

Appetizers



Fiery Pigs on the Wing

Our trademark "Wings"...The Blues Way. Smoked St. Louis style ribs tossed in our Buffalo style hot sauce and served with bleu cheese dipping sauce and celery. 8.99

Hickman's Spicy Beef Stix

Our butcher, Bill Hickman, pairs his signature spicy beef sticks with his daily selection of fine cheese and stoneground mustard. 6.99

Smokehouse 1/4 Rack of Ribs

A quarter rack of our famous St. Louis style ribs or our saucy Baby Backs. 7.99

Jack Daniel's Wings

Lightly smoked chicken wings using wood from Jack Daniel's barrels, flash fried and topped with our Jack Daniel's molasses sauce. Or, if you prefer, our signature hot buffalo sauce. 8.99

Hot Lump Crab Dip

A signature dish...succulent lump crabmeat with artichokes and spinach in a creamy sauce then topped with cheddar cheese. Served with toasted baguettes. 10.99

Nacho's...The Blues Way

Homemade in our kitchen, huge chips each topped with our chopped tender beef brisket, plenty of cheeses, and our tomatillo salsa. 8.99

Dessert

Ruthie's Homemade Strawberry Shortcake

Layered yellow cake with a homemade strawberry filling topped with fresh strawberries and whipped cream.

Beverages

Panna Spring Water (16oz)	3
San Pelligrino Sparkling Water (16oz)	3
Bottled Organic Root Beer	3.50
Arizona 'Arnold Palmer'	
Lemonade/Iced Tea (23oz can)	2.50

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Diet Dr. Pepper, Mountain Dew, Iced Tea, Raspberry Iced Tea, Pink Lemonade	
Juice: Orange, Cranberry, Apple, Grape, Grapefruit, Pineapple	2.25



Late Night Dinner Menu

Lewes, Delaware

Salads

Top any salad with any of our "cue" for an additional charge.

Our Wedge A crisp tower of iceberg lettuce with chooped tomatoes, roquefort crumbles, smoked bacon, and our homemade bleu cheese dressing. 7.99

House Salad Mixed spring greens with tomatoes, hearts of palm, cucumbers, and roasted red peppers in a light citrus vinaigrette. 4.99

Spinach Salad Baby spinach married seamlessly with candied pecans, craisins, and roquefort crumbles tossed with balsamic vinaigrette. 6.99

Southwestern Chop Salad Chopped iceberg lettuce, with fresh corn, bacon, black beans, tomatoes, and crispy wontons with buttermilk ranch dressing. 9.99

Entrees

Served with fries and cole slaw (sorry no substitutions).

Lump Crab Cakes Two 4oz jumbo lump crab cakes paired with a sriracha remoulade sauce. 22.99

Hickman's Black and Bleu Top Sirloin 8oz blackened prime top sirloin topped with fried onions and roquefort crumbles. 19.99



St. Louis Style Ribs Full rack or half rack of our brown sugar and ceyenne rubbed Famous St. Louis Style Ribs. Full 22.99 Half 14.99

Baby Back Ribs Tender and juicy brushed with our award winning spicy BBQ Sauce. Full Rack 22.99 Half Rack 14.99

Sandwiches

Hickman's 100% Prime Beef Burgers. Served with fries and cole slaw.

The 1/2 lb. Blues Burger Topped with spicy BBQ sauce, monterey jack and cheddar cheese, and smoked bacon served on a corndusted roll. 9.99

Plain Burger 8oz prime burger with tomatoes, lettuce, onion, and pickle served on a corndusted roll. 7.49

Crab Cake Sandwich Our awesome 4oz all jumbo Lump crab cake served with sriracha remoulade sauce. 11.99

Portabella Burger A jumbo balsamic marinated portabella mushroom with sauteed onions and roasted red peppers with a red pepper aioli. 9.99

Smokehoues BBQ Sandwich Your choice of smoked pulled chicken, Carolina vinegar chopped pork, Hickory smoked pulled pork, tender sliced beef brisket. 9.99

Look For Some Pink Smoking meats at low temperatures (200 degrees) will cause some of the meats (ribs, chicken, brisket, pork) to have a pinkish tint... this is a good thing! This is what makes us Bethany Blues BBQ! These meats spend anywhere from 4 to 16 hours in our all wood fired smoker.



Signifies a Bethany Blues Specialty Dish

Beers

On Tap in our trademark 21oz Schooner's

- Bud Light** 4.50
Michelob Ultra 4.50
Dogfish 60 Minute IPA 5
Dogfish Indian Brown Ale 5
Yuengling Lager 5
Shiner Bock 4.50
Stella Artois Belgian White Ale 5
Widmer Hefeweizen 5
In Bottles
Anchor Steam Liberty 5
Blue Moon White Ale 4.50
Budweiser 4
Coors Light 4
Corona 4.50
Corona Light 4.50
DogFish Shelter Pale Ale 4.50
Guinness Stout 5
Heineken 4.50
Heineken Light 4.50
Magic Hat #9 4.50
Mike's Hard Lemonade 4.50
Miller High Life Light 3
Miller Lite 4
Natural Light 3
Negro Modelo 4.50
New Castle Brown Ale 4.50
Pabst Blue Ribbon (Can) 3
Smirnoff Raw Green Tea 4.50
Stone Brewery Smoked Porter (22oz Bottle) 9

Wines by Glass

House

La Terre Chardonnay / White Zinfandel / Merlot / Cabernet Sauvignon 5

Champagne / Sparkling

Korbel Brut Taster (187ml) For a taste of Korbel's finest sparkling. 8

Whites

Pighin Pinot Grigio Friuli, Italy. Citrus fruit with orange blossoms. 8

Benziger Sauvignon Blanc California. Fresh racy citrus fruit. 8

Sonoma Cutrer Russian River Chard Sonoma. Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango. 9.50

Reds

Wild Rock Pinot Noir New Zealand. Bright cherry notes with hints of cedar. 8

Moon Mountain Cabernet Sauvignon Rich deep aromas, complimented by rich velvety flavors. 8

Layer Cake Malbec Argentina. Intense spice with earth tones, a true hidden treasure. 8

Cruvinet Wines

Specialty wines by the glass.

Whites

St. Supery Chardonnay Flavors reminiscent of spicy baked apples, ripe pears, and a little dry summer grass. Napa Valley. 17

Cakebread Sauvignon Blanc Napa. Seamless citrus fruit and acidity. 13

Louis Jadot Pouilly Fuisse Burgundy. Integrated oak with pear notes. 9

Cakebread Chardonnay A Napa Classic with apple flavors. 15

Owner's Choice White

Reds

Cakebread Pinot Noir Napa. Rare beautiful expression of Napa fruit. 20

Robert Hall Cabernet Sauvignon Paso Robles, CA. 13

St. Supery Elu Santa Barbara. French blend. 17

Longoria Blues Cuvee Santa Barbara. 14

Robert Hal Cote De Robles Blend, great BBQ wine with spicy notes...very smooth. 15

Join Our Bourbon Club!

Here at Bethany Blues we take two things seriously, our signature cue' and our bourbons. Boasting the largest selection of bourbons in Delaware we challenge the strong to take on each of the 14 flights and become part of our bourbon club! Three one ounce pours of hand selected bourbons, and one scotch flight, served side by side so that you can sample the differences that makes each one very different. When finished, and yes, one flight per visit, you will receive a free "I Survived the Flights" T-Shirt, and a bottle of our Award winning Smokey BBQ sauce. We may even post your picture on our website!

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| 1 American Whiskey \$7
Old Forrester, 89P
Old Overholt Rye Whiskey, 80P
Jim Beam Rye Whiskey, 80P | 8 Beam Flight \$7
Distiller's Series 7yr, 90P
Choice 5yr, 80P
Beam, 80P |
| 2 Bourbon Style Tennessee Whiskey \$8
Wild Turkey, 80P
Jack Daniel's Old No. 7, 80P
G. Dickel Tennessee #12, 90P | 9 Three B's \$10
Baker's 7yr, 107P
Basil Hayden 8yr, 80P
Booker's 6yr 10mth, 126P |
| 3 Blues Favorite Bourbons \$9
Elijah Craig 12yr, 94P
Wild Turkey Rare Breed, 108.2P
Eagle Rare Single Barrel 10yr, 90P | 10 Old School \$7
Ancient Age, 80P
Ten High, 80P
Old Grand Dad, 86P |
| 4 Small Batch \$10
Ridgemont Reserve 1792
Woodford Reserve
Jefferson's Reserve | 11 Rye Whiskey Flight \$9
Beam Rye, 80P
Rittenhouse Rye, 80P
(RI)1, 92P |
| 5 Top of the Top Shelf \$16
George T. Stagg Single Barrel, 141.6P
Rittenhouse Rye 23yr V. Rare, 100P
William L. Weller Single Barrel, 125.4P | 12 Scotch Flight – Why Not? \$12
Pebble Beach 12yr Single Malt, 86P
Oban 14yr Single Malt, 86P
Dalmore Single Malt, 86P |
| 6 Single Barrel Bourbons \$11
Thomas Handy Rye, 127.5P
Jack Daniel's Single Barrel, 94P
Eagle Rare Single Barrel, 17yr | 13 Traditional Flight \$9
Jim Beam Black, 86P
Maker's Mark, 90P
Blantons, 93P |
| 7 Flightless Bird Flight \$8
Wild Turkey, 101P
Wild Turkey Rare Breed, 108.2P
Wild Turkey American Honey, 71P | 14 Patriot's Favorites \$10
Eagle Rare Single Barrel 17yr, 90P
Sam Houston Very Small Batch, 85.6P
Wild Turkey American Spirit 15yr, 100P |

Bourbon Cocktails

Paul's Dead Eye Bloody Makers Mark, Zing Zang bloody mix, Stella Artois, old bay seasoning. 5.50

Blues Manhattan Elijah Craig 12yr sweet vermouth, rainier cherries, bitters. 8.00

Perfect Rye Manhattan Made with RI rye whiskey. 14.00

Eagle Rare Single Barrel smoked old fashion – smoked rainier cherries and oranges muddled with bitters, dash of sugar, soda water. 12.00

Bartender's Specialty Bourbon Cocktail price varies

Awards

Delaware State Championships, Dover – Two Time Winner Best Ribs
Kansas City American Royal – 5th Place
Maryland Pork in The Park '07 – Runner Up Best Ribs
Sauces – Too many awards to fit on this page!