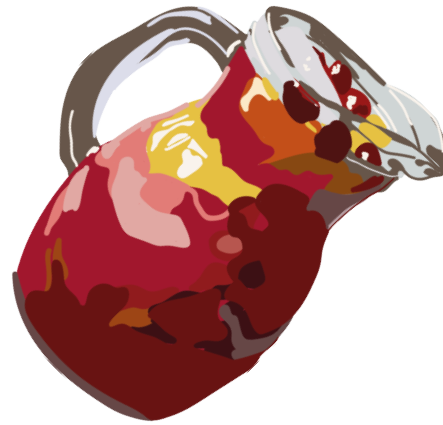


SUMMER MENU



MEAT FEAST

349:-

500g assorted smoked meats fresh from the smoker.

Louisiana "firecracker" ribs

Pulled pork

Texas beef

Maple glazed Chicken thighs

Jalapeno and cheese sausage

Accompanied by: Cowboy pit beans, creamed corn,

coleslaw, mac & cheese

Blique's signature BBQ sauce, sliced bread, pickles

SIDES

Stealth fries: mayo	39:-
Tomato and red onion salad	59:-
Small Caesar salad	59:-
Mayo / BBQ sauce	15:-
Extra chicken	69:-
Creamed corn	39:-
Mac & cheese	49:-
Cowboy beans	49:-
Sliced bread	29:-
Coleslaw	29:-

DON'T MISS!

We are showing EURO CUP on outdoor screen June 11th – July 11th – can't wait! Read more at bliquebynobis.se/em

ALL DAY MENU

Ceasar salad 175:-
Grilled chicken, bacon, caesar dressing, croutons, parmesan

Fish taco same brunch 187:-
Crispy goujons, soft taco, cabbage slaw, chipotle mayo, feta-cheese, ceviche dressing

Grilled salmon New Orleans 247:-
Cajun garlic butter shrimp, asparagus, lime

Vegan chilli 169:-
Soya mince, beluga lentils, beans, rice, coriander

Japanese steak chimichanga 169:-
Yakiniku sauce, sesame mushrooms, caramelized onion, cheese, fries and mayo

The Big boss burger 189:-
Pulled pork, beef patty, bacon, pickled red onion, slaw, bbq-sauce, fries

Pulled pork burger 169:-
Pulled pork, bacon, pickled red onion, bbq sauce, slaw. Fries

DESSERTS

Key lime pie 95:-
Strawberry, whipped cream

Peanut butter & almond Rocky road brownie 95:-
Banana, whipped cream

WINE SELECTION

RED

Old School Syrah

Syrah, False Bay Vineyards, RSA

"La Dame Rousse" Lirac

Grenache/Syrah, Domaine de la Mordorée, FRA

Sela

Tempranillo/Garnacha/Graciano, Bodegas Roda, SPA

Pinot Noir

Bouchard Pere et Fils, Burgundy, FRA

Barbera D' Alba

Barbera, Piemonte, Sandrone Luciano, ITA

GL | BTL

105:- | 475:-

135:- | 610:-

165:- | 800:-

155:- | 775:-

165:- | 810:-

WHITE

Slow Chenin Blanc

False Bay Vineyards, RSA

Albariño

Ramón Bilbao, SPA

Kamptal DAC Riesling

Schloss Gobelsburg, Kamptal, AUT

Dry Furmint Bio

Tokaj Hetszolo, Tokaj, HUN

Sancerre

Sauvignon Blanc, André Vatan, Sancerre, FRA

Chardonnay

Bouchard Pere et Fils, Burgundy, FRA

GL | BTL

105:- | 475:-

115:- | 550:-

125:- | 625:-

130:- | 650:-

145:- | 725:-

155:- | 775:-

COCKTAILS

Mexican retreat | Margarita gården style

Olmecca Altos | Lillet | Cellery | Jalapeno | Lime | Salt

155

Midsummer punch

O.P Klar | Punsch | Rhubarb | Lemon | Dill

155

Pêche Collins

Peach apertif | Vanilla | Grapefruit | Bubbles

155

Cucumba

Hendricks | Cucumber | Thai basil | Rose water | Soda

155

Gävlegatan swizzle

Brugal | D.O.M | Pineapple | Mint | Lime | AB

155

BEER & CIDER

TAP

Carlsberg Export | Lager, DEN, 5,0%

74:-

BOTTLED

Angelo Poretti | Lager, ITA, 5,5%

75:-

100W IPA | West Coast IPA, SWE, 6,8%

92:-

1664 Blanc | Wheat beer, FRA, 5,0%

79:-

Galipette | Dry apple cider, FRA, 4,5%

82:-

NON ALCOHOLIC

Carlsberg | Lager, SWE, 0,5%

45:-

Brooklyn Special Effects | Hoppy lager, SWE, 0,4%

49:-

Galipette Jus de Pomme | Dry apple cider, FRA, 0,0%

56:-