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## LATE NIGHT MENU

### **VOLCANO HOT DOG 7**

beef hotdog topped with spicy krab salad,  
eel sauce, sriracha, scallions

### **KOREAN CORN DOG 6**

1/2 beef hot dog 1/2 cheese panko fried, sugar

### **KOREAN CHEESE DOG (V) 6**

all cheese panko fried sugar

### **KFC NUGGETS 7**

korean fried chicken nuggets with dipping sauces

### **BEEF EGGROLL TAQUITOS 9**

3pc fried taquitos spicy mayo sriracha hoison  
and nacho cheese sauce

### **CHEESY KIMCHI FRIED RICE 10**

kimchi fried rice with egg and cheese,  
spicy mayo, gochujang, scallions

### **DUKBOKKI (V) 6**

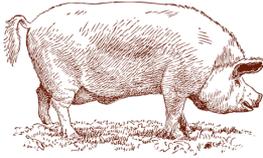
spicy rice cakes

### **BULGOGI HOAGIE 12**

sweet soy marinated beef, onions, mushrooms,  
cheese, spicy mayo, gochujang, scallions

### **TKO FRIES (V) 3**

dressed up with spicy mayo, gochujang, scallions



# Sweet Auburn BARBECUE

## MENU

### STARTERS

**BUCKET OF CORNBREAD 8.50**

jalapeno cheddar cornbread & sorghum butter

**CAST IRON BBQ NACHOS 13**

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, garlic parmesan (+\$1),  
spicy szechuan lemon pepper (+\$1), or straight up

**BRISKET EGG ROLLS 7**

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

**KOREAN PANCAKE 12**

smoked pork, scallions, red onion, bell pepper, served with  
pappy hsu's soy brew

**SPICY ELK CHILI 14**

colorado elk, smoked brisket, cheddar, scallions, pappy hsu's  
chili crisp, and jalapeño cornbread

**BRUNSWICK STEW BOWL 12**

house made brunswick stew, seasonal vegetables, pear slaw,  
jalapeno cheddar cornbread

### SALADS

**\*BULGOGI SALAD 14.50**

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

**SMOKED CHICKEN COBB SALAD 14.50**

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

## SANDWICHES served w choice of 1 side

### BBQ SANDWICH 12.50

choice of pulled pork or pulled chicken

### BRISKET BURGER 16

8 oz. creekstone ground brisket, tillamook cheddar, lettuce, tomato, onion (fried egg +\$2)

### CHOPPED BRISKET SANDWICH 15.50

texas-style chopped brisket on texas toast

### \*KING OF MEMPHIS MELT 14.50

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

### BRISKET DIP 17.50

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

### \*SOUTHERN SEOUL 15.50

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

## PLATES

### SWEET AUBURN BBQ PLATE 16.50

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

### TWO MEAT COMBO PLATE 18.50

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

### PULLED PORK BOWL 14.50

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

### SWEET AUBURN TACO PLATE 15.50

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

### SHRIMP & GRITS 16.50

BBQ rubbed shrimp, stone-ground cheddar Logan Turnpike grits, charred corn relish & scallions (add chorizo +\$2)

### BARBECUE RUBBED TOFU 14.50

choice of two sides, texas toast & pickles

### EAT YOUR VEGGIES PLATE 17

choice of four of our daily homemade sides

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

**HOUSE SMOKED BEEF BRISKET**

half pound 15 | full pound 28

**PULLED PORK OR PULLED CHICKEN**

half pound 8 | full pound 15

**VILLARI BROS. BABY BACK RIBS**

half rack 22 | full rack 42

**KID'S MENU**

**EAT YOUR VEGGIES PLATE 6.50**

choice of 2 sides, with toast & pickles

**CHEESEBURGER 10**

choice of one side

**KID'S MAC 'N CHEESE 5.50**

**GRILLED CHEESE SANDWICH 5.50**

choice of one side

**BBQ SANDWICH 8.50**

chicken or pork sandwich with choice of side

**BRISKET SANDWICH 10**

brisket sandwich with choice of side

**CHICKEN FINGERS & FRIES 7**

with honey mustard

**\$5 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

side green salad

brunswick stew (+\$1.50)

cheese fries (+\$1.50)

sweet potato fries (+\$1.50)

thai chilli brussel sprouts (+\$1.50)

spicy elk chili (+1.50)

chili cheese fries (+3.50)

**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.\*

\*20% gratuity will be added to parties of 8 or more.\*

## COCKTAILS

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

**POCKET FULL OF SUNSHINE 11**  
vodka, grapefruit liqueur,  
thai basil, lemon, egg white

**SOUTHERN SANGRIA 10**  
red or white with fresh fruit  
and apricot liquor

**CHEF'S BARREL AGED BOULEVARDIER 12**  
whistlepig 6yr piggyback rye,  
nonino aperitivo, and campari  
aged in charred american oak

**LADY CHATTERLY 12**  
reposado tequila, yellow  
chartreuse, white vermouth, pear  
liqueur

## DRAFT BEERS (dine-in only)

**PONTOON BREWING NEW WAVE**  
radical blonde ale, 4.2%  
16oz \$6 | 20oz \$7

**WISEACRE GOTTA GET UP TO GET DOWN**  
coffee milk stout, 5%  
16oz \$7 | 20oz \$8

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

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

**SIERRA NEVADA HAZY LITTLE THING**  
hazy IPA, 6.7%  
16oz \$6 | 20oz \$7

**MILLER HIGH LIFE**  
american lager, 4.6%  
16oz \$4 | 20oz \$5

## CANNED BEERS

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

**TECATE 3**  
lager, 4.5%

**EVENTIDE KOLSCH 6**  
kolsch, 5.3%

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

**REFORMATION CADENCE 5**  
belgian-style dubbel, 6.9%

**ORPHEUS ATALANTA 6**  
tart saison, 5.25%

**SWEETWATER 420 TALL BOY 5**  
pale ale, 5.7%

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

**VICTORY GOLDEN MONKEY 7**  
belgium style tripel, 9.5%

**ATL HARD CIDER CO. CHERRY PIE 8**  
cider, 5.9%

## WINE

**MONOPOLE RIOJA 12**

**VILLA WOLF ROSE 9**

**CHARLES MERAS BRUT 11**

**CANYON ROAD PINOT GRIGIO 7**

**CANYON ROAD CHARDONNAY 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**

# Sweet Auburn BARBECUE



## DESSERT MENU

### **Banana Pudding \$6**

Bananas, Whipped Cream, Wafers & Salted Caramel

### **Bourbon Chocolate Pecan Pie \$8**

Vanilla Ice Cream, Whipped Cream, Caramel

### **Brown Butter Pumpkin Cake \$9**

Cake made with Pumpkin puree and fall spices, frosted with a Brown Buttercream and Walnuts

## DAILY SPECIAL

### **Jewel's Double Chocolate Cake \$9**

Layers of Bittersweet  
Chocolate Cake,  
Chocolate Ganache,  
Cocoa Nibs.

### **Apple Pie \$9**

Apple pie with caramel  
and vanilla ice cream,  
topped whipped cream

