

MADE FROM SCRATCH SOUTHERN INSPIRED COOKING

APPETIZERS

OBBO NACHOS

four cheese sauce, avocado, roasted corn salsa, pickled red onion, tomato, Memphis BBQ sauce, cilantro crema, cotija cheese

add chicken or pork steak or brisket*

SMOKED BUFFALO WINGS

chives, blue cheese dressing

CRISPY FRIED TENDERS

choose a style:

Hot Honey or Charred Lemon & Garlic crispy onion, ranch dressing

SPINACH ARTICHOKE DIP

blistered tomato, cajun-spiced tortilla chips

LOADED FRIES &

jalapeño-bacon, pickled red onion, four cheese sauce, cilantro crema, cotija cheese add chicken pork steak brisket*

CRISPY BRUSSELS SPROUTS

deep-fried, Champagne vinaigrette

add USDA Prime steak* salmon* chicken breast cajun shrimp avocado

SOUTHERN SALAD IF

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

WEDGE SALAD

romaine lettuce wedge, crumbled bacon, chives, cherry tomatoes and toasted breadcrumbs, with blue cheese dressing

COBB SALAD II

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

CRISPY BUFFALO CHICKEN SALAD

romaine, tomato, red onion, corn salsa, red beans, chives, ranch dressing

STEAK SALAD*

USDA Prime steak, mixed field greens, cherry tomatoes, toasted almonds, blue cheese crumbles, red onion, cucumber, balsamic vinaigrette

MAINS

add a cup of gumbo, side Caesar or southern salad

O JAMBALAYA &

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

BLACKENED SALMON* 6F

cajun rice, charred broccolini, blistered tomato, cajun butter

BLUESVILLE HOT CHICKEN

two crispy-fried chicken breasts, house-made slaw, French fries, dill pickle (available plain)

BABY BACK RIBS

half or whole rack

house-made slaw, Memphis BBQ sauce, dill pickle, French fries

♦ VOODOO SHRIMP &

sautéed shrimp, tomato, jalapeño-cheese cornbread, Abita Amber beer reduction, scallion

SHRIMP N' GRITS

white cheddar grits, grape tomato, cajun cream add andouille sausage

CAJUN CHICKEN PASTA &

blackened chicken, penne pasta, cajun cream sauce, bell pepper, tomato, red onion, basil, parmesan add cajun shrimp

NY STEAK & FRIES*

blues rub, garlic fries, cajun butter, garlic aioli

SANDWICHES and BURGERS

served with French fries cotija garlic or cajun

OHOB SMASH BURGER*

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

BBQ BACON SMASH BURGER*

double patty, brioche bun, cheddar cheese, applewood bacon, crispy onions, Memphis BBQ sauce

TURKEY SMASH BURGER

double patty, white cheddar, cajun relish, tomato, lettuce, garlic aioli, brioche bun*

EVERYTHING LEGENDARY** BURGER

built 100% vegan

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

JALAPEÑO CORNBREAD

OMAC & CHEESE SKILLET

four cheese sauce, topped with toasted

make your burger a double

with bourbon butter

breadcrumbs

SHRIMP PO'BOY

fried cajun shrimp, French bread, spiced remoulade, lettuce, dill pickle, tomato

OTHE YARDBIRD

bourbon-butter-brushed fried chicken breast, brioche bun, house-made slaw, seasoned mayo, dill pickle (available simply grilled)

SMOKED BRISKET SANDWICH

roasted garlic & herb aioli, crispy onions, garlic butter, brioche bun

PULLED PORK SANDWICH

Memphis BBQ sauce, house-made slaw, dill pickle, brioche bun

DESSERTS

KEY LIME PIE

coconut graham cracker crust, whipped cream, lime zest, shaved coconut

OBREAD PUDDING

bourbon butter, toffee sauce (serves two)

COOKIES N' CREAM CAKE

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

GF GLUTEN FREE



* 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.





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BEER

DRAFTS

Michelob Ultra

Golden Road Ride On 10 Hop IPA

Bud Light

Modelo Especial

BOTTLES/CANS

Corona Extra

Blue Moon

Sam Seasonal by Samuel Adams

Goose Island IPA

Elysian Space Dust

Kona Big Wave

Golden Road Mango Cart

Lagunitas IPA

Coors Light

Stella Artois

Modelo Especial

Bud Light

Miller Lite

Michelob Ultra

Angry Orchard Crisp Apple Hard Cider

White Claw Hard Seltzer

High Noon Hard Seltzer

Budweiser Zero (non-alcoholic)

WINE

SPARKLING

Lunetta, Prosecco (Split)

WHITES / ROSE

Santa Cristina by Antinori, Pinot Grigio

Studio by Miraval, Rosé

Coppola Diamond Collection, Sauvignon Blanc

Line 39, Chardonnay

Ferrari-Carano, Chardonnay

REDS

Decoy, Pinot Noir

Line 39, Red Blend

The Federalist "Honest" Red Blend

J. Lohr, Cabernet Sauvignon

Z. Alexander Brown, Cabernet Sauvignon

COCKTAILS

Signature Handcrafted Cocktails

ÖESPRESSO MARTINI

Belvedere vodka, Giffard Vanille de Madagascar, Kahlua, Owen's Mixers Espresso

OBEAST OF BOURBON

Knob Creek bourbon, maple syrup, chocolate bitters, orange

♦ CROSSROADS CADILLAC MARGARITA

Teremana small batch blanco tequila, triple sec, sweet & sour, Grand Marnier

FIRE ARROW MARGARITA

Flecha Azul blanco, Bittermens Hellfire, Cointreau, passion fruit, lime, agave

STRAWBERRY FIELDS

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

OHAVANA TWIST MOJITO

SelvaRey white rum, mint, raspberry, blackberry, lime

ROCK ME HURRICANE

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

HOUND DOG MULE

New Amsterdam vodka, Owen's ginger beer & grapefruit, lime

MEMPHIS BLUES SANGRIA

red wine, brandy, fresh fruits and juices

REFRESHERS

ICED TEA, LEMONADE

FOUNTAIN DRINKS

NUMI PREMIUM ORGANIC HOT TEAS

OWEN'S MIXERS ESPRESSO

LIQUID DEATH

MOUNTAIN WATER or SPARKLING WATER FLAVORED WATER

RED BULL

REGULAR, SUGARFREE or RED (watermelon)