

# History OF BOURBON STREET BLUES & BOOGIE BAR

The year was 1995...Nashville was thriving. Already famous for its country music, it was growing with business opportunities, and people relocating from the north. A movement within the recording industry suddenly presented genres outside of country, and thus a diversified Music City, U.S.A. became known as the third coast of recording.

Three men sat in a bar, sipping Tennessee whiskey. Soon a casual conversation became a passionate discussion about the love of partying, great food and soulful southern blues. As they spoke of their travels, New Orleans came to mind, a town that embodied all their interests. The men decided to bring the Mardi Gras attitude to Nashville, and thus a shared love of New Orleans became Bourbon Street Blues & Boogie Bar.

Since its establishment in 1995, the festive bar has been known for its Cajun specialty foods—prepared fresh daily, including award-winning jambalaya, gumbo and etouffée originating from Baton Rouge and Lake Charles, and dirty rice from Ma'Ma's kitchen. Bourbon Street has also become famous for its incredible music: live, jammin' and always the Blues! It has since been recognized as one of the hottest venues in the world and is the recipient of several prestigious awards:

The Handy Award – Number One Blues Club in the World, for the year 2000; Bluesy Award – Stacy Mitchhart and Blues-U-Can-Use Band, for Best Electric Blues Act, Best Guitarist and Best Entertainer; First Place – Jambalaya recipe at the Gonzales Louisiana Jambalaya Festival.

## Bourbon Street Drink Specialties!

### Take It Easy with a SOUTHERN SIPPER \$6.00

A blend of Southern Comfort, pineapple and cranberry juices with a splash of lime served over ice in a tall, frosted glass

### GET BLOWN AWAY WITH A BIG EASY HURRICANE \$8.00

A Bourbon Street Special! Tropical Juices, Southern Comfort, and 3 Flavors of Rum!

60 OZ. PITCHER OF BIG EASY HURRICANES! only \$30.00

### OUR FAMOUS ALLEY-GATOR SHOOTER \$6.00

SOUTHERN COMFORT, AMARETTO AND SPLASHES OF OTHER GOOD STUFF

### BLUES JUICE \$7.50

OUR VERSION OF THE LONG ISLAND TEA! Vodka, Gin, Rum, Blueberry Schnapps, Blue Curaco & other good stuff!

### ICE COLD LONG-NECK BEER

Bud, Bud Light, Miller Lite, Coors Lite ..... 3.75  
Michelob Ultra, Bud Select ..... 4.00

### IMPORTED BEERS

Imported from Louisiana — Abita Amber, Abita Turbo Dog ..... 4.50  
Corona, Heineken, Amstel, Shiner Bock ..... 4.50

## LATE NITE APPETIZERS

# MENU

## APPETIZERS

- FRENCH CHEESE TOAST** 6 slices of garlic buttered French bread, topped with shredded Cheddar and Mozzarella, toasted golden and served with mild Congo sauce ..... 4.75
- FRENCH FRIES** A large basketful of delicious thick-cut French Fries ..... 4.25
- CHEESE FRIES** Covered in Mozzarella and Cheddar cheese, and melted ..... 5.50
- LOOZIANA HURRICANE WINGS** 10 wings served with celery & carrot sticks and bleu cheese. Available in mild, wild or New Orleans BBQ style ..... 8.00
- CATFISH BITES** Delicious bite-size pieces of farm-raised catfish breaded and deep fried. Served with creole mustard and tartar sauce ..... 8.50
- CHICKEN TENDERS** Strips of chicken breast tenderloin breaded and fried, with honey mustard sauce. .... 8.25
- CHICKEN CONGO** Chicken tenders tossed in our signature spicy Congo Sauce—just enough heat to eat. Served with Ranch Dressing or Remoulade sauce. .... 8.50
- PEEL N' EAT SHRIMP** Half-pound of seasoned boiled shrimp in the shell. Available steamed or chilled and served with crackers and specialty cocktail and Remoulade sauces ..... 11.75
- RIB BASKET** The perfect way to sample our tender baby back ribs. Served with extra bar-be-que sauce and French bread. .... 11.75
- CRAB CAKES (3)** A New Orleans favorite. Blend of king and snow crab, bell pepper, onion, and garlic seasoned and deep fried to perfection. Accompanied with tartar and Remoulade sauces ..... 8.00
- FRIED PICKLE SPEARS** A club favorite. 7 pickle spears hand battered and flash fried, served with Ranch dressing. .... 6.00
- POTATO CHIPS OR PRETZELS** Large basketful with choice of salsa or creole mustard .... 2.50

## SANDWICHES

All sandwiches served with potato chips. Substitute French fries for \$1.

- REAL NAWLINS' PO BOY SANDWICHES** No trip to the Big Easy is complete without one. .... 8.75
- FRIED SHRIMP · CAJUN CATFISH · ROAST BEEF · GRILLED ANDOUILLE SAUSAGE**  
Dressed with lettuce, tomato, and choice of remoulade, tarter sauce, or Creole mustard.
- BAYOU BURGER** Half-pound of beef burger grilled with spices, served on Kaiser roll with mayo, Bermuda onion slices, lettuce, tomato. .... 7.50  
WITH AMERICAN, SWISS OR MONTEREY JACK CHEESE ..... 8.00
- GRILLED CREOLE CHICKEN** 6 oz. boneless chicken breast marinated in savory creole sauce, slow grilled and served on Kaiser roll with lettuce, tomato, onion and mayo. .... 7.50  
ADD AMERICAN, SWISS OR MONTEREY JACK CHEESE ..... 8.00
- THE FUNKY CHICKEN** Rufus Thomas sang and danced with this sandwich in mind. Tender chicken breast marinated and basted with a spicy sauce. Grilled and served atop Kaiser roll with mayo, lettuce, Bermuda onion, and sliced tomato ..... 7.50  
CHOOSE YOUR CHEESE: AMERICAN, MONTEREY JACK, OR SWISS. .... 8.00
- ROAST BEEF DELUXE** Starts with two pieces of French bread open faced with mayo, topped with hot, juicy roast beef and shredded Monterey Jack cheese. Covered with French fried potatoes, and finished with red wine gravy. Chopped onions optional ..... 10.50

## SALADS

Dressings include: Bleu Cheese, Honey Mustard, Ranch, or Italian

- HOUSE SALAD** Crisp lettuces combined with diced onion and green pepper, shredded carrot, broccoli, shredded Cheddar, egg, croutons and tomato wedges .... 7.75  
ADD GRILLED CHICKEN ..... 2.00

## LOOZIANA SPECIALTIES

- DIRTY RICE** A Cajun tradition. Wild rice blend cooked with a mixture of meats and seasonings, served with French bread —Magnifique! ..... Cup ..... 4.25  
Bowl ..... 6.25
- RED BEANS & RICE** Slow-cooked red beans simmered in a blend of Cajun spices with ham and Andouille sausage. Served with white rice and French bread. .... Cup ..... 4.25  
Bowl ..... 7.75
- GUMBO** As good as "The Gumbo Shop" in the French Quarter. Traditional mixed blend of chicken, sausage, crab, shrimp, and crawfish filé in a dark roux. Served over rice, with French bread ..... Cup ..... 6.25  
Bowl ..... 9.00
- JAMBALAYA** Winner of the "Jambalaya Cook-Off" held in Gonzales, Louisiana. Mouth-watering blend of spiced rice, chicken and Andouille sausage. Slow cooked and delicious! ..... Cup ..... 6.25  
Bowl ..... 9.00
- BOURBON STREET SAMPLER** A scrumptious tasting of all of the above Looziana Specialties .... 13.25
- CRAWFISH ETOUFFEÉ** Traditionally spicy, a combination of fresh crawfish tails, peeled and smothered in Cajun Spices, green peppers and onions, paired with rice. Served with French bread. .... 13.50

## ENTREES

All served with French bread and choice of two sides:  
Jambalaya · Dirty Rice · Garlic Mashed Potatoes · French Fries  
· Red Beans & Rice · Creamy Cole Slaw Green Beans

- CHICKEN CREOLE DINNER** Two boneless chicken breasts marinated in our special Sauce and slow-grilled. .... 12.50
- CAJUN CATFISH DINNER** Large catfish fillet breaded and deep-fried ..... 11.75
- FRIED SHRIMP DINNER** Butterflied gulf shrimp, fried golden brown ..... 14.50
- BAR-B-QUE RIBS A LA STEVE** Full rack of tender baby back ribs. Basted with sweet tangy signature b-b-q sauce. GOOD ENOUGH TO WRITE A SONG ABOUT ..... 17.75  
HALF RACK ..... 12.75

## DESSERT

- BOURBON PECAN PIE** ..... 4.00