

## DRAFT BEERS (dine-in only)

### CREATURE COMFORTS TROPICALIA

IPA, 6.6%  
16oz \$7.5 | 20oz \$8.5

### CREATURE COMFORTS BIBO

pilsner, 4.9%  
16oz \$8 | 20oz \$9

### SCOFFLAW BASEMENT POG

IPA, 7.5%  
16oz \$10 | 20oz \$11

### MONDAY NIGHT DRAFTY KILT

scotch ale, 7.2%  
16oz \$9 | 20oz \$10

### THREE TAVERNS RAPUROUS

sour ale, 5%  
16oz \$8 | 20oz \$9

### ATL BREWING CO. SOUL OF THE CITY

pale ale, 5.7%  
16oz \$8 | 20oz \$9

## CANNED BEERS

**MILLER HIGH LIFE 4**  
american lager, 4.5%

**PBR TALL BOY 3**  
american lager, 4.7%

**TECATE 3**  
lager, 4.5%

**URBAN TREE FAN CIDER 7**  
cider, 6.5%

**ORPHEUS ALL YOU GET 6**  
sour ale, 5%

**ELYSIAN SPACE DUST 7**  
double ipa, 8.2%

**EVENTIDE KOLSCH 6**  
kolsch, 5.3%

**CREATURE COMFORTS TROPICALIA 6**  
IPA, 6.6%

**CREATURE COMFORTS CITY LAGER 4**  
lager, 4.2%

**REFORMATION HADDY 5**  
wheat ale, 4.8%

**ORPHEUS  
TRANSMIGRATION OF SOULS 7**  
double ipa, 8%

**ORPHEUS ATALANTA 7**  
tart saison, 5.25%

**CREATURE COMFORTS ATHENA 6**  
berliner weisse, 4.5%

**REFORMATION STARK 6**  
toasted porter, 5.5%

**SWEETWATER 420 TALL BOY 6**  
pale ale, 5.7%

**3 TAVERNS NIGHT ON PONCE 6**  
ipa, 7.5%

**3 TAVERNS PRINCE OF PILSNER 5**  
pilsner, 5%



# MENU

## STARTERS

### CHIPS & QUESO 6

### SMOKED WINGS

HALF DOZEN 9 | DOZEN 17  
wu tang, BBQ, spicy BBQ, coconut lemongrass, buffalo, BBQ or straight up

### PIMENTO CHEESE WONTONS 11

served with sweet thai chili sauce

### BUCKET OF CORNBREAD 8

jalapeno cheddar cornbread & sorghum butter

### BUCKET OF RINDS 6

fried pork rinds, barbecue rub, togarashi (add queso +\$3)

### BBQ SHRIMP SCAMPI 12

sautéed shrimp, BBQ butter, grilled bread, scallions

### BARBECUE NACHOS 11

pulled pork, charred corn pico, shredded cheddar, queso, queso fresco, scallions

### BRUNSWICK STEW & CORNBREAD 9

smoked meats with gochuchang & fresh veggies

## SALADS

### \*BULGOGI SALAD 14

korean steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & peanuts

### SMOKED CHICKEN COBB SALAD 14

spring mix, pulled chicken, red onion, tomato, bacon, egg, blue cheese crumbles, avocado crema

## SANDWICHES served w choice of 1 side

### BBQ SANDWICH 12

choice of pulled pork, pulled chicken, or beef brisket(+\$3)

### \*KING OF MEMPHIS MELT 14

choice of pulled pork, pulled chicken, or beef brisket(+\$3), topped with pepperjack cheese, slaw & fried egg

### BRISKET DIP 17

chopped brisket, smoked gouda, arugula & rosemary aioli on a french roll, au jus

### \*SOUTHERN SEOUL 14

korean style steak, jalapenos, cucumbers, pickled carrots, red onion, sriracha aioli, cilantro (fried egg +\$2)

## PLATES

### SWEET AUBURN BBQ PLATE 16

choice of half chicken, pulled pork, or beef brisket(+\$3) w choice of 2 sides

### BBQ COMBO PLATE 18

choice of two meats, pork, chicken, or beef brisket(+\$2) w choice of 2 sides

### MEMPHIS BABY BACK PLATE 22

half rack of baby back ribs w choice of 2 sides

### PULLED PORK BOWL 13

stone-ground cheddar grits, pickles, scallions, & house BBQ sauce

### SWEET AUBURN TACO PLATE 15

Auburn BBQ - pulled pork, pear slaw, BBQ sauce, pickles  
Mexican Street - brisket, corn pico, avocado crema, cilantro  
\*Korean Bulgogi - green papaya asian slaw, sriracha aioli, scallions

### SHRIMP & GRITS 15

BBQ rubbed shrimp, stone-ground cheddar grits, charred corn pico & scallions

### BARBECUE RUBBED TOFU 14

choice of two sides, texas toast & pickles

### EAT YOUR VEGGIES PLATE 15

choice of four of our daily homemade sides

## BUILD YOUR OWN choose your meat & sides a la carte

### MEMPHIS BABY BACK RIBS

half rack 14 | full rack 27

### CURB MARKET SPARE RIBS

half rack 14 | full rack 27  
BBQ, coconut lemongrass, wu tang, or spicy BBQ

### HOUSE SMOKED BEEF BRISKET

quarter pound 8 | half pound 15 | full pound 28

### PULLED PORK OR PULLED CHICKEN

quarter pound 5 | half pound 8 | full pound 15

### EAT YOUR VEGGIES PLATE 15

choice of four of our daily homemade sides

## \$4 SIDES

green papaya asian slaw, pear coleslaw, stone-ground cheddar grits, hand cut fries, mac & cheese, bourbon baked beans, jerk spiced collards, red bliss potato salad, wok fired green beans, brunswick stew, side green salad, cheese fries (+\$1.50), sweet potato fries (+\$1.50)

\*Some items may contain allergens. Please alert your server to any food allergies or dietary restrictions prior to ordering. These items are prepared to order & may have raw or undercooked ingredients.\*

## DESSERTS

### BOURBON PECAN PIE 7

vanilla ice cream, whipped cream, chocolate sauce & salted caramel

### HOMEMADE BANANA PUDDING 6

bananas, whipped cream, wafers & salted caramel

## NON-ALCOHOLIC BEVERAGES

### TOPO CHICO MINERAL WATER 3

### MEXICAN COKE 3

### ABITA ROOT BEER 3.5

### HOMEMADE STRAWBERRY LEMONADE 2.5

### FOUNTAIN SODAS & ICED TEA 2.5

free refills

### CANNED SODAS 1

coke, coke zero, diet coke, or sprite

## COCKTAILS

### DON'T BURN DOWN THE HOUSE 10

bourbon, maple, black walnut bitters, creole bitters, smoke, orange

### FULLY LOADED DAISY 9

vodka, yuzu, kaffir lime, honey

### LAZY HARUKU 11

gin, celery, lemon, green tea, green chartreuse, soda

### SHOGUN'S FLOWER 10

hibiscus infused tequila, cucumber, lime, elderflower

### FIVE FINGER PUNCH 10

tequila, saffron, ginger, coconut, vanilla

### THE GOOD, THE BAD, & THE SMOKEY 10

brisket fat infused bourbon, bitters, demerara, black pepper, smoke

### YOU DON'T SAY? 10

bourbon, amaro, lemon, red pepper, sorghum

### SOUTHERN SANGRIA 10 | LARGE 13 | XL 15

whiskey, tea, citrus, spices

## WINE

### AVIA PINOT NOIR 7 | 22

### FLACO CABERNET SAUVIGNON 7 | 22

### AVIA PINOT GRIGIO 7 | 22

### ALIAS CHARDONNAY 7 | 22

### LA GALOPE ROSE 7 | 22

### POL REMY BRUT 30

# BEER LIST

