roasted tomatoes, onions, arugula, b side burger sauce

Southern Affection 11

marinated crispy chicken, pickled cucumbers
buttermilk biscuit, pickle aioli

Steak in the Sticks 19

cajun spiced garlic fries, b side steak sauce

Lobster Smack & Cheese 21

pimento cheese sauce, orecchiette, buttered ritz crackers

SWEET

Jarred Dessert Sampler [pick 3] 9

(\$2 for additional)

Banana Cream Pie

peanut butter cookie crumble, sweet cream

S'mores

chocolate espresso mousse, coconut graham
cracker, roasted marshmallow, fluff

Key Lime Pie

sweet cream, toasted coconut,
coconut graham cracker, lime zest

Strawberry Shortcake

buttermilk biscuit, marinated strawberries,
sweet cream

Butterscotch pudding

chocolate cookie crumble, sweet
cream, candied bourbon bacon

*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 food
borne illness, especially if you have a certain medical condition. ^{GF}Gluten Free

SPECIALTY *Cocktails*

Southern Lemonade

Lemon & ginger infused Titos vodka,
fresh lemon & lime juice and
New Orleans bitters..... **14**

Cucumber Mule

mint infused Ketel One Vodka, cucumbers,
fresh ginger, ginger bitters and Agave..... **14**

Rum Julep

Pilar 24 rum, mole bitters & mint syrup..... **16**

Dove Margarita

Roca patron tequila, pamplemousse rose liquor, lemon
and grapefruit juice, grapefruit bitters and agave..... **16**

Orchard Negroni

Roca Patron Tequila, Creyente Mezcal
joven, carpano antica, cynar liqueur, apricot
brandy & orange bitters..... **16**

Kentucky Cooler

Infused Knob Creek Whiskey, cherry liquor
sweet black tea, Luxardo cherries & mint..... **16**

Small Town Fashion

Makers Mark 46, Templeton Rye, cynar liqueur,
maple syrup, angostura and mole chocolate bitters..... **16**

FANCY BREWS

Rambling Route Pear Cider

Tieton Cider Works, Yakima, Wa; 6.9% ABV; 16oz. can..... **10**

Bluffing Isn't Weiss German Hefeweizen

Bad beat, Henderson, NV; 5.1% abv; 12oz. can..... **8**

9th Island Pineapple Sour

Lovelyday, Henderson, NV; 4.8% ABV; 71 IBU; 12oz. can..... **10**

Citra Rye American Pale Ale

Joseph James, Henderson, NV; 5.4% abv; 55 IBU; 12oz. **8**

Sculpin IPa

Ballast Point, San Diego, CA 7% ABV; 70 IBU; 12 oz. can..... **9**

Lagunitas IPa

Lagunitas, Petaluma, CA; 6.2% ABV; 51.5 IBU; 12oz can..... **8**

Abita Amber

Abita, Covington, LA; 4.5% ABV; 17 ibu; 12oz btl..... **8**

Belgard Coffee Stout

Crafthaus, Henderson, NV; 5.2% abv; 30 IBU; 12oz. can..... **8**

Ask about our Domestic & Imports

WINE

Sparkling

Prosecco, La Marca, Trevigiana "split"..... **12**

Whites

Chardonnay, Kendall Jackson..... **10/38**

Chardonnay, La Crema..... **12/46**

Riesling, Chateau Ste. Michelle..... **9/34**

Sauvignon Blanc, The Seeker..... **10/38**

Pinot Grigio, Benvolio..... **9/34**

Reds

Cabemet Sauvignon, Columbia Crest..... **10/38**

Pinot Noir, La Creme..... **13/46**

Merlot, Chateau Ste. Michelles..... **11/42**

Malbec, Terrazas Altos Del Plata..... **10/38**

Red blend, Coppola 'Claret'..... **13/50**