

# ROLLING RIBS

BREW BAR & BBQ

## STARTERS & SALADS

### Memphis Style Spicy Fried Wings

220

Beer-coffee brined chicken wings, dry spice rub, hot BBQ sauce

### No Meat Nachos

320

Slow-roasted onion & capsicum, tortilla chips topped with guacamole & shredded smoked cheese served with melted cheddar cheese dip

### BBQ Pulled Pork Nachos

330

Slow smoked pulled pork, tortilla chips topped with Jalapeños, BBQ sauce & shredded smoked cheese served with melted cheddar cheese dip

### Southwest Salad

220

Roasted and smoked potato and corn, Cajun-style capsicum, mustard dressing, chives

### Shaken, Not Stirred Wedge Salad

320

Iceberg lettuce, sour cream blue cheese dressing, tomato two-ways, bacon bits, breadcrumbs

### House Aviator Salad

320

Romaine lettuce, house dressing, bacon bits, garlic croutons

## MAINS

### Devil Smoked Chicken Bun

Boneless chicken thigh beignet, caramelized onion, shallot tarragon chicken sauce, homemade soft bun

### Beef Brisket Sub

Slow-cooked Australian Wagyu MBS4/5 beef brisket, pickles, sauerkraut, bacon, onion two-ways, homemade soft bun

### BBQ Pulled Pork Crispy Sub

Slow-smoked pork shoulder, tangy slaw, tangy BBQ sauce, crispy deep-fried bun

### Smoked Pork BBQ Ribs

Memphis-style "dry" ribs, slow-cooked for 48 hours BBQ sauce, tangy slaw and corn bread

### BBQ Beef Brisket

Australian Wagyu MBS4/5 beef brisket, slow-cooked for 48 hours tangy BBQ sauce, tangy slaw and corn bread

### Smoky BBQ Chicken

Beer-coffee brined organic baby chicken, dry spice rub hot BBQ sauce, tangy slaw and corn bread

### Mekong BBQ Pork Collar

Smoked pork neck, khao jee (grilled sticky rice), nam jim jaew

### Sloane's Spiced Beef Gluten Free Sausage

2 smoked sausages, hot BBQ sauce, tangy slaw and corn bread

### Sloane's Pork & Apple Gluten Free Sausage

2 smoked sausages, hot BBQ sauce, tangy slaw and corn bread

350

360

350

half rack 490 / full rack 890

200g 490 / 400g 890

half 490 / whole 890

320

320

320

## OUR STORY

### MEMPHIS BBQ

Cooking that authentic barbecue taste? Rolling Ribs serves Memphis barbecue smothered to perfection. Every meal features the spot every time. The rubs are made in-house and the sauces are hand-crafted. The rubs are a blend of spices and herbs, and the sauce is a mix of sweet and tangy. The ribs are slow-cooked for 48 hours, and the pork is slow-cooked for 48 hours. The ribs are cut from a thick, tender cut of pork, and the sauce is a mix of sweet and tangy. Memphis style BBQ. Famous for its pork variations. Jambalaya and local beers are offered on tap. Not to mention variety of canned and bottled beers, six craft signature cocktails and wines.

# ROLLING RIBS

BREW BAR & BBQ

## COMBO & SIDES

Half Rack of Smoked Pork BBQ Rib

Slow Smoked Pulled Pork Shoulder

200g Australian Wagyu MBS 4/5 Beef Brisket

Half Smoky Organic BBQ Chicken

2 Smoked Sausages (1 pork, 1 beef)

### SERVED WITH SELECTION ON SIDE DISHES OF YOUR CHOICE

- Tangy Slaw 85
- Corn on The Cob 85
- Corn Bread 85

Pork & Chicken

1,350

Recommended  
for 2 pax



3 sides dishes

Pork & Beef

1,350

Recommended  
for 2 pax



3 sides dishes

All Star Plate

1,950

Recommended  
for more than 2 pax



5 sides dishes

- Baked Potato with Sour Cream and Bacon 85
- Homemade Potato Wedges with Melted Smoked Cheddar Cheese Dip 85

## DESSERT

Banana Parfait

Banana semifredo, served with caramelized banana, chantilly cream, whiskey sauce

190

Peanut Butter Cheesecake

With caramelized peanuts, chocolate honey sauce

190

## OUR STORY

### MEMPHIS BBQ

Craving that authentic barbecue taste? Rolling Ribs serves Memphis barbeque, smoked to perfection, juicy meat that hits the spot every time. The hickory wood used for the smoking is the best at adding smokiness. The ambience is industrial, with dark colours and an overall masculine feel. The walls are bare, showcasing red bricks. The tables are cut from a thick treated wood. Decoration consists of black steel. The kitchen highlights Memphis style BBQ, famous for its pork variations. International and local beers are offered on tap. Not to mention variety of canned and bottled beers, six crafted signature cocktails and whiskeys.

# ROLLING RIBS

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## SIGNATURE COCKTAIL

<b>The Beer-BQ</b> Bourbon, honey, orange juice, BBQ sauce, beer, bacon	320
<b>Smokey Sour</b> Bourbon, smoked lemon juice, lemon oleo sacharum, egg white	320
<b>Melon Julep</b> Bourbon, melon liqueur, melon, mint	270
<b>Memphis Iced Tea</b> Bourbon, tea, lemon oleo sacharum, soda	270
<b>Rolling Greyhound</b> Vodka, grapefruit liqueur, grapefruit juice, lime juice, shrimp chili salt rim	320
<b>Just Peachy</b> Tequila, peach liqueur, ginger peach puree, lime juice, egg white	270

<b>Old Fashioned</b> Bourbon, bitters, sugar	270
<b>Manhattan</b> Bourbon, sweet vermouth, bitters	300
<b>Negroni</b> Campari, sweet sweet vermouth, gin	310
<b>Martini</b> Gin or vodka, dry vermouth	270
<b>Mojito</b> Rum, mint, lime juice, syrup	270
<b>Margarita</b> Tequila, triple sec, lime juice	270

\*Please ask our associate if you would like to order any other classic cocktail

## CLASSIC COCKTAILS

## SIGNATURE MOCKTAIL

<b>Maple Sour</b> Maple syrup, smoked lemon juice, grapefruit juice, egg white	200
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BEVERAGE MENU

# ROLLING RIBS

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## BEVERAGE MENU

### BREWS

	Style	Country	ABV	Taster	Half-pint	Pint
Chang Classic	Lager	TH	5.0%	-	140	210
Chouffe Soleil	Summer Ale	BEL	6.0%	95	170	300
La Chouffe	Blond Ale	BEL	8.0%	120	220	340
Deschutes Fresh Squeezed IPA	IPA	USA	6.5%	120	220	340
Dead Guy Ale	Ale	USA	6.8%	140	240	360

DRAUGHT

### BOTTLES & CANS

	Style	Country	ABV	Size	Price
Chang Cold Brew	Lager	TH	4.8%	330 ml	180
Raven IPA	IPA	TH	6.0%	330 ml	260
All Day IPA	Session IPA	USA	4.7%	355 ml	260
Pineapple Cider	Cider	USA	5.0%	355 ml	240
Liefmans Fruitesse	Fruit Beer	BEL	3.8%	250 ml	260
Firestone Walker Fly Jack	Session Hazy IPA	USA	4.0%	355 ml	290
Firestone Walker Nitro Merlin	Nitro Milk Stout	USA	5.5%	355 ml	290
Chalawan	Pale Ale	TH	4.7%	330 ml	260
Bussaba Ex-Wetsse	Wheat	TH	4.7%	330 ml	240
Asahi	Lager	JP	5.0%	330 ml	180
Hoegaarden	Wheat	BEL	4.9%	330 ml	220
Heineken 0.0	Non-Alcoholic	NL	0.0%	330 ml	180

### NON-ALCOHOLIC BEVERAGES

Homemade iced tea	150	Chang Mineral water 700ml	190
Pepsi, Pepsi Max, 7 Up	120	Chang Sparkling mineral water 700ml	210
Bundaberg Ginger Beer	160	Soda water	60
Bundaberg Root Beer	160	Orange juice	140

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## BEVERAGE MENU

### SPIRITS

#### BOURBON

Evan Williams Black Label	260
Nichter's US1 Kentucky Straight Bourbon	380
Wild Turkey	290
Maker's Mark	350

#### RYE

Nichter's US1 Kentucky Straight Rye	380
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#### AMERICAN WHISKEY

Nichter's US 1 American Whiskey	380
Jack Daniel's	290

#### SINGLE MALT

The Glenlivet Founder's Reserve	350
The Glenlivet 12	410
The Glenlivet 15	500

#### BLENDED SCOTCH

Chivas Regal 12	320
Chivas Regal 18	440
Johny Walker Black Label	320

#### IRISH WHISKEY

Jameson	290
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#### RUM

Fior De Cana 4 yrs	260
Fior De Cana 5 yrs	260

#### GIN

Beefeater	260
Beefeater 24	290
Tanqueray	290
Hendrick's	380
Roku	320

#### VODKA

Absolut Blue	260
Absolut Citron, Apeach, Vanilla	260
Absolut Elyx	350
Stolichnaya	290

#### TEQUILA

Olmecca Gold	260
Ocho Blanco	350

#### LIQUEUR

Malibu	260
Kahlua	290
Ricard	260
Campari	260

WHISKEYS