

SUMMER MENU



MEAT FEAST

Served from 15:00

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

WINE SELECTION

SPARKLING

GL | BTL

Cava

120:- | 595:-

Pares balta, Penedes, SPA

Champagne

155:- | 930:-

Tattinger Brut, Champagne, FRA

Sparkling Tea Blue

70:- | 350:-

Non Alcoholic, Copenhagen, DEN

2007 Comtes de Champagne

2 200:-

Tattinger, Grand Cru, Blanc de Blancs, Champagne, FRA

ORGANIC WINES

GL | BTL

Volare

155:- | 700:-

Markus Lundén, Nahe, GER

La Cattiva Vino Bianco

115:- | 550:-

La Cattiva Societa Agricola, Puglia, ITA

Alpamanta Breda Rosato

165:- | 760:-

Alpamanta Estate, Mendoza, ARG

Calaniuro Rosso

155:- | 705:-

Il Mortellito, Sicily, ITA

WINE SELECTION

RED

	GL BTL
Old School Syrah	105:- 475:-
Syrah, False Bay Vineyards, RSA	
"La Dame Rousse" Lirac	135:- 610:-
Grenache/Syrah, Domaine de la Mordorée, FRA	
Sela	165:- 800:-
Tempranillo/Garnacha/Graciano, Bodegas Roda, SPA	
Pinot Noir	155:- 775:-
Bouchard Pere et Fils, Burgundy, FRA	
Barbera D'Alba	165:- 810:-
Barbera, Piemonte, Sandrone Luciano, ITA	

WHITE

	GL BTL
Slow Chenin Blanc	105:- 475:-
False Bay Vineyards, RSA	
Albariño	115:- 550:-
Ramón Bilbao, SPA	
Kamptal DAC Riesling	125:- 625:-
Schloss Gobelsburg, Kamptal, AUT	
Dry Furmint Bio	130:- 650:-
Tokaj Hetszolo, Tokaj, HUN	
Sancerre	145:- 725:-
Sauvignon Blanc, André Vatan, Sancerre, FRA	
Chardonnay	155:- 775:-
Bouchard Pere et Fils, Burgundy, FRA	

ROSÉ

	GL BTL
Rosé Niederösterreich	120:- 545:-
Schloss Gobelsburg, Kamptal, AUT	

ALL DAY MENU

Caesar salad	175:-
Grilled chicken, bacon, caesar dressing, croutons, parmesan	
Fish taco	187:-
Crispy goujons, soft taco, cabbage slaw, chipotle mayo, feta- cheese, ceviche dressing	
Vegan option with tofu available	
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	

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:-

BAR SNACKS

Cherignole olives	55:-
Potato chips	45:-
Salted peanuts	30:-
Potato fries with mayo	55:-
Cajun spiced wedges with ranch dressin and chili	55:-
Manchego cheese and grapes	85:-
Jamon Mangalica 20 months	95:-
Truffle salami	75:-
Boquerones Sardines marinated in olive oil and lemon	75:-