



Sweet Auburn BARBECUE

MENU

- STARTERS -

BUCKET OF CORNBREAD 9 jalapeno cheddar cornbread & sorghum butter

CAST IRON BBQ NACHOS 15 pulled pork, charred corn relish, queso, queso fresco, scallions

PIMENTO CHEESE WONTONS 12 served with sweet thai chili sauce

SMOKED WINGS HALF DOZEN 13.25 | DOZEN 25.50 wu tang, BBQ, spicy BBQ, buffalo, coconut curry (+\$1), garlic parmesan (+\$1), spicy szechuan lemon pepper (+\$1), or straight up

SHISHITO PEPPERS 7 blistered shishito peppers, yuzu aioli, gochugaru, bonito

SMOKED CHICKEN CHICHARRONES 7 szechuan, lemon pepper, cucumber lemon crema

BRISKET EGG ROLLS 8 two egg rolls with house smoked brisket, cheddar cheese, fresh vegetables, and sweet thai chili sauce

- SALADS -

***BULGOGI SALAD 15** korean steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & peanuts

SMOKED CHICKEN COBB SALAD 15 spring mix, pulled chicken, red onion, tomato, bacon, egg, blue cheese crumbles, avocado crema

- SANDWICHES -

BBQ SANDWICH 14 choice of pulled pork or pulled chicken

WAGYU BURGER 18 8oz. ground wagyu beef, tillamook cheddar, pickles, onions, (fried egg +\$2)

CHOPPED BRISKET SANDWICH 15.50 texas-style chopped brisket on texas toast

***KING OF MEMPHIS MELT 16** choice of pulled pork, pulled chicken, or chopped brisket(+\$3), topped with pepper jack cheese, slaw & fried egg

***SOUTHERN SEOUL 15.50** korean style steak, daikon jalapeno slaw, cucumbers, pickled carrots, sriracha aioli, cilantro (fried egg +\$2)

- PLATES -

SWEET AUBURN BBQ PLATE 17 choice of pulled chicken, pulled pork, or beef brisket(+\$3) w choice of 2 sides

TWO MEAT COMBO PLATE 20 choice of 2 meats & 2 sides, choose from pulled pork, pulled chicken, or chopped brisket(+\$2)

PULLED PORK BOWL 16 stone-ground cheddar Logan Turnpike grits, pickles, scallions, & house BBQ sauce

SWEET AUBURN TACO PLATE 17 one of each:

Auburn BBQ - pulled pork, pear slaw, BBQ sauce, pickles

Mexican Street - brisket, corn relish, avocado crema, cilantro

*Korean Bulgogi - green papaya asian slaw, sriracha aioli, scallions

BUTTERMILK FRIED CHICKEN YELLOW CURRY 18 smoked coconut curry, vadouvan roasted baby carrots, green beans, yukon gold potatoes, jasmine rice, thai basil

SHRIMP & GRITS 18 BBQ rubbed shrimp, stone-ground cheddar Logan Turnpike grits, thai chili butter, charred corn relish & scallions

BARBECUE RUBBED TOFU 16 choice of two sides, texas toast & pickles

EAT YOUR VEGGIES PLATE 17 choice of four of our daily homemade sides

- BYOBBQ -

build your own, choose your meat & sides a la carte

HOUSE SMOKED BEEF BRISKET

half pound 16 | full pound 30

PULLED PORK OR PULLED CHICKEN

half pound 9 | full pound 17

VILLARI BROS. BABY BACK RIBS

half rack 22 | full rack 42

- KID'S MENU -

EAT YOUR VEGGIES PLATE 7 choice of 2 sides, with toast & pickles

CHEESEBURGER 12 choice of one side

KID'S MAC 'N CHEESE 6

GRILLED CHEESE SANDWICH 6 choice of one side

BBQ SANDWICH 9 chicken or pork sandwich with choice of side

BRISKET SANDWICH 12 brisket sandwich with choice of side

- \$5 SIDES -

steamed rice, 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, side green salad, vadouvan roasted baby carrots , cheese fries (+\$1.50), sweet potato fries (+\$1.50)

- 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

Smoked Meats Available until Sold Out!

Some items may contain allergens. Allergen information can be found on our website. 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.

*Gratuuity will be added to parties of 6 or more.

- COCKTAILS -

DON'T BURN DOWN THE HOUSE 10 bourbon, maple, black walnut bitters, creole bitters, smoke, orange

THAI BERRY DAIQUIRI 10 house-infused strawberry & thai basil rum, falernum, lime, simple syrup

SPIKED PEACH TEA 12 savannah honey bourbon, peach puree, peach liqueur, lemon, and house made sweet tea

SESAMED SCOTCH MULE 12 sesame infused scotch, lemon, ginger, and ginger beer

SOUTHERN SANGRIA 9 red or white w fresh fruit & apricot liqueur

SWEET SHOCHU #656 12 local horyzon shochu, chocci americano, hibiscus water, lemon, and ginger

CUCUMBER COOLER 11 cucumber infused vodka, st. germain elderflower liqueur, lemon, simple syrup and mint

BARREL AGED RUM PUNCH 11 denzian 8yr rum, ancho reyes, bravo curacao, lemon, passion fruit and simple syrup

SMOKY SPICY MORGARITA 13 tanteo jalapeno tequila, mezcal, aperol, blood orange bitters, cucumber simple, and lime

- DRAFT BEERS -

TUCKER BREWING CO. SOUTHERN HEAVEN HEFEWEIZEN wheat beer, 5%
16oz \$7 | 20oz \$8 | pitcher \$24

PONTOON NEW WAVE blonde ale, 5.2% 16oz \$6 | 20oz \$7 | pitcher \$20

THREE TAVERNS UKIYO rice lager, 4.5% | 16oz \$7 | 20oz \$8

CREATURE COMFORTS TROPICALIA IPA, 6.6% 16oz \$6 | 20oz \$7

MONDAY NIGHT SLAP FIGHT IPA, 5.8% 16oz \$8 | 20oz \$9 | pitcher \$28

SAB HOUSE LAGER lager, 4.2% 16oz \$4 | 20oz \$5

- CANNED BEERS -

MILLER HIGH LIFE 4 american lager, 4.5%

TECATE 3 lager, 4.5%

COORS BANQUET 4 lager, 5%

EVENTIDE KOLSCH 6 kolsch, 5.3%

CREATURE COMFORTS CITY LAGER 5 lager, 4.2%

MONDAY NIGHT DR. ROBOT 6 sour, 5%

SWEETWATER 420 TALL BOY 5 pale ale, 5.7%

3 TAVERNS NIGHT ON PONCE 6 ipa, 7.5%

VICTORY GOLDEN MONKEY 7 belgian style tripel, 9.5%

BLAKES PEAR CIDER 6 cider, 5%

3 TAVERNS PRINCE OF PILSNER 5 pilsner, 5%

KOJI GOLD 8 japanese style lager, 4%

- WINE -

CANYON ROAD PINOT GRIGIO 7

BABICH SAUVIGNON BLANC 11

NOBLE VINES ROSE 9

CANYON ROAD PINOT NOIR 7

CANYON ROAD CABERNET SAUVIGNON 7

STORYPOINT CABERNET SAUVIGNON 7

NOBLE VINES MARQUEE RED 9

SPARKLING 8