

# 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

# 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

# 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 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 Sauvín. 5.3% ABV

### CANNED

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

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

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

**THE ITALIAN BROTHERS HAZY IPA** 6.7% ABV..... 440ML **\$16.5**

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

**HOUBLE DAZY HAZY DIPA** 8.1% 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 TASTING PADDLE \$30

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 NON ALCOHOL IPA** 0.5% ABV..... 330ML CAN **\$11**

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

**BROTHERS SHOEY NON ALCOHOL LAGER** 0.5% ABV..... 330ML CAN **\$11**

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

**LITTLE BROTHER MINI IPA** 2.5% ABV..... 330ML CAN **\$12.5**

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

# 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

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

**LEMON & LIME** 5% ABV..... \$12

**STRAWBERRY & CRANBERRY** 5% ABV..... \$12

# GLUTEN FREE BEER

**KERERU BREWING Auro** ..... \$14  
Gluten-Free Golden Ale 5% ABV

# SOFT DRINKS

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

**BUNDBERG 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

**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

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**PLEASE PLACE YOUR ORDER AT THE BAR**

**JUKE JOINT**

**AUTUMN 24**

**FOOD**

**JUKE  
JOINT**



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

**WEDNESDAY - FRIDAY 12-3PM**

**LOCALS  
LUNCHE** <sup>\$25</sup>

## 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

# 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





42 MINUTE

# DRINK

## 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: WRX ON, WRX 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.

LOOKING AHEAD, WE'RE GEARING 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  
DYLAN ADAMS

**JUKE JOINT**

**\$10 • ALL DAY • EVERYDAY**

# HAPPY HOUR

WEDNESDAY - FRIDAY 4-6PM

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

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

**JUKE JOINT**