

SHARE PLATES

\$19 EA

2 FOR \$35 / 3 FOR \$50

BEEF CROQUETTES

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

HUSH PUPPIES GF

Savoury and sweet fried cornmeal balls filled with jalapeño and cheese, served with Ranch and garnished with Parmesan & micro herbs

MACARONI BACON POPPERS

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

CAULIFLOWER BUFFALO BITES GF / 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

TATER TOT POUTINE GF

Tater Tots smothered in gravy, cheese and your choice of Pulled Pork, Beef Brisket or Pulled Jackfruit

LOADED SPUD SKINS GF / V*

Hand-cut chunky potato skins served with herbed sour cream and your choice of: Burnt-End Beans, Pulled Pork, Beef Brisket or Pulled Jackfruit

TEX MEX

TEX MEX NACHOS GF \$25

Deconstructed nachos with smoked Beef Brisket & peppers, cowboy salsa, avocado creme, sour cream, queso sauce & salted tortilla chips

TACOS 2 FOR \$19 / 3 FOR \$25

Served in softshell Farrah tortillas, with your choice of:

- **Beef Brisket** w/ coriander & lime slaw, avocado crema, pineapple salsa
- **Fried Chicken** w/ crunchy slaw, jalapeño salsa, Chipotle Mayo
- **Pulled Pork** w/ corn & black bean salsa, spicy tomato chutney
- **Pulled Jackfruit** VG w/ corn & black bean salsa, spicy tomato chutney

FRIED CHICKEN

SMOKED & FRIED CHICKEN TENDERLOINS GF \$18

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

HOT & SPICY FRIED CHICKEN TENDERLOINS GF \$19

Our Smoked & Fried Chicken Tenderloins, tossed in your choice of Buffalo Hot or Fire Dragon Super-Hot sauce, served with Ranch

KARAAGE CHICKEN GF \$20

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

LOADED CHICKEN TENDERLOINS \$23

Our Smoked & Fried Chicken Tenderloins served with herbed sour cream and your choice of Burnt-End Beans, Pulled Pork, Beef Brisket or Pulled Jackfruit

POUTINE STYLE CHICKEN TENDERLOINS \$25

Our Smoked & Fried Chicken Tenderloins smothered in gravy, cheese, and your choice of Burnt-End Beans, Pulled Pork, Beef Brisket or Pulled Jackfruit

BBQ MEALS

\$29 EA

BBQ MEALS COME WITH 150G OF OUR DELICIOUS BBQ MEAT OR VEGE, SERVED WITH YOUR CHOICE OF 1X SAUCE, 2X SMALL SIDES & JUKE SLAW

BEEF BRISKET GF

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

LAMB SHOULDER GF

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

PULLED PORK GF

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

SALMON GF

Rubbed with pepper, lemon & herbs then hot smoked

SMOKED & FRIED CHICKEN GF

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

PULLED JACKFRUIT GF / VG

Vegan favourite, spiced & simmered in Juke's sauce

SMOKED TOFU GF / VG

Spiced & smoked, with Spicy BBQ sauce

MAKE IT A DOUBLE +\$14

Add a second serving of BBQ Meat or Vege for just \$14

SANDWICHES

\$18 EA

CHOOSE YOUR BREAD: WILD WHEAT SOURDOUGH BUN, GLUTEN-FREE BUN OR FARRAH'S FLOUR TORTILLA

BEEF BRISKET GF

With slaw, pickles, Chipotle Mayo

LAMB SHOULDER GF

With slaw, pickles, Thick & Fruity sauce

PULLED PORK GF

With slaw, pickles, Juke BBQ sauce

REUBEN GF

With sauerkraut, house-made Pastrami & Swiss cheese

SALMON GF

With slaw, pickles, Bearnaise sauce

SMOKED & FRIED CHICKEN GF

Free-range, with slaw, pickles, Ranch sauce

KARAAGE CHICKEN GF

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

PULLED JACKFRUIT GF / V

With slaw, pickles, Juke BBQ sauce

SMOKED TOFU GF* / VG

With slaw, pickles, Spicy BBQ sauce

ON THE SIDE +\$6

Add any small side for just \$6

SALADS & GREENS

\$18.5 EA

ADD PROTEIN TO YOUR SALAD!
ADD 100G OF ANY BBQ MEAT OR VEGE FOR JUST \$8

SOUTHERN CAESAR GF*

Cos, Parmesan, croutons, egg, bacon, Caesar dressing
Add Smoked & Fried Chicken +\$8

POWER! SALAD GF / V / VG*

Quinoa, chickpea, kale, tomato, red onion, walnuts, feta, lemon & apple cider vinegar dressing
Add Lamb Shoulder +\$8

JUKE SLAW DELUXE GF / VG

Cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds, pickled ginger, shallots
Add Beef Brisket +\$8

BROCCOLINI GF / V*

Pan-seared in browned butter, served with feta whip, and seasoned with dukkah

DOG MEALS

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

BEEF & LAMB STEW \$6

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

PUP SUNDIE \$6

Whipped cream and beef bits topped off with a gravy drizzle

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!

HAVE YOU SCANNED IN?



SCAN HERE TO SIGN IN WITH THE NZ COVID TRACER APP.



JUKE JOINT BBQ

RIBS & WINGS

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

PORK RIBS GF 400G \$29 / 800G \$49

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

CHICKEN WINGS GF x5 \$18 / x10 \$28

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

THE JUKE MEATBOARD

\$26 PER PERSON
MINIMUM 4 PEOPLE

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 plus your choice of small sides & sauces.

PLEASE PLACE YOUR ORDER AT THE BAR

ON THE SIDE

REG:\$9 LGE:\$13

JUKE SLAW GF / VG

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

SOUTHERN POTATO SALAD GF / V

New season potatoes, celery, McClure's pickles, spring onions with a Southern-style mayo dressing

TATER TOTS GF / VG

Tiny fluffy balls of fried potato

SPUD SKINS GF / VG*

Crispy twice cooked potato skins seasoned with Juke's spiced salt

MAC N CHEESE V

Classic macaroni with a five cheese sauce

BURNT-END BEANS GF

Pinto beans, burnt Beef Brisket ends, tomato & spice

MCCLURE'S PICKLES GF / VG

Famous McClure's sweet & spicy sliced pickles \$7.5

CHEESY CORN BREAD V

House smoked, classic Southern recipe with cheese \$7.5

HOUSE SAUCES \$2 EACH

ALL GLUTEN FREE & VEGETARIAN

RANCH

Tangy & creamy with a hint of garlic

COOL

GARLIC AIOLI

House smoked garlic mayo

JUKE BBQ

Secret recipe - tangy & sweet

PINK BBQ

Tomato & mayo base sauce - rich & sweet

YELLOW BBQ

American mustard - tangy & sweet

THICK & FRUITY

Rich homemade tomato relish

CHIPOTLE MAYO

Medium heat chilli mayo

SPICY BBQ

Medium heat - sweet & spicy

BUFFALO HOT SAUCE

Juke's hot sauce

FIRE DRAGON SUPER HOT

Beware!

HOT

BEERS

BROTHERS BEER

BREWED AT OUR MT EDEN BREWERY, WE OFFER A SELECTION OF LAGERS, ALES AND HAZYs TO SUIT ANY PALATE. COME UP TO THE BAR FOR A FREE TASTE OF ANYTHING ON TAP!

CORE GLS / JUG

BROTHERS LEISURETIME \$9 / \$27
 Mexican style lager with a citrus twist. The ultimate easy drinking beer. 5% ABV

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

BROTHERS PILSNER \$11.5 / \$34.5
 Our New Zealand hopped version of the classic Czech-style. Crisp, floral & citrus. 5% ABV

BROTHERS PALE \$12 / \$36
 The perfect balance between malt & hops. Sessionable & perfect with food. 5.2% ABV

BROTHERS XPA \$12.5 / \$37.5
 Bright and crisp ale with a hop blend led by Citra. XPA is the ultimate refresher. 4.6% ABV

BROTHERS IPA \$13 / \$39
 Hop-forward beer, with a robust malt base. Full-flavoured yet smashable. 5.8% ABV

HAZY GLS / JUG

BROTHERS HAZESTERIA \$13 / \$39
HAZY PALE ALE
 Join the haze craze. Bright citrus & fruit salad flavours from Citra & Mosaic hops. 4.6% ABV

BROTHERS GREEN HAZE \$13.5 / \$40.5
HAZY PALE ALE
 Get a hazy riff on. Single hopped with Motueka, for melon, citrus and pine notes. 5.1% ABV

BROTHERS MANTECORE \$13.5 / \$40.5
HAZY IPA
 On a wheat and lager malt base, we heavily hop with NZ's famous Nelson Sauvín. 5.3% ABV

BROTHERS HOUBLE DAZY \$15 / \$45
HAZY DOUBLE IPA
 All American hops in a big beer with a ridiculous amount of flavour. 8.1% ABV

SEASONAL BEERS

Check with our friendly team for what seasonal brews are on tap, along with occasional guest kegs.

CIDERS

STRANGE BROTHERS

WE USE HAWKES BAY APPLES AND ALL-NATURAL FLAVOURS TO CREATE A RANGE OF DELICIOUS CIDERS. POP UP TO THE BAR TO SEE WHAT WE HAVE AVAILABLE FROM THE STRANGE BROTHERS RANGE.

CIDER GLS / JUG

CRISP APPLE CIDER \$12 / \$36
 The crisp flavour of NZ apples in a fresh modern medium-style cider. 5.1% ABV

RASPBERRY & LEMON CIDER \$12 / \$36
 Our classic apple cider blended with pure raspberry and lemon. 5.1% ABV

YUZU CIDER \$12 / \$36
 Apple meets citrus with the distinctive taste of yuzu plus a tropical twist. 5.1% ABV

SPIRITS

SERVED AS A DOUBLE WITH YOUR CHOICE OF MIXER

VODKA
 Finlandia \$12
 42 Below \$13

GIN
 Malfy \$14
 Scapegrace \$16

RUM
 Stolen Dark \$12
 Stolen White \$13

TEQUILA
 El Jimador \$13
 Patron Cafe \$15

WHISKEY & BOURBON
 Jim Beam \$12
 Jack Daniels \$14
 Glenmorangie 10yr \$17

LIQUORS
 Baileys \$12
 Kahlua \$12

FEELING THIRSTY?

TASTING PADDLE \$25

5 X 150ML POURS OF ANY 5 TAP BEERS OR CIDERS.
 HEAD TO THE BAR TO SEE WHAT WE HAVE ON TAP!

GLUTEN FREE BEER

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

KOMBUCHA

MAMA'S WARRIOR \$10
 Lemongrass, ginger, thyme, turmeric 375ml

MAMA'S LOVE \$10
 Lavender, rosehip, hibiscus, vanilla 375ml

NON-ALCOHOLICS

SOFT DRINKS \$4.5
 Coca-Cola • Coke No Sugar • Diet Coke • Sprite • Tonic • Soda • Ginger Ale

BUNDBERG GINGER BEER \$6

LEMON, LIME & BITTERS \$6

JUICES \$5.5
 Orange • Apple • Cranberry • Pineapple • Tomato

CLAUSTHALER LAGER \$9.5
 Non-alcoholic German Lager. Less than 0.5% ABV. 330ml.

MONSOON SPARKLING COCONUT WATER \$6.5
 250ml

ANTIPODES SPARKLING WATER \$7.5
 500ml

PLEASE PLACE YOUR ORDER AT THE BAR

WINES

SPARKLING GLS / BTL

LE CONTESSA PROSECCO \$13 / \$60
 Treviso, Italy 11% ABV

SPY VALLEY ECHELON MÉTHODE \$18 / \$85
 Marlborough 12% ABV

WHITE GLS / BTL

WILD SAUVIGNON BLANC \$12 / \$55
 Marlborough 12.5% ABV

AMISFIELD SAUVIGNON BLANC \$16 / \$75
 Central Otago 13% ABV

BIG BUNCH PINOT GRIS \$14 / \$65
 Hawkes Bay 12% ABV

CANTINA LAVIS PINOT GRIGIO \$16 / \$75
 Trentino, Italy 13% ABV

TW CHARDONNAY \$14 / \$65
 Gisborne 13% ABV

ODYSSEY ILIAD CHARDONNAY \$17 / \$80
 Gisborne 13% ABV

ROSÉ GLS / BTL

FERRATON COTES DU RHONE \$14 / \$65
 Côtes du Rhône, France 13.5% ABV

MARGRAIN PINOT ROSÉ \$16 / \$75
 Martinborough 13.7% ABV

RED GLS / BTL

TW MERLOT \$13 / \$60
 Gisborne 12.3% ABV

EL GRINGO TEMPRANILLO \$14 / \$65
 Castilla, Spain 14% ABV

ASH RIDGE SYRAH \$15 / \$70
 Hawkes Bay 12% ABV

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

PROVIDORE PINOT NOIR \$17 / \$80
 Central Otago 14% ABV

JUKE JOINT

SUMMER 2021

FOOD

BAKED COOKIE

Not for the faint of heart! A massive, warm, crispy and gooey triple chocolate cookie topped with Kapiti vanilla bean ice cream, salted caramel and hot fudge sauce.

BAKED CHEESECAKE

New York style baked cheesecake, served with a plum & pinot noir compote and a scoop of Kapiti vanilla bean ice cream.

APPLE & PEACH CRUMBLE

Stewed apples and peaches, sweet streusel

crumb, topped with Kapiti apple and

cinnamon ice cream.

AMERICAN DONUTS

Coated in cinnamon sugar and served with chocolate & caramel sauces.

AND FOR DESSERT? \$12EA

GRAV'S PICKS

MY TEAM OF CHEFS HAVE BEEN BUSY COMING UP WITH SOME NEW DISHES FOR YOU TO TRY... CHECK THEM OUT.

OUR VERSION OF A SOUTHERN FAVOURITE: HUSH PUPPIES. SWEET, SAVOURY & SUPER CRISPY CORNMEAL BALLS STUFFED WITH MOZZARELLA AND JALAPEÑOS. SERVED WITH OUR HOUSE-MADE RANCH SAUCE!

EVERYONE LOVES FRIED CHICKEN - SO WHY NOT GIVE IT ITS VERY OWN SECTION IN OUR MENU? TRY OUR NEW JAPANESE STYLE KARRAGE CHICKEN OR GO ALL-IN WITH OUR LOADED TENDERLOINS.

THANKS FOR SUPPORTING LOCAL! WE'RE STOKED TO BE ABLE TO HOST YOU AGRIN AND LOOK FORWARD TO A SUMMER OF GOOD BEER AND BBQ.



EXEC. CHEF
GRAVIN B.

CHECK OUT OUR OTHER SITES!

DRAKEI

CITY WORKS DEPOT

BIRKENHEAD

COMMERCIAL BRW

ONEHUNGR



JOIN THE SOCIAL CLUB

1

REGISTER

2

SPEND

3

EARN

EARN POINTS FOR EVERY DOLLAR YOU SPEND
ACCUMULATE POINTS AND GET VOUCHERS!

BIRTHDAY AND XMAS GIFTS

EXCLUSIVE MEMBERS PERKS

VIP SOCIAL NIGHTS

FIRST ACCESS TO NEW BEERS & EVENTS

JUST SPEAK TO ONE OF OUR FRIENDLY BAR
STAFF TO FIND OUT MORE - IT'S FREE TO JOIN!



SUMMER 2021

TRY OUR CIDER!

Strange Brothers

AWARD WINNING.
5.1% ABV.
3 NATURAL FLAVOURS.

CRISP APPLE

SILVER MEDAL - MODERN CIDER MEDIUM

RASPBERRY & LEMON

BRONZE MEDAL - BERRY CIDER

YUZU

SILVER MEDAL - NON-BERRY CIDER



\$12 A GLASS

OR WHY NOT GO FOR THE JUG \$36

EVERYTHING MUST GO WEST COAST IPA



JOIN THE SOCIAL CLUB

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