

SHARE PLATES

\$25 EA

PLATES BEST SHARED WITH MATES

BEEF CROQUETTES

Smoked Beef Brisket in panko crumb, served with Southern-style cream corn, Dijon whip & micro herbs

MACARONI JALAPEÑO POPPERS V

Macaroni, jalapeño & mozzarella stuffed balls, served with Chipotle Mayo, garnished with Parmesan & micro herbs

CAULIFLOWER BUFFALO BITES V®

Spicy buttermilk cauliflower, lightly seasoned then fried, served with Buffalo Hot sauce & Ranch sauce

PORK BELLY BITES®

Rubbed and smoked pork belly, glazed with our extra sweet BBQ sauce

POUTINE®

Crispy spud fries, smothered in gravy, melted cheese and topped with beef brisket

BBQ MEALS

\$34 EA

BBQ MEALS COME WITH 150G OF BBQ MEAT OR VEGE, SPUD FRIES, JUKE SLAW, CHEESY CORN BREAD & PICKLES WITH YOUR CHOICE OF SAUCE

BEEF BRISKET

Salt & pepper rubbed, smoked low & slow for 14 hours

LAMB SHOULDER

New Zealand's favourite, kawakawa rubbed then smoked over native wood

PULLED PORK

Smoked pork shoulder, pulled then seasoned in Juke's spicy sauce

SALMON

Rubbed with pepper, lemon & herbs then hot smoked

SMOKED & FRIED CHICKEN

Free-range, buttermilk soaked, smoked then Southern fried tenderloins.

PULLED JACKFRUIT VG*

Vegan favourite, spiced & simmered in Juke's sauce

PORK RIBS

Seasoned with Juke's house spice rub, hot smoked & glazed

CHICKEN WINGS

Free-range wings rubbed in Juke's spice blend then finished in the smoker

MAKE IT A DOUBLE Add a second serving of BBQ Meat or Vege**+\$14**

RIBS & WINGS

TOSSED IN YOUR CHOICE OF SAUCE: JUKE BBQ, SPICY BBQ, OR BUFFALO HOT SAUCE

PORK RIBS®.....**400G \$36 / 800G \$58**

Premium US pork ribs, hot smoked over oak wood for 6hrs, seasoned with Juke's house spice rub and served with yellow BBQ sauce

CHICKEN WINGS®.....**x5 \$23 / x10 \$35**

Free range wings, rubbed in Juke's spice blend then smoked for 4hrs, served with ranch dipping sauce

THE JUKE MEATBOARD

GOT A GROUP? LET US FEED YOU!

Enjoy a generous selection of our most popular meats: Beef Brisket, Pulled Pork, Lamb Shoulder, Pork Ribs & Free-range Chicken Wings. Served with fries, slaw, pickles, Jukes BBQ sauce & Chipotle Mayo'

SMALL Serves 2-3 people **\$70**

LARGE Serves 4-5 people **\$130**

Got a larger group? We've got meatboards available for groups of all sizes! Please ask one of our friendly team.

JUKE BURGERS

\$24 EA

ALL SERVED ON A SEEDED BRIOCHE BUN
GLUTEN FREE & DAIRY FREE BUNS AVAILABLE

THE CLASSICS

CLASSIC BEEF

180gm beef patty, cheese, lettuce, tomato, red onion, McClures pickles, housemade Aioli and Juke BBQ sauce

THE JFC

Free range Juke Fried Chicken, lettuce, tomato, McClures pickles, and Juke Burger Sauce

BBQ BURGERS

BEEF BRISKET

14hr smoked beef brisket, with slaw, McClures pickles & Chipotle mayo

LAMB SHOULDER

New Zealand's favourite, kawakawa rubbed, with slaw, Thick & Fruity sauce

PULLED PORK

With slaw, pickles, Juke BBQ sauce

KARAGE CHICKEN

Japanese-style fried chicken with slaw, sesame dressing & Japanese mayo

PULLED JACKFRUIT VG*

With slaw, pickles, Juke BBQ sauce

ON THE SIDE**\$7**

Add a regular side of fries for just \$7

JUKE JOINT BBQ

FRIED CHICKEN

\$25 EA

SMOKED & FRIED CHICKEN TENDERLOINS®

Free-range, buttermilk soaked, smoked then Southern fried boneless chicken tenderloins. Served with Ranch sauce

HOT & SPICY FRIED CHICKEN TENDERLOINS®

Our Smoked & Fried Chicken Tenderloins, tossed in Buffalo Hot sauce, served with Ranch sauce

KARAGE CHICKEN®

Free-range Japanese-style fried chicken tenderloins served with slaw, sesame dressing & Japanese mayo

POUTINE STYLE CHICKEN TENDERLOINS®

Our Smoked & Fried Chicken Tenderloins smothered in Gravy, melted cheese and topped with Beef Brisket

SALADS & GREENS

\$24 EA

ADD 100G OF ANY BBQ MEAT OR VEGE FOR JUST \$9

SOUTHERN CAESAR

Cos, Parmesan, croutons, egg, bacon, Caesar dressing
Add Smoked & Fried Chicken **+\$9**

JUKE SLAW DELUXE VG

Cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds, pickled ginger, shallots
Add Beef Brisket **+\$9**

SEASONAL GREENS V / VG*®

Pan-seared Seasonal Greens in browned butter & seasoned with Dukkah

ON THE SIDE

REG:\$11 LGE:\$14

JUKE SLAW VG

Classic slaw made with cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds, pickled ginger & shallots

CRISPY FRIES V / VG*®

Your choice of Spud or Kumara Fries, served with Garlic Aioli

MAC N CHEESE V

Classic macaroni with a five cheese sauce

MCCLURE'S PICKLES VG® **\$10**

Famous McClure's sweet & spicy sliced pickles

CHEESY CORN BREAD V **\$10**

House smoked, classic Southern recipe with cheese

DESSERT

AMERICAN DONUTS V **\$15**

Coated in cinnamon sugar and served with chocolate & caramel sauces

AMERICAN CHOCOLATE BROWNIE V® **\$15**

Smothered in hot fudge sauce, topped with Vanilla bean ice cream

KID'S MEALS

GRAB THE KID'S MENU TO SEE WHAT'S ON OFFER. IT'S ALSO PACKED WITH ACTIVITIES TO KEEP THE YOUNG ONES BUSY!

DOG MEALS

WHILST FIT FOR HUMAN CONSUMPTION, OUR DOG MEALS ARE ONLY FOR YOUR POOCH!

BEEF & LAMB STEW **\$12**

A mixture of Beef Brisket, NZ lamb and spent grain from Brothers Brewery in a brown gravy

PUP SUNDAE **\$12**

Whipped cream and beef bits topped off with a gravy drizzle

FIND US ON THE BEACH

23 MARINE PARADE SOUTH, PIHA 0772

POSITIONED RIGHT IN THE MIDDLE OF SOUTH BEACH, OUR NEWEST LOCATION HAS THE BEST VIEWS ACROSS THE BLACK SAND BEACH AND WILD WEST COAST SEA.

THIS ELEVATED SITE FEATURES A LIGHT AND BRIGHT OPEN BAR AND RESTAURANT, WITH A DECK PERFECT FOR WAVE WATCHERS.

HOUSE SAUCES®

\$3 EACH

RANCH

Tangy & creamy with a hint of garlic

COOL

GARLIC AIOLI V

House smoked garlic mayo

JUKE BBQ VG

Secret recipe - tangy & sweet

YELLOW BBQ VG

American mustard - tangy & sweet

CHIPOTLE MAYO V

Medium heat chilli mayo

SPICY BBQ VG

Medium heat - sweet & spicy

BUFFALO

HOT SAUCE VG
Juke's hot sauce

HOT

BEERS

BROTHERS BEER

BREWED AT OUR MT EDEN BREWERY, WE OFFER A SELECTION OF LAGERS, ALES AND HAZYS TO SUIT ANY PALATE. CHECK OUT OUR UNTAPPO SCREENS FOR A FULL LIST OF OUR BEERS ON TAP OR COME UP TO THE BAR FOR A FREE TASTE!

LOCAL BREW ON TAP GLS / JUG

AKIRAO PALE ALE \$10 / \$30
The perfect balance between malt & hops. Sessionable & perfect with food. 5.2% ABV

CORE ON TAP GLS / JUG

HIGHWAY TO HELLES LAGER \$11 / \$33
A traditional German-style lager, fresh & approachable. Our biggest selling beer. 4.5% ABV

PERCENIK PILSNER \$12.5 / \$37.5
Our New Zealand hopped version of the classic Czech-style. Crisp, floral & citrus. 5% ABV

HOWZAT! XPA \$13.5 / \$40.5
Bright and crisp ale with a hop blend led by Citra. XPA is the ultimate refresher. 4.6% ABV

NOTORIOUS IPA \$14 / \$42
Hop-forward beer, with a robust malt base. Full-flavoured yet smashable. 5.8% ABV

PARK LIFE | HAZY IPA \$14 / \$42
On a wheat and lager malt base, we heavily hop with NZ's famous Nelson Sauvignon. 5.3% ABV

CANNED

BROTHERS 105 LOW CARB HAZY IPA 4.5% ABV... 330ML **\$13**

HAZESTERIA HAZY PALE ALE 4.6% ABV..... 330ML **\$13**

GIANT PEACH SOUR 4.5% ABV 440ML **\$15.5**

BRAMBLE ON BLACKBERRY SOUR 4.3% ABV ... 440ML **\$15.5**

THE ITALIAN BROTHERS HAZY IPA 6.7% ABV..... 440ML **\$16**

SAISON D'ÊTRE BELGIAN SAISON 6.4% ABV..... 440ML **\$16**

FEAR & LOATHING WEST COAST IPA 7.1% ABV..... 440ML **\$16.5**

HOUBLE DAZY HAZY DIPA 8.1% ABV 440ML **\$17**

HEAVY MACHINERY USIPA 9% ABV 440ML **\$17**

CIDERS

STRANGE BROTHERS

WE USE HAWKES BAY APPLES AND ALL-NATURAL FLAVOURS TO CREATE A RANGE OF DELICIOUS AWARD WINNING CIDERS.

CIDER GLS / CAN

CRISP APPLE CIDER \$13
The crisp flavour of NZ apples in a fresh modern medium-style cider. 5.1% ABV

RASPBERRY & LEMON CIDER \$13.5
Our classic apple cider blended with pure raspberry and lemon. 5.1% ABV - *Bronze NZ Cider Awards 2021*

YUZU & MANDARIN CIDER \$13.5
Apple meets citrus with the distinctive taste of yuzu plus a tropical twist. 5.1% ABV - *Silver NZ Cider Awards 2021*

BROTHERS BEER \$30 TASTING PADDLE

5 X 150ML POURS OF ANY 5 TAP BEERS OR CIDERS. HEAD TO THE BAR TO SEE WHAT WE HAVE ON TAP OR SCAN THE QR CODE TO SEE OUR UNTAPPO MENU.



NO & LOW ALC BEERS

BROTHERS FILL YER BOOTS \$11 / \$33
NON ALCOHOL IPA

Brewed in a hazy style and heavily dosed with Nelson Sauvignon and Simcoe hops, you can sip easy knowing you've made no compromise on taste. 0.5% ABV

CLAUSTHALER LAGER \$10.5
Non-alcoholic German Lager. Less than 0.5% ABV. 330ml.

GARAGE PROJECT FUGAZI \$12.50
Hoppy Session Ale. 2.2% ABV. 330ml.

GLUTEN FREE BEER

KERERU BREWING AURO \$14
Gluten-Free Golden Ale 5% ABV

COCKTAILS

\$20 EA

BEERGRONI
Classic Negroni with a Brothers lager twist

MARGARITA
El Jimador Gold Tequila, Cointreau, lime juice, salt

BEERSTING
Spiced Rum, Lemon, Honey, Brothers Pale Ale

ORANGE COOLER
Vodka, Cointreau, Orange, Soda water

PARADISE SLING
Gin, Lemon, Pineapple Juice

SPIRITS / LIQUEURS

Vodka • Gin • Rum • Tequila • Whiskey • Bourbon • Baileys • Kahlua • Aperol • Cointreau

TWST'D RTD

EXCLUSIVE TO BROTHERS BEER JUKE JOINT

ON TAP GLS / JUG

LEMON & LIME \$12 / \$36
Vodka soda & natural fruit juice Twst'd together for your drinking pleasure. 5% ABV

SOFT DRINKS

SOFT DRINKS \$5
Coca-Cola • Coke No Sugar • Diet Coke • Sprite • Tonic • Soda • Ginger Ale • L&P

BUNDABERG GINGER BEER \$7

LEMON, LIME & BITTERS \$7

JUICES \$6
Orange • Apple • Cranberry • Pineapple

WINES

SPARKLING GLS / BTL

BANDINI PROSECCO \$14 / \$65
Veneto, Italy 11% ABV

VEUVE DE VERNAVY \$17 (200ML BTL)
France 11% ABV

WHITE GLS / BTL

O:TU SAUVIGNON BLANC \$13 / \$60
Marlborough 13% ABV

AMISFIELD SAUVIGNON BLANC \$17 / \$80
Central Otago 13% ABV

BLACK COTTAGE PINOT GRIS 2022 **\$15.50 / \$73**
Marlborough 12.5% ABV

TE AWANGA WILDSONG PINOT GRIS **\$16 / \$75**
Hawke's Bay 12.5% ABV

TW CHARDONNAY \$15 / \$70
Gisborne 13% ABV

ODYSSEY ILIAD CHARDONNAY \$18 / \$85
Gisborne 13% ABV

ROSÉ GLS / BTL

LAURETTE DU MIDI \$15 / \$70
Pays d'Oc, France 12.5% ABV

MARGRAIN PINOT ROSÉ \$17 / \$80
Martinborough 13.7% ABV

RED GLS / BTL

ELEPHANT HILL LE ROUGE 2020 **\$16 / \$75**
Hawke's Bay 13.5% ABV

ODYSSEY PINOT NOIR \$16 / \$75
Marlborough 13.5% ABV

ASH RIDGE SYRAH \$16 / \$75
Hawkes Bay 12.5% ABV

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PLEASE PLACE YOUR ORDER AT THE BAR

JUKE JOINT

AUTUMN 24

FOOD



DO YOU LIKE TO PARTY?

Us too! That's why we offer flexible options for all sorts of parties and events. With 2 unique sites, a working brewery, private spaces, big areas and lots of different options, we've got something for every event you can dream up.



ENQUIRE ABOUT YOUR NEXT FUNCTION NOW

Choose any bbq burger, side & drink for \$25
Upgrade to a beer or house wine for only \$5

JUKE JOINT



**MIDDAY
- 3PM**

**WE LOVE
OUR LOCALS**

**TUESDAY
- FRIDAY**

\$25

LOCALS LUNCH

CHEF'S PICKS

WE SPECIALISE IN TRADITIONAL AMERICAN STYLE 'LOW N SLOW' BBQ.

MY TOP PICK IS OUR PREMIUM US PORK RIBS, HOT SMOKED OVER OAK WOOD FOR 6 HOURS AND SEASONED WITH OUR HOUSE SPICE RUB, OR OUR 14 HOUR SMOKED BEEF BRISKET - TRY IT AS A BBQ MEAL OR BURGER ON A SEEDED BRIOCHE BUN.

FOR THE ULTIMATE MEAT FEAST, OUR MEAT BOARDS ARE PERFECT FOR GROUPS TO SAMPLE ALL OF OUR DELICIOUS SMOKY MEATS. BUT THAT'S NOT ALL WE DO! WE'VE GOT SHARED PLATES, SALADS, VEGGIE OPTIONS, KIDS MEALS AND EVEN SOMETHING FOR YOUR POOCHI!

CHAT TO OUR FRIENDLY TEAM AT THE BAR FOR THEIR RECOMMENDATIONS.



EXECUTIVE CHEF
HISHAM



42 AUTUMN

DRINK

FROM THE BREWERY

HEY BEER LOVERS, HERE'S THE LATEST SCOOP FROM THE BREW CREW!

OUR MT EDEN BREWERY HAS BEEN INCREDIBLY BUSY LATELY, CHURNING OUT A VARIETY OF EXCITING NEW BEERS!

WE'VE JUST UNVEILED THREE SEASONAL BREWS: SAISON D'ÉTÉ, A CRISP AND GOLDEN BELGIAN SAISON; BRAMBLE ON, A REFRESHING BLACKBERRY SOUR INFUSED WITH PLENTY OF JUICY BLACKBERRIES IN A BERLINER WEISSE BASE; AND THE ITALIAN BROTHERS, A JUICY HAZY IPA CRAFTED BY OUR ITALIAN BREWING 'BROTHERS' ALESSIO AND LORENZO.



EACH BEER HAS ITS OWN UNIQUE CHARACTER, SO BE SURE TO SAMPLE THEM ALL BEFORE THEY'RE GONE!

LOOKING AHEAD, WE'RE GERRING UP FOR THE COLDER MONTHS BY REINTRODUCING OUR WINTER STOUT SERIES FOR 2024! STAY TUNED FOR THREE NEW DARK BREWS IN COLLABORATION WITH LOCAL BUSINESSES. SO WATCH THIS SPACE...


THAT'S ALL THE NEWS FROM THE BREW TEAM FOR NOW. CHEERS TO AUTUMN!




BREWERY MANAGER
DVLAN ADAMS





\$10 • ALL DAY • EVERYDAY






HAPPY HOUR



TUESDAY - FRIDAY

**\$8 BEERS & WINES
& \$2 WINGS***

4PM - 6PM



JUKE JOINT

*minimum 3 wings. Selected house wines & core-range beers. Mt Eden site only.