



DRINKS

BEALE STREET'S COCKTAILS

Beale Street Highball

Jim Beam Bourbon, Ginger ale, bitters and lemon.

Pama Margarita

Pama Pomegranate Liquor, Tequila, Triple Sec and Lime juice.

Mint Julep

Muddled Mint Leaves, Simple Syrup and Evan Williams Bourbon over ice.

Bacardi Mojitos

Original: Bacardi Light Rum, Lime, Mint, soda and sugar. *Flavors include:* Raspberry, Pomegranate and Coconut

Soco Peach

Southern Comfort, Peach Schnapps and Orange juice.

Lynchberg Lemonade

Jack Daniels, Triple Sec and sour mix.

BEALE STREET'S SPECIALTY MARTINIS

Twisted Cosmo

Three Olives, Raspberry Vodka, Three Olives, Orange Vodka, Triple Sec splash of Lime & Cranberry Juice

Effen Good Martini

Effen Black Cherry, Pama splash of Absolut Pepper

Southern Manhattan

Southern Comfort, Dry Vermouth, a splash of bitters and a cherry

Ruby Red Cosmo

Absolut Ruby Vodka, Dekuyper Triple Sec & Cranberry Juice garnished with a lime

Perfect Pear Martini

Absolut Pears Vodka, Pama Pomegranate Liquor, topped with lemon lime soda.

Raspberry White Chocolate Martini

Stoli Raspberry Vanilla Vodka, Godiva's White Chocolate Liquor.



Try our own Beale Street Brews

Beale Street Blues Amber Ale & Beale Street Mojo Magic Stout

Plus six other beers on tap and much more in our coolers!

ask your server for our full selection of beer and wine



STARTERS

Get your meal off to a tasty start

Mud Bugs

Crawfish battered and breaded in our own Cajun batter, made to order 7.99

Beale's Roaster Wings

Ten Buffalo style wings served with celery & bleu cheese 7.99

Double Barrel Chicken Fingers

Deep fried and served with french fries 7.99

Beer Battered Shrimp

Deep Fried shrimp with a side of french fries 7.99

South Avenue Spinach & Artichoke Dip

Our home recipe served with tri-color tortilla chips 7.99

Hand Breaded Catfish Fingers

A Bayou delight and made in house 7.99

Deep Fried Pickles

Our hand battered Kosher pickle spears 5.99



Mojo Platter

Shake it up with nachos, beer battered shrimp, two double barrel chicken fingers, two smoked ribs and deep fried pickles 13.99



Nacho Plate

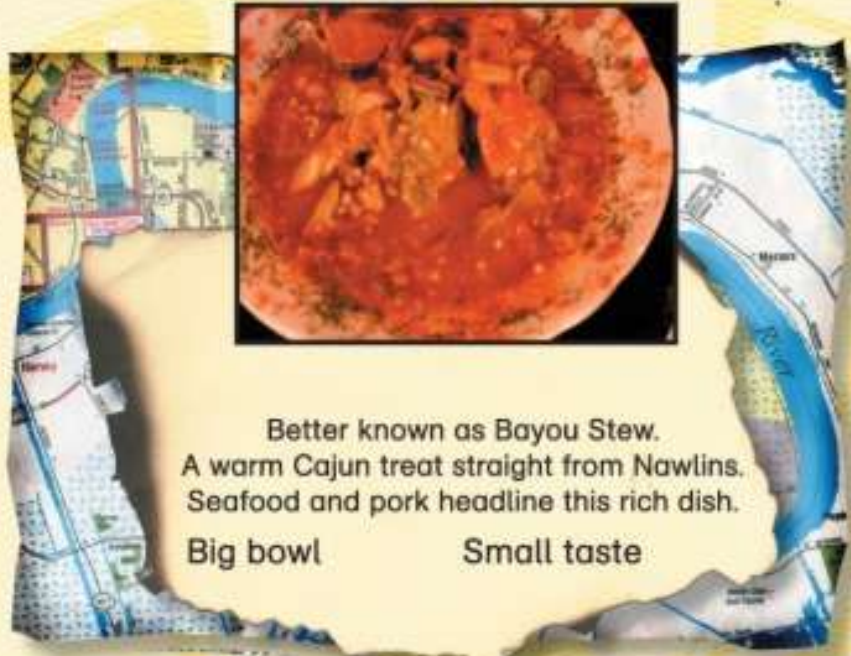
Our grandiose tortilla chips piled high with a three cheese blend, jalapeños, lettuce, onions, tomatoes, and black olives 8.99

Feeds 2 or more

Add pulled pork or chili 2.99



Soups & SALADS



Better known as Bayou Stew.
A warm Cajun treat straight from Nawlins.
Seafood and pork headline this rich dish.

Big bowl Small taste

Smoke House Chili

Voted #1 in 2004's Brew Crafters Festival
Try it and see for yourself!

Big bowl Small taste

French Quarter Onion Soup

A rich broth topped with
served in the traditional crock

Just Soup

Big bowl 3.59 Small taste 2.59

Caesar Salad

Fresh greens, croutons, parmesan
cheese, and caesar dressing in this
classic salad 5.99

and



The Big Salad

Fresh greens, hothouse tomatoes, black olives, pepperoncini, green peppers, homestyle croutons and shredded cheddar make this a monster of a salad! 5.99

- Blackened chicken
- Grilled chicken
- Crawfish
- Cajun shrimp
- Smoked beef brisket
- Pulled pork






SPECIALTY SANDWICHES

Try one of our specialty sandwiches on fresh rolls served with your choice of side

Smoked Pulled Pork

1/3 Pound - Hardwood smoked and piled high 7.99
Just a sandwich 5.99

Piedmont Pork

A Carolina Specialty Hardwood smoked pulled pork, marinated in vinegar and topped with coleslaw 8.49
Dinner 2 sides 14.49

Blackened Cajun Burger

1/2 Pounder - Lettuce, tomato and onion atop a Cajun blackened burger 8.49

Blues Burger

1/2 Pounder - Bleu cheese, onions, lettuce and tomato 7.49

Sante Fe Burger or Sante Fe Chicken

1/2 lb. Sirloin or 5 oz chicken breast topped with Monterey jack, peppers, onions and BBQ sauce 8.99

Deep Fried Cajun Chicken Sandwich

Dusted and dipped in Cajun batter, deep fried, covered in peppers & onions and drizzled with red pepper cream sauce 8.99

Cat Man Do

Farm raised Catfish, blackened or cornmeal crusted 8.99

Po' Boy Shrimp or Crabcake

A classic Louisiana sandwich, on French bread topped with Cajun hollandaise sauce, lettuce, tomato and onion 8.99

Cajun Meatloaf Sandwich

Choice ground beef, lightly spiced and smothered in gravy 7.99

Big Delmonico Steak Sandwich

1/3 lb. Choice cut served to perfection 9.99

Philly Beef

Pit smoked brisket shaved thin & piled high, topped with sauteed green peppers, onions, jalapenos, and American cheese 8.99

Smoked Beef Brisket

1/3 Pound - Hardwood smoked brisket with BBQ sauce 8.49
Just a sandwich 6.49



Louisiana Blackened Chicken

Iron skillet blackened chicken breast on a warm hardroll 8.49

Grilled Chicken Sandwich

8.49

Pulled Chicken

Smoked pulled Chicken w/ house BBQ sauce and one side 7.99

Pittsburgh Sandwich

Your choice of Meat

Topped with coleslaw and french fries on French bread

Pork 8.49 Beef 8.99

Add cheese .99



BAYOU VITTLES

Hand rubbed with our own special spices & hardwood smoked.
Pink coloring in the meat is a direct result of the wood smoking process.

Blackened Delmonico Steak

12oz of choice beef, hand rubbed
and seared to perfection in an iron skillet
18.99

Pulled Chicken Dinner

Hickory smoked and piled high with 2 sides 13.99

Sliced BBQ Beef

Hardwood smoked sliced brisket, slathered in our own
BBQ sauce Served with 2 sides 14.99

Premium Prime Pork Chop

12 oz. bone in Best chop you ever ate.
topped with fire roasted Fuji apples with 2 sides 17.99

Cajun Fried Chicken

Choice chicken breast, breaded & deep fried
in a heavy red pepper cream sauce Served with 2 sides 14.99

Blackened Chicken Dinner

Two choice boneless breasts, hand rubbed in
blackening seasoning & seared to perfection
in an iron skillet Served with 2 sides 14.99

Half-a-Bird

Half for you, half for us! Slathered in our own
BBQ sauce Served with 2 sides 13.99

Chicken Dijon w/ House Salad

Boneless chicken strips sauteed with onions and
tomato in a dijon white wine sauce over rice 14.99

Cajun Meatloaf Dinner

Choice ground beef, lightly spiced and
smothered in gravy with 2 sides 12.99

Nawlins Jambalaya

A must have at Beale Street! Spicy andouille
& hickory smoked sausage and smoked pork pieces
simmered in Cajun spices 13.99
Add shrimp or crawfish 3.99

Slow Smoked Pulled Pork

Pulled pork smoked long and slow and served
in our own BBQ sauce 13.99



Lip Smackin' BBQ Ribs

Barbecue done right! The best slow
cooked pork ribs in town

1/4 Rack 3 bones 8.99 w/ 2 sides 11.99

1/2 Rack 6 bones 10.99 w/ 2sides 13.99

3/4 Rack 9 bones 14.99 w/ 2 sides 17.99

Full Rack 12 bones 17.99 w/ 2 sides 20.99

Sweet Potato Encrusted Chicken Breasts

with an apple cider glaze and 2 sides 16.99

Sides

Coleslaw - BBQ Baked Beans
Collard Greens - Red Beans & Rice
Real Fries - Cajun Fries
Garlic Smashed Potatoes - Corn Bread
Cajun Corn - Texas Beans
Small House Salad - Mac Salad



Fresh Deep Sea Scallops

Broiled or blackened, either way is delicious with 2 sides 18.99

Farm Raised Catfish

Choose your cat's coat - cornmeal breaded or blackened with 2 sides 14.99

Fish Fry (Fridays only)

Choices - broiled, Cajun or beer battered with 2 sides 12.99

Seafood Creole

Shrimp, deep sea scallops and crawfish sauteed with peppers, onions and celery in a spicy tomato creole sauce over rice includes side salad 19.99

Crab Cakes

King Crab freshly spiced with Cajun hollandaise sauce. with 2 sides \$18.99

Seafood Dijon

Shrimp, scallops, crawfish sauteed with onions and tomato in a dijon white wine sauce over rice 19.99 includes a side salad.

Enjoy a complimentary serving of our famous corn bread w/ all sandwiches and entree's

Etouffées these entrees are a delicacy made with the Cajun Holy Trinity - peppers, onions and celery. The word Etouffée comes from the French word for smother, and that's exactly what it is. Your choice of main ingredient will be placed on a bed of rice, and smothered in a tangy roux based gravy sauce with the Trinity and served piping hot. w/side salad 14.99

- Chicken Crawfish
- Shrimp Vegetable



Sides

- Coleslaw - BBQ Baked Beans - Collard Greens - Red Beans & Rice
- Real Fries - Cajun Fries - Garlic Smashed Potatoes - Corn Bread
- Cajun Corn - Texas Beans - Small House Salad - Mac Salad

QUARTETS, TRIOS & DUETS

BBQ Combos

Choose The Size and Create Your Combo

BIG BBQ Combo

Choose 2 \$18.99

BIGGER BBQ Combo

Choose 3 \$21.99

BIGGEST BBQ Combo

Choose 4 \$24.99



Sides

Coleslaw - BBQ Baked Beans
Collard Greens - Red Beans & Rice
Real Fries - Cajun Fries
Garlic Smashed Potatoes
Corn Bread
Cajun Corn - Texas Beans
Small House Salad - Mac Salad

Beef Brisket Pulled Pork Half-a-Chicken
Pulled Chicken 5 oz Blackened Chicken Breast
Quarter Rack of Ribs 5 oz Grilled Chicken Breast
5oz Blackened or Cornmeal Catfish

All combos come with 2 sides, cornbread
& cup of "soup of the day"

DINNER FOR TWO

The Concert

Whitefish, shrimp, crawfish &
scallops, half-a-bird, beef brisket,
pulled pork, & pork ribs plus two
sides \$39.99

The Cajun Concert

Jambalaya, crawfish etouffee,
blackened prime rib & blackened
chicken breast accompanied by
two sides \$39.99

Please no separate checks for parties of six or more 18% Gratuity added on parties of eight or more. Catering available for family reunions, office parties, picnics and more, your place or ours. Thank you, From the folks at Beale Street