

Sweet Auburn BARBECUE

Crafted Cocktails

DON'T BURN DOWN THE HOUSE \$14
(OLD FASHIONED) BOURBON
Bourbon, Brown Sugar Simple Syrup, Black Walnut Bitters, Creole Bitters

MAKERS MARK/SAB COLAB BARREL #2
DON'T BURN \$23
(OLD FASHIONED) BOURBON
Makers Mark & Sweet Auburn BBQ Collaboration Barrel Aged Bourbon, Brown Sugar Simple Syrup, Black Walnut Bitters, Creole Bitters

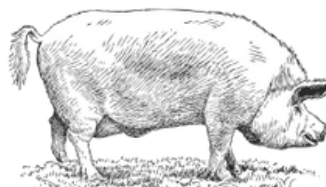
HAPPY TOGETHER \$14
(NEGRONI) GIN
Gin, Sweet Vermouth, Red Bitter, Allspice, Coconut

FISTS OF FURY \$14
(WHISKEY SOUR) BOURBON
5 Spice Bourbon, Lemon, Plum Wine, Cassis, 5 Spice, Apricot

HANZO THE RAZOR \$14
(SPICY MARG) TEQUILA
Tequila, Lime, Shao Shing Wine, Agave, Orange Shrub, Chili

PAPER BOI \$14
(DAIQUIRI) RUM
Rums, Lemon, Lemon Pepper, Celery, Black Lemon

LIFE IS GOOD "WORKING ON WEEKEND" \$15
(PAIN KILLER) RUM
Rums, Pineapple, Tangerine, Lime, Tiki Mix



Sweet Auburn BARBECUE

Holiday Cocktails

STICKY TOFFEE PUDDING \$15
Makers 42, Medjool Dates, Brown Sugar, Pomegranate, Vanilla, Whey, Bitters

SUGAR PLUM FIZZ \$15
Dark Rum, Plum, Apricot, Warming Spices, Lemon, Cherry, Yogurt

Crafted Cocktails

BAJA BLASTED \$15
(HIGH BALL) RUM
Hpnotiq, Melon, Sour Lime Cordial, Pineapple, Coconut, Carbonated

JADE CLAW \$14
(FISH HOUSE PUNCH) GIN/SOJU
Gin, Soju, Black and Jasmine Teas, Lime, Lemon, Pink Guava

YONAGUNI \$14
(PALOMA) TEQUILA
Tequila, Faux Lime, Sesame, Lime Leaf, Grapefruit, Carbonated

C.R.E.A.M \$15
(ESPRESSO MARTINI) VODKA
Vodka, Espresso Liqueur, Cold Brew, Creme De Cacao, Condensed Milk

FREAK ME BAE BAE \$20
Dealers Choice

GARDEN PARTY \$10
(MOCKTAIL)
Lemongrass, Ginger, Yuzu, Lime

HÃO HÊ Sour \$10
(MOCKTAIL)
Pineapple, Tangerine, Coconut, Cinnamon, White Miso



Wine

SPARKLING:

AVINYO BRUT CAVA, 2021, SPAIN \$15/\$60

DENNY BINI LAMBRUSCO, NV, ITALY \$13/\$52

WHITE:

TENUTO IL NESPOLO VINO BIANCO, 2023, ITALY \$13/\$52

STATERA CHARDONNAY, 2022, OREGON \$15/\$60

ROSE/ORANGE:

SFERA ROSATO, NV, ITALY \$13/\$52

FORLORN HOPE AMBER ESTATE BLEND, 2023, CALIFORNIA \$15/\$60

RED:

INVASION PINOT NOIR, 2022, CHILEAN \$15/\$60

DOMAINE FAILLENC SAINTE MARIE, 2021, FRANCE \$14/\$60

Draft Beers

SAB HOUSE LAGER (Slow Pour Brewery, Lawrenceville GA)
Crisp Wave Light Lager, 4.9% 16oz \$5 | 20oz \$6

ROTATING IPA
16oz \$8 | 20oz \$9

ASAHI SUPER DRY
Rice Lager, 5% 16oz \$7 | 20oz \$8

GOAT ISLAND BLONDE
Hefe, 5.5% 16oz \$8 | 20oz \$9

ROTATING SEASONAL
16oz \$8 | 20oz \$9

ALLAGASH WHITE
WITBIER, 5.2% 16oz \$8 | 20oz \$9 | 32oz BEER STEIN

Canned Beers

3 TAVERNS ENCHANTRESS (SEASONAL SOUR) \$7

ATL HARD CIDER CRISP, cider, 5.9% \$7

CREATURE COMFORTS FLASH CAT IMPERIAL IPA, 8% \$8

CREATURE COMFORTS TROPICALIA, 6.6% \$7

FOUNDERS BREAKFAST STOUT, IMP Coffee Stout, 8.3% \$8

MILLER HIGH LIFE, american lager, 4.5% \$3

TECATE, lager, 4.5% \$4

TSINGTAO, lager, 4.8% \$7

UNTITLED ART FLORIDA SELTZER, 5% \$9

ATHLETIC CERVEZA ATLETICA, Low ABV Lager, .5% \$6