

# BRUNCH

Available Friday – Sunday until 2pm

## APPETIZERS

### BISCUITS & GRAVY 9

two Southern-style house-made biscuits,  
white sausage gravy

### CRISPY FRIED TENDERS 14

choose a style:

**Buffalo** – house-made slaw,  
blue cheese dressing

**Charred Lemon & Garlic** – crispy onions,  
ranch dressing

### LOADED DEBRIS FRIES 17

smoked brisket in gravy, cheddar cheese,  
caramelized onions, scallion, horseradish crema  
*add* two eggs (any style) 4

### FRIED GREEN TOMATOES 17

crawfish tails, corn, bell peppers, cajun cream,  
scallion, biscuit

*add* cajun shrimp 7 two eggs (any style) 4

### BANANAS FOSTER FRENCH TOAST STICKS 12

Leidenheimer French bread, brûléed banana,  
spiced caramel sauce

### GULF OYSTERS

shucked to order, lemon, cocktail sauce,  
house-made mignonette  
half dozen 12 dozen 24

## GREENS

*add* salmon\* 9 chicken breast 6  
cajun shrimp 7 avocado 3

### SOUTHERN SALAD 12

mixed field greens, Fuji apple, white  
cheddar cheese, toasted pecans,  
Champagne vinaigrette

### COBB SALAD 16

romaine, grilled chicken, avocado, tomato,  
bacon, blue cheese crumble, hard-boiled egg,  
blue cheese dressing

### BUFFALO SALAD 16

romaine, crispy-fried buffalo chicken, tomato,  
red onion, avocado, corn salsa, kidney beans,  
ranch dressing

*substitute* cajun fried shrimp 7  
fried crawfish tails 8

## MAINS

*add* a cup of gumbo, side Caesar or southern salad 5

### BIG BLUES BREAKFAST 18

two eggs (any style)

**choice of** applewood bacon, breakfast  
sausage or andouille sausage

**choice of** Southern potatoes, gouda grits  
or seasonal fruit

**choice of** toast or honey butter biscuit

### CAJUN CHILAQUILES 15

tortilla chips, roasted corn salsa, red onion,  
cotija cheese, cilantro lime crema,  
Spanish red beans, sunny side up egg

*add* andouille sausage, breakfast sausage,  
or applewood bacon 5

### HOT HONEY

### CHICKEN & WAFFLES 18

buttermilk Belgian waffles, crispy tenders,  
sriracha-honey glaze, whipped cream

### NOLA SHRIMP & GRITS 24

Gulf shrimp, andouille crumble, tomato,  
green onion, gouda grits, sunny side up egg

### JAMBALAYA 20

sautéed chicken, andouille sausage,  
onion, bell pepper, celery, cajun rice

*add* cajun shrimp 7

### CAJUN STEAK & EGGS 27

8oz hanger steak, Southern potatoes,  
two eggs (any style), blues rub\*

### BANANA & PEACH FRENCH TOAST 16

Leidenheimer French bread, peaches,  
bananas, mascarpone cream,  
white chocolate crumble

## PO'BOYS and BURGERS

served with French fries

### HOB SMASH BURGER 16

double patty, brioche bun, garlic aioli  
American cheese, lettuce, tomato,  
red onion, dill pickle chips\*

### BREAKFAST

### SMASH BURGER 18

double patty, brioche bun, cheddar cheese,  
applewood bacon, sunny side up egg\*

### EVERYTHING LEGENDARY™ BURGER 16

*built 100% vegan*

plant-based burger patty, American cheese,  
mixed greens, tomato, avocado salsa,  
smoked aioli

*make your burger a double* 5

### HOUSE OF BLUES PO'BOY

All HOB Po'Boys are served on Leidenheimer  
French bread "fully dressed" with shredded  
lettuce, tomato, and pickle

*Louisiana Fried*

### Cajun Shrimp 18

with spiced remoulade

### Oysters 19

with spiced remoulade

### Crawfish Tails 19

with spiced remoulade

### Smoked Debris & Gravy 17

with garlic aioli

## SIDES

### JALAPEÑO CORNBREAD 9

with bourbon butter

### TWO EGGS 4

any style

### APPLEWOOD BACON 5

### BREAKFAST SAUSAGE 5

### ANDOUILLE SAUSAGE 5

### SEASONAL FRUIT 4

### GOUDA GRITS 5

### SOUTHERN POTATOES 5


### BELGIAN WAFFLE 5

 GLUTEN FREE

 HOUSE FAVORITE

\* Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.



House of Blues is proud to donate \$1 from the sale of menu items marked with  to Music Forward, an independent nonprofit dedicated to accelerating leadership skills for young people using music as the bridge to success. Music Forward sets the stage for success by providing workshops and showcases to kick-start musical careers, and inspire the next generation of music industry leaders. Learn more: [www.hobmusicforward.org](http://www.hobmusicforward.org).

# BEER

## DRAFT

14oz 23oz

ask your server about current local and seasonal drafts

Blue Moon	7	11
Bud Light	6	10
Stella Artois	7	11
Abita Amber	7	11

## BOTTLE / CAN

12oz

Corona Extra	7
Sam Seasonal by Samuel Adams	7
Modelo Especial	7
Bud Light	6
Miller Lite	6
Miller High Life	5
Michelob Ultra	6
Golden Road Mango Cart	7
Voodoo Ranger IPA	7
Angry Orchard Crisp Apple Hard Cider	7
White Claw Hard Seltzer	7
High Noon Hard Seltzer	9
Budweiser Zero (non-alcoholic)	6

# BEER COCKTAILS

## SPAGHETT 9

Miller High Life, Aperol, lemon

## MICHELADA 10

Modelo Especial, bloody Mary mix, hot sauce, Tajín rim

# WINE

## SPARKLING

GLASS BOTTLE

Mionetto, <i>Prosecco</i> (Split)		11
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## WHITES / ROSÉ

Justin, <i>Sauvignon Blanc</i>	10	36
LEOS, <i>Rosé</i>	11	40
Line 39, <i>Chardonnay</i>	8	30
Ferrari-Carano, <i>Chardonnay</i>	11	40

## REDS

Banshee, <i>Pinot Noir</i>	12	44
Line 39, <i>Red Blend</i>	8	30
LVE (By John Legend), <i>Red Blend</i>	11	40
J. Lohr, <i>Cabernet Sauvignon</i>	12	44
Decoy by Duckhorn, <i>Cabernet Sauvignon</i>	13	52

# COCKTAILS

## FROZEN DRINKS

served in a keepsake hurricane glass

## FRO-MOSA 18

Cathead Satsuma Mandarin vodka, chardonnay, orange, lemon

## ICY PIMM'S CUP 18

Seven Three St. Roch Cucumber vodka, Pimm's No. 1 Cup, Owen's Mixers ginger beer, lemon

## FROZEN IRISH COFFEE 18

Cathead Hoodoo Chicory liqueur, Bailey's Irish cream, Abita Roasting cold brew, vanilla ice cream, Bittermens Xocoatl Mole bitters

*add* a shot of Jameson 5

## HANDMADE COCKTAILS

## HIBISCUS SEVENTY-FIVE 15

Hennessy V.S cognac, Giffard Vanille de Madagascar, hibiscus, lemon, sparkling wine

## ESPRESSO MARTINI 15

Belvedere vodka, Giffard Vanille de Madagascar, Kahlúa, Owen's Espresso Martini Mix

## SPIKED MIMOSA 13

Cathead Satsuma Mandarin vodka, orange, sparkling wine

## JASMINE TEA MARTINI 15

Cathead Honeysuckle vodka, St-Elder, ginger bitters, lemon, honey, Numi jasmine tea

## ROCK ME HURRICANE 15

Cruzan light and spiced rums, orange, lime, passion fruit, pomegranate, Myers's dark rum

## BOURBON MILK PUNCH 14

Knob Creek bourbon, Frangelico, Kahlúa, Giffard Vanille de Madagascar, cinnamon

## BRAMBLE ON 14

Hendrick's gin, Giffard Vanille de Madagascar, lemon, blueberry, blackberry

## RASPBERRY BERET 15

Don Julio blanco, Chambord, lime, passion fruit

## HAVANA TWIST MOJITO 14

SelvaRey white rum, mint, raspberry, blackberry, lime

## SMOKING SMASH 15

Dos Hombres mezcal, Hennessy V.S cognac, hibiscus, orange, lime, Bittermens Hellfire

## STRAWBERRY FIELDS 13

Captain Morgan spiced rum, Disaronno amaretto, strawberry, passion fruit, mint, lime

## MEMPHIS BLUES SANGRIA 13/39 Pitcher

red or white wine, brandy, fresh fruits and juices

# REFRESHERS

## ROYAL CUP COFFEE 4

## ICED TEA, LEMONADE 4

## FOUNTAIN DRINKS 4

## NUMI PREMIUM ORGANIC

## HOT TEAS 4

## OWEN'S ESPRESSO MARTINI MIX (8oz) 6

## LIQUID DEATH (19.2oz)

## MOUNTAIN WATER or SPARKLING WATER 5

## FLAVORED WATER 6

## RED BULL (8.4oz) 7

REGULAR, SUGARFREE or RED (watermelon)