# **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

#### DUILLINE ®

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

# **JUKE BURGERS**

\$24 EA

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

#### THE CLASSICS

#### CLOSSIC REEF

I80gm beef patty, cheese, lettuce, tomato, red onion, McClures pickles, housemade Aioli and Juke BBQ sauce

#### THE JF

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

#### **BBQ BURGERS**

#### BEEF BRISKET

I4hr 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

#### PULLED JACKFRUIT VG\*

With slaw, pickles, Juke BBQ sauce

# **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 I4 hours

#### I OMR SHNIII NED

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

#### PULLED PORK

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

#### SPLMON

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

SMOKED & FRIED CHICKEN TENDERLOINS ®

HOT & SPICY FRIED CHICKEN TENDERLOINS ®

POUTINE STYLE CHICKEN TENDERLOINS ®

tenderloins. Served with Ranch sauce

sesame dressing & Japanese mayo

and topped with Beef Brisket

served with Ranch sauce

KARAAGE CHICKEN ®

#### PORK RIBS

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

#### CHICKEN WING

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

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

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

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

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

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

# 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 \$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'

5MRLL Serves 2-3 people	0
LARGE Serves 4-5 people	0

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:\$11 LGE:\$14

#### KE 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

House smoked, classic Southern recipe with cheese

#### 

#### 

# **DESSER1**

#### 

# 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!

#### 

#### 

# 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.

# PLEASE PLACE YOUR ORDER AT THE BAR

**JUKE JOINT BBQ** 

SOUTHERN COESOR

JUKE SLAW DELUXE VG

pickled ginger, shallots

Add Beef Brisket +59

Add Smoked & Fried Chicken +59

SEASONAL GREENS V / VG\* ®

\$25 EA

# HOUSE SAUCES® \$3 EACH

#### Tandy 9

Tangy & creamy with a hint of garlic

#### GARLIC AIOLI V

House smoked garlic mayo

# JUKE BBQ v<sub>G</sub> Secret recipe

- tangy & sweet

#### AETTOM BBÓ AB

American mustard - tangy & sweet

#### CHIPOTLE MAYO V

\$24 EA

Medium heat chilli mayo

## SPICY BBQ VG Medium heat -

sweet & spicy

#### BUFFALO HOT SAUCE VG

Juke's hot sauce

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# **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 UNTAPPD 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

#### 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 Sauvin. 5.3% ABV

#### CANNED

BROTHERS 105 LOW CARB HAZY IPA 4.5% ABV330ML	\$13
HAZESTERIA HAZY PALE ALE 4.6% ABV330ML	\$13
SAISON D'ÈTRE BELGIAN SAISON 6.4% ABV440ML	\$16
THE ITALIAN BROTHERS HAZY IPA 6.7% ABV440ML \$1	6.5
FEAR & LOATHING WEST COAST IPA 7.1% ABV440ML \$1	6.5
HOUBLE DAZY HAZY DIPA 8.1% ABV 440ML	<b>\$17</b>

# **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 \_\_\_\_\_\$13

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

#### 

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 OR CODE TO SEE** OUR UNTAPPD MENU.



# TWST'D RTD

COCKTAILS

MARGARITA

ORANGE COOLER

PARADISE SLING

Gin, Lemon, Pineapple Juice

Kahlua • Aperol • Cointreau

SPIRITS / LIQUEURS

Classic Negroni with a Brothers lager twist

El Jimador Gold Tequila, Cointreau, lime juice, salt

Spiced Rum, Lemon, Honey, Brothers Pale Ale

Vodka, Cointreau, Orange, Soda water

VODKA SODA & NATURAL FRUIT JUICE TWST'D TOGETHER FOR YOUR DRINKING PLEASURE.

Vodka • Gin • Rum • Tequila • Whiskey • Bourbon • Baileys •

LEMON & LIME 5% ABV	\$12
STRAWBERRY & CRANBERRY 5% ABV	\$12

**GLUTEN FREE BEER** 

KERERU BREWING AURO ......\$14

# NO & LOW ALC BEERS

#### BROTHERS FILL YER BOOTS 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.

#### BROTHERS SHOEY NON ALCOHOL LAGER

Brewed to perfection in a lager style and infused with Pacifica hops, for a satisfyingly crisp finish with lemon notes.

#### LITTLE BROTHER MINI IPA

Big, tropical fruits from Mosaic & Kohatu hops. A low alcohol, full flavoured & sessionable option.

# Gluten-Free Golden Ale 5% ABV

# **SOFT DRINKS**

Orange • Apple • Cranberry • Pineapple

#### Coca-Cola • Coke No Sugar • Diet Coke • Sprite • Tonic • Soda • Ginger Ale • I & P

South Singer Ale Lon	
BUNDABERG GINGER BEER	\$7
LEMON, LIME & BITTERS	\$7

JUICES \_\_\_\_\_\_\$6

#### \$20 EA WINES

#### **SPARKLING**

GLS / BTL

#021

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

#### 

France II% ABV

#### WHITE GLS / BTL

#### 

### Marlborough 13% ABV

#### AMISFIELD SAUVIGNON BLANC \$17 / \$80 Central Otago I3% ABV

#### BLACK COTTAGE PINOT GRIS 2022 \$15.50 / \$73

Marlborough 12.5% ABV

#### TW CHARDONNAY ......\$15 / \$70

Gisborne I3% ABV

#### Gisborne I3% ABV

#### ROSÉ GLS / BTL

#### 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

#### 

# Marlborough I3.5% ABV

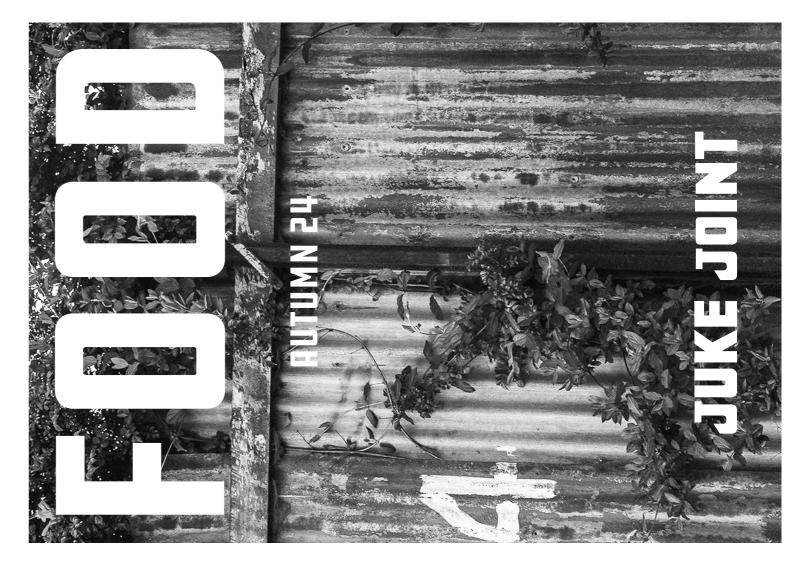
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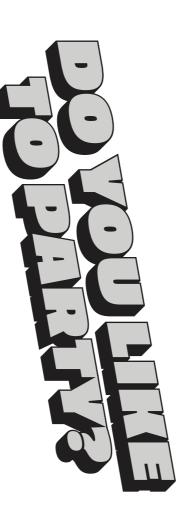






Choose any bbq burger, side & drink for \$25 Upgrade to a beer or house wine for only \$5  $\pm$ 

WEDNESDAY - FRIDAY [2-3PM]





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.

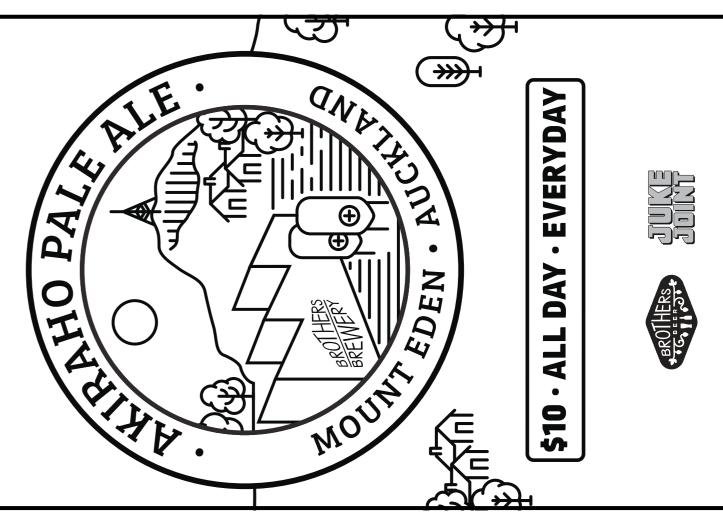
MY TOP PICK IS OUR PREMIUM US PORK RIBS, HOT SMOKED OVER OAK WOOD FOR 6 HOURS AND SEASONED WITH OUR HOUSE SPICE RUB, OR OUR 14 HOUR SMOKED BEEF BRISKET – TRY IT AS A BBQ MEAL OR BURGER ON A SEEDED BRIOCHE BUN.

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 POOCH!

THEIR RECOMMENDATIONS.







# FROM THE BREWERY

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

WE'VE RECENTLY INTRODUCED A NEW HAZY IPA TO OUR SEASONAL RANGE: WAX ON, WAX OFF. LIBERALLY HOPPED THIS FRUIT BOMB GIVES A BIG, JUICY CRANE KICK TO THE FACE OF TROPICAL AND STONE FRUITS.

OUR ITALIAN BREWER ALESSIO HAS CRAFTED A UNIQUE GRAPE ALE USING FRESH, UNFERMENTED JUICE FROM SAUVIGNON BLANC GRAPES. A CLEAN, AMPLE MALT BASE, GENTLY HOPPED WITH THREE WINE-FRIENDLY VARIETIES: MOSAIC, MOTUEKA, AND NELSON SAUVIN.

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

THAT'S ALL THE NEWS FROM THE BREW TEAM FOR NOW.

BREWERY MANAGER



SPACE..

WEDNESDAY - FRIDAY 4-6PM

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

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



