

SMOKE & BARRELS

NATTY BBQ CO. – 100% HARDWOOD PIT SMOKED

SNACKS

everything fried in house
rendered beef tallow

NACHOS/LOADED CHIPS \$14.50

fresh potato chips topped with white queso, pico, salsa verde, shredded cheese, queso fresco, pickled jalapeños & jalapeño ranch + choice of pulled pork or chicken, brisket + \$2

ONION PIECES \$8.00

fried onion pieces (petals) with texas sauce

SWEET POTATO TOTS \$8.00

sweet potato tots with white bbq sauce

PORK RINDS & BEER CHEESE \$10.99

fresh deep fried pork rinds with smoked sausage beer cheese

FRIED PICKLES \$9.00

battered and fried pickle chips with white bbq sauce

FRIED OKRA \$6.99

dusted and fried okra pieces with ranch

QUESO & HOUSE POTATO CHIPS \$9.00

large white queso and house potato chips

SALADS

dressings: ranch, jalapeño
ranch, natty tee-off vinaigrette,
thousand island

SMOKIN SOUTHWEST \$14.00

mixed greens, pico, shredded cheese, avocado spread, pickled onions, crushed pita chips + choice of pulled pork, pulled chicken

PORK & PETAL \$14.00

pulled pork, onion petals, cotija cheese, pico, & avocado spread on mixed greens

Feeding a crowd?

Ask about our Party Trays and bulk order discounts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

3118 WILLIAM FEW PKWY SUITE 9, EVANS, GA (706) 922-6700

SPECIALS OF THE WEEK

Wed-Sat: **SMOK'N SMASH BURGER WITH FIXIN** (2 SMOKED HOUSE GROUND BRISKET PATTIES)
JALAPEÑO POPPER BURGER WITH FIXIN (BRISKET PATTY TOPPED WITH PEPPERED BACON)
BIRRIA TACOS (4 TACOS - COMES SERVED WITH CONSOMÉ)
SMOKED LEMON PEPPER BACON CHICKEN SAMMICH WITH FIXIN
Friday: **SMOKED PRIME RIB WITH CHIMICHURRI SAUCE & SWEET POTATO FRIES**

Saturday: **DRY RUB PORK RIBS**

Sunday: **BBQ CHICKEN WINGS**

(KIDS BURGER WITH FIXIN AVAILABLE WED-SAT)

MEATS & PLATES

always 100% hardwood
pit smoked

plates come with homemade pickles, pickled onions,
slaw, bread, & 1 homemade sauce on side

(½ POUND OR EACH / SMALL PLATE ½ LB & 1 FIXIN / BIG PLATE ⅔ LB & 2 FIXINS)

PULLED PORK 1/2 LB: \$8.49 / SMALL PLATE: \$11.99 / BIG PLATE: \$17.99

smoked a real long time (usually 12-16 hrs)

CHOPPED CHICKEN 1/2 LB: \$8.49 / SMALL PLATE: \$11.99 / BIG PLATE: \$17.99

house seasoned & hardwood smoked

1/2 CHICKEN \$12.49 EACH / SMALL PLATE: \$15.49 / BIG PLATE: \$18.49

big 2 lb(ish) house rub & slow smoked

SLICED TURKEY 1/2 LB: \$12.99 / SMALL PLATE: \$15.99 / BIG PLATE: \$23.99

premium quality drum attached breast, expertly smoked

TRI-TIP BEEF 1/2 LB: \$14.99 / SMALL PLATE: \$17.99 / BIG PLATE: \$25.99

angus beef, trimmed, seasoned, smoked, thin steak
style slices of beef loin, served pink to red-ish



BRISKET (SLICED OR CHOPPED) 1/2 LB: \$16.99 / SMALL PLATE: \$19.99 / BIG PLATE: \$27.99

angus beef, house bark, slow & low 14 hour minimum

JALAPEÑO CHEDDAR SAUSAGE LINK (1) \$6 EACH

2-MEAT PLATES

STARTING AT \$19.99

100% hardwood pit smoked meats come with
homemade pickles, pickled onions, slaw, bread,
2 homemade sauces, & 2 FIXINS (premium fixins +\$1)

CHOOSE 2 DIFFERENT MEATS:
**PULLED PORK, CHOPPED CHICKEN, SAUSAGE LINK,
SLICED TURKEY OR TRI-TIP BEEF**

SUBSTITUTE ONE MEAT: BRISKET +\$4 OR ½ CHICKEN +\$5

ALL THE MEATS \$99.99

all the meats, all the fixins, pickled sides, slaw, bread, & sauces

ALL THE FIXINS \$30.99

all the fixins, pickled sides, slaw, & bread

HOUSE MADE BBQ SAUCES

NATTY GA STYLE
OG BBQ. Not
sure which one
to get? Go with
this one

KANSAS CITY STYLE
OG BBQ taste
with a tad
more
sweetness

WHITE BBQ
Creamy
Alabama
White
Style

HONEY BBQ
A Sweet
Southern
Sauce

VINEGAR BASED
Need more
vinegar? This
one's for you

SMOKED JALAPEÑO BBQ
Made with house
roasted jalapeños,
she's got a kick

MUSTARD BBQ
Tangy,
Southern
gold with a
smoky kick.

FIXINS

\$3.00

BRUNSWICK STEW W RICE + \$1.00 **FRIED OKRA** + \$1.00
MAC & CHEESE + \$1.00 **BAKED BEANS**
LOADED POTATO SALAD + \$1.00 **COLLARD GREENS**
BROCCOLI RICE CASSEROLE **GREEN BEANS**
SWEET POTATO TOTS + \$1.00 **SLAW OR TOTS**

SAMMICHES

on a grilled bun with
slaw, pickles, and
pickled onions on the
side & choice of fixin

BASIC \$12.00

your choice of pulled pork, chopped chicken,
or chicken salad. Brisket + \$3

TURKEY MUENSTER \$15.00

sliced turkey, smoked bacon, muenster
cheese, with house mustard bbq sauce

THE MELT \$15.00

thin sliced tri-tip beef, 2 pieces of smoked
provolone cheese, & whiskey grilled onions,
& white bbq sauce

THE NATTY \$14.00

pulled pork, pimento cheese, natty bbq
sauce, on grilled toast

BRISKET PHILLY \$17.00

chopped brisket with grilled onions & queso
on a grilled hoagie. chicken philly \$15

KIDS MENU

\$9.00

12 and under
includes a
drink, can sub
tots & fixins

GRILLED CHEESE & TOTS
CHICKEN NUGGETS & TOTS

KIDS PULLED PORK SANDWICH & TOTS

DESSERT

\$7.00

NANER PUDDIN

MISSISSIPPI MUD PIE

KEY LIME PIE



BAR MENU



TEQUILA

All house tequila cocktails are made with our barrel pick MAESTRO DOBEL DIAMANTE Reposado Cristalino

PINEAPPLE MULE \$11.00

our barrel pick repo, pineapple syrup, lime juice, ginger beer, jalapeño, and a tajin rim

SPICY CUCUMBER MARG \$11.00

house picked reposado, triple sec, lime juice, muddle cucumber & jalapeno, with tajin rim

PALOMA \$11.00

our house barrel pick, lime, grapefruit, soda, with a smoked salt & tajin rim

STRAWBERRY BASIL RANCH WATER \$11.00

our house barrel pick, basil simple syrup, strawberry purée, triple-sec, lime juice & soda

CARAJILLO - ESPRESSO MARTINI \$11.00

our house barrel, Licor 43, espresso, shaken not stirred

DRAFT BEER

16oz Pint - 25oz Tall- 60oz Pitcher

ALLAGASH WHITE

\$8.00 - \$12.50 - \$30.00

COORS ORIGINAL BANQUET BEER \$4.00 - \$6.00 - \$14.00

COORS LIGHT \$4.00 - \$6.00 - \$14.00

DOS EQUIS AMBER \$6.00 - \$9.50 - \$22.00

GARAGE BEER LIME \$5.25 - \$10.25 - \$22.00

GUINNESS \$8.00 - \$12.50 - \$28.00

HAZY LITTLE THING \$7.00 - \$11.00 - \$25.00

MICHELOB ULTRA \$4.00 - \$6.00 - \$14.00

MILLER LITE \$4.00 - \$6.00 - \$14.00

MODELO \$6.50 - \$10.00 - \$23.00

SHINER BOCK *NEW* \$4.50 - \$6.50 - \$16.00

SMITHWICKS *NEW* \$6.50 - \$10.00 - \$23.00

STEEL HANDS PECAN BROWN ALE \$8.00 - \$12.50 - \$30.00

SWEETWATER DAYTRIP IPA \$7.00 - \$11.00 - \$25.00

SUMMER SHANDY \$6.00 - \$9.50 - \$22.00

TROPICALIA IPA \$6.50 - \$10.00 - \$23.00

WHISKEY

All house whiskey cocktails are made with our cask strength (59.5%) barrel pick of Fiddler bourbon whiskey from ASW

THE GOOD STUFF \$11.00

featuring our brand new personal selection from woodford reserve (110 proof), aperol, lime juice, pineapple, honey & soda

BLACKBERRY KENTUCKY MULE \$11.00

our woodford reserve, lime juice, blackberry puree, & ginger beer

S & B OLD FASHION \$11.00

our woodford reserve, agave nectar, orange bitters, & maraschino cherry (try a tequila old fashion with our dobel)

BOURBON BREEZE \$11.00

pint glass of fiddler, domaine de canton ginger liqueur, ginger lemonade, peach syrup, soda spritz

WOODFORD ON THE GREEN \$11.00

our woodford, lime juice, simple syrup, pickle juice, old bay rim & pickles

WHITE WINE

Glass-Bottle

KURANUI SAUVIGNON BLANC, 2023 \$8.00 - \$24.00

marlborough, new zealand

BOREALIS VINTNERS WHITE BLEND, 2022 \$11.00 - \$33.00

75% washington, 25% oregon, 55% riesling, 20% pinot gris, 15% muller-thurgau, 10% gewurztraminer

FLORA LISA ORGANIC PINOT GRIGIO, 2023 \$10.00 - \$30.00

central italy

FOREVER SUMMER BY MIRABEAU, 2024 \$8.00 - \$24.00

france, rosé

STELLA ROSA MOSCATO, 2024 \$10.00 - \$30.00

Asti, Italy

LAS CARTAS SAUVIGNON BLANC, 2023 \$8.50 - \$25.50

casablanca valley, chile

YLLERA WHITE BLEND, 2022 \$8.50 - \$25.50

rueda, spain, 91% verdejo, 3% sauv. blanc, 2% chardonnay, 2% viognier

BONTERRA CHARDONNAY, 2022 \$8.50 - \$25.50

mendocino county, california

NOT TEQUILA OR WHISKEY

SB TRANSFUSION \$9.99

tito's vodka, fresca, grape juice, and splash of lime (or try with our dobel tequila! +\$2)

LAVENDER MINT SPRITZ \$9.99

hendrick's gin, cucumber vodka, lavender mint syrup, and prosecco

BLUEBERRY LIMONCELLO PROSECCO \$9.99

muddle blueberries, limoncello, prosecco, lemon blueberry & thyme garnish

FIRESIDE MARTINI \$9.99

mozart chocolate liqueur, whipped vodka, half & half

TROPICAL MOJITO \$9.99

bacardi rum, malibu coconut rum, pineapple liqueur, mango puree, muddled mint & limes

LEMON MÉRINGUE MARTINI \$9.99

limoncello, whipped cream vodka, lemonade, half & half, graham cracker rim

CAFE EXPRES MARTINI \$11.00

smirnoff whipped cream vodka, coffee liqueur, espresso, shaken and strained

ASK ABOUT OUR CURRENT TEQUILA & WHISKEY FLIGHTS!

RED WINE

Glass-Bottle

BONTERRA CABERNET, 2022 \$12.00 - \$36.00

california, 5 th generation farm

CELLIER DES DAUPHINS, 2021 \$10.00 - \$30.00

cotes du rhone, france, 60% grenache, 40% syrah

TIME PLACE CABERNET, 2021 \$22.00 - \$50.00

napa valley, Ca.

MOLLY DOOKER SHIRAZ THE BOXER, 2022 \$16.00 - \$45.00

piemonte, italy, 100% barbera grapes

CARICATURE ZINFADAL, 2021 \$10.00 - \$30.00

california, 5 th generation farm

HIGH ON THE HOG, 2023 \$11.50 - \$34.50

red wine blend, Paso Robles

DELILLE D2, 2021 \$20.00 - \$60.00

red blend, Washington

SUBMISSION RED BLEND, 2020 \$10.00 - \$30.00

689 cellars, napa California

SILK & SPICE, RED BLEND 2022 \$10.00 - \$30.00

red Wine - product of Portugal



CANS

ANGRY ORCHARD \$5 BLUE MOON \$4.50 BUD LIGHT \$3.50 BUSCH LIGHT \$3.25 COORS LIGHT \$3.50 HAPPY DAD SELTZER \$5 HIGH NOON \$7

MICHELOB ULTRA \$4 MILLER LITE \$3.50 MODELO \$4.50 NATTY LIGHT \$3.25 NEW REALM HAZY LIKE A FOX IPA \$5 SNEAKY PETE YACHT WATER \$7

SWEETWATER 420 \$5 TUCHER HELLES LAGER (16.90Z) \$8.50 WHITE CLAW \$4.50 YUENGLING \$3.50 ATHLETIC RUN WILD IPA (NON-ALC) \$5.25 HEINEKEN 0.0 (NON-ALC) \$4.50