JUKE JOINT BBQ

PLEASE PLACE YOUR ORDER AT THE BAR

SOUTHERN COESOR

JUKE SLAW DELUXE VG

pickled ginger, shallots

Add Beef Brisket +\$9

Add Smoked & Fried Chicken +59

SEASONAL GREENS V / VG* ®

\$22 EA

\$22 EA

2 FOR \$40 / 3 FOR \$54

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

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

JUKE BURGERS

\$22 EA

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

THE CLASSICS

CLOSSIC REFE

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

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

BBQ BURGERS

REFE RRISKET

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

LAMB SHOULDER

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

PULLED PORK

With slaw, pickles, Juke BBQ sauce

KARAAGE CHICKEN

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

PULLED JACKFRUIT VG*

With slaw, pickles, Juke BBQ sauce

Add a regular side of fries for just \$6

BBO MEALS

\$32 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 I4 hours

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

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

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

FRIED CHICKEN

tenderloins. Served with Ranch sauce

sesame dressing & Japanese mayo

and topped with Beef Brisket

served with Ranch sauce

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

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

Free-range, buttermilk soaked, smoked then Southern fried boneless chicken

Free-range Japanese-style fried chicken tenderloins served with slaw,

Our Smoked & Fried Chicken Tenderloins smothered in Gravy, melted cheese

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

RIBS & WINGS

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

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 WING5 ®x5 \$20 / x10 \$32

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'

5MALL Serves 2-3 people	\$65
LARGE Serves 4-5 people	\$120

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

SALADS & GREENS

Cos, Parmesan, croutons, egg, bacon, Caesar dressing

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

Cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds,

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

ON THE SIDE

REG:\$9 LGE:\$13

#028

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

Classic macaroni with a five cheese sauce

House smoked, classic Southern recipe with cheese

Famous McClure's sweet & spicy sliced pickles

CHEESY CORN BREAD V.....

Coated in cinnamon sugar and served with chocolate & caramel sauces

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!

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

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® \$2 EACH

Tangy & creamy with a hint of garlic

GARLIC BIOLIV House smoked

garlic mayo

JUKE BBO AR Secret recipe

- tangy & sweet

YELLOW BBO VG American mustard

tangy & sweet

CHIPOTLE MAYO V Medium heat

chilli mayo

SPICY BBQ VG Medium heat -

sweet & spicy

HOT SAUCE VG

Juke's hot sauce

BUFFALO

@BROTHERSBEERJUKEJOINT

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

The perfect balance between malt & hops. Sessionable & perfect with food. 5.2% ABV

CORE ON TAP

GLS / JUG

A traditional German-style lager, fresh & approachable. Our biggest selling beer. 4.5% ABV

Our New Zealand hopped version of the classic Czech-style. Crisp, floral & citrus. 5% ABV

Bright and crisp ale with a hop blend led by Citra. XPA is the ultimate refresher. 4.6% ABV

Hop-forward beer, with a robust malt base. Full-flavoured yet smashable, 5.8% ABV

On a wheat and lager malt base, we heavily hop with NZ's famous Nelson Sauvin. 5.3% ABV

CANNED

BROTHERS 105 LOW CARB HAZY IPA 4.5% ABV330ML	\$13
HAZESTERIA HAZY PALE ALE 4.6% ABV330ML	\$13
GIANT PEACH SOUR 4.5% ABV	L3.5
TROPICAL THUNDER PINEAPPLE AND JALAPEÑO SOUR 6.5% ABV	\$14
	\$14

FEAR & LOATHING WEST CORST IPA 7.1% ABV..... 440ML \$14.5

HOUBLE DAZY HAZY DIPA 8.1% ABV440ML \$15

CIDERS

STRANGE BROTHERS

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

CIDER

CRISP APPLE CIDER _____\$12

The crisp flavour of NZ apples in a fresh modern medium-style cider. 5.1% ABV

Our classic apple cider blended with pure raspberry and lemon. 5.1% ABV - Bronze NZ Cider Awards 2021

YUZU & MANDARIN CIDER\$12.5

Apple meets citrus with the distinctive taste of yuzu plus a tropical twist. 5.1% ABV - Silver NZ Cider Awards 2021

BROTHERS BEER \$28 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 UNTAPPD MENU.



NO & LOW ALC BEERS

BROTHERS FILL VER BOOTS\$10 / \$30 NON ALCOHOL IPA

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

CLAUSTHALER LAGER \$9.5

Non-alcoholic German Lager. Less than 0.5% ABV. 330ml.

Hoppy Session Ale. 2.2% ABV. 330ml.

GLUTEN FREE BEER

KERERU BREWING AURO\$13 Gluten-Free Golden Ale 5% ABV

COCKTAILS

\$19 EA

MT EDEN

Classic Negroni with a Brothers lager twist

MARGARITA

El Jimador Gold Tequila, Cointreau, lime juice, salt

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\$11 / \$30

Vodka soda & natural fruit juice Twst'd together for your drinking pleasure. 5% ABV

SOFT DRINKS

BUNDABERG GINGER BEER

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

LEMON, LIME & BITTERS	\$6
JUICES	\$5.5

Orange • Apple • Cranberry • Pineapple

WINES

SPARKLING

GLS / BTL

\$15 / \$70

BANDINI PROSECCO \$13 / \$60

Veneto, Italy II% ABV

France II% ABV

WHITE GLS / BTL

Marlborough 13% ABV

RMISFIELD SAUVIGNON BLANC \$16 / \$75

Central Otago I3% ABV

BLACK COTTAGE PINOT GRIS 2022 \$14.50 / \$68 Marlborough I2.5% ABV

TE AWANGA WILDSONG PINOT GRIS

Hawke's Bay 12.5% ABV

TW CHARDONNAY \$14 / \$65 Gisborne I3% ABV

ODYSSEY ILIAD CHARDONNAY \$17 / \$80

Gisborne I3% ABV

ROSÉ GLS / BTL

LAURETTE DU MIDI \$14 / \$65 Pays d'Oc. France I2.5% ABV

MARGRAIN PINOT ROSÉ \$16 / \$75

Martinborough 13.7% ABV

RED GLS / BTL

ELEPHANT HILL LE ROUGE 2020 \$15 / \$70 Hawke's Bay 13.5% ABV

ODYSSEY PINOT NOIR _____\$15 / \$70 Marlborough 13.5% ABV

Hawkes Bay I2.5% ABV

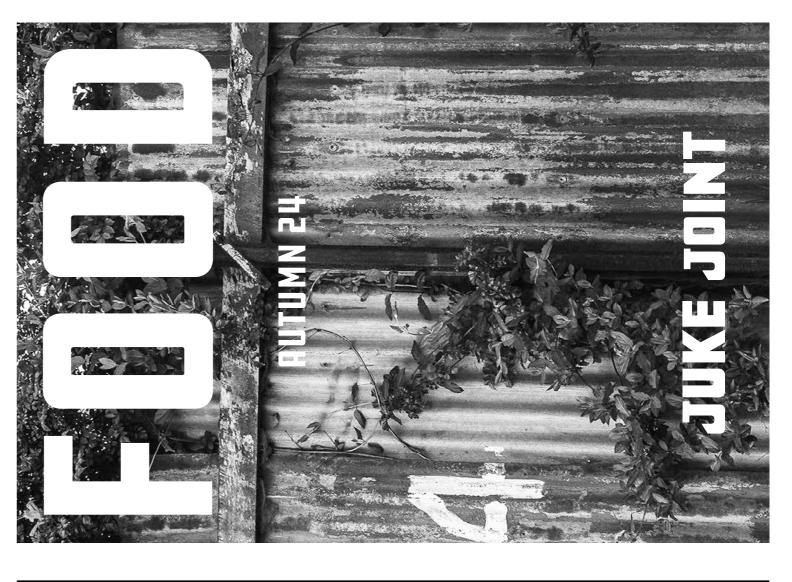
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PLEASE PLACE YOUR ORDER AT THE BAR



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





WE LOVE OUR LOGALS

TUESDAY - FRIDAY





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.



CHEF'S PICKS

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

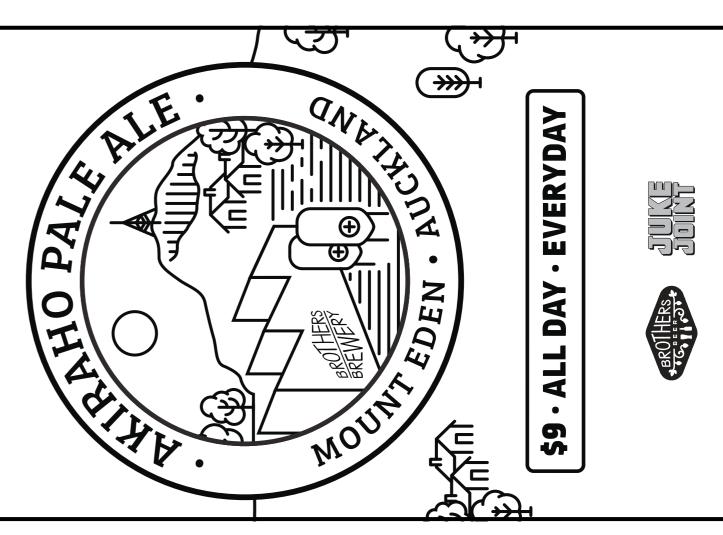
MY TOP PICK IS OUR PREMIUM US PORK RIBS, HOT SMOKED OVER OAK WOOD FOR 6 HOURS AND SEASONED WITH OUR HOUSE SPICE RUB, OR OUR 14 HOUR SMOKED BEEF BRISKET - TRY IT AS A BBQ MEAL OR BURGER ON A SEEDED BRIDCHE BUN.

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 POOCH!

THEIR RECOMMENDATIONS.







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

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

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

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

TUESDAY - Friday

\$3 BEERS & WINES

4PM

& \$2 WINGS*

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

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



SPACE...







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