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ONION RINGS \$8.5

Served With Our Signature White BBQ Sauce

FRIED PICKLES \$8.5

Buttermilk Battered and Deep Fried Pickles, Served With Ranch Dressing

FRIED JALAPEÑOS \$8.5

Buttermilk Battered and Deep Fried Jalapeños, Served With Ranch Dressing

HALF AND HALF \$8.5

Half Fried Pickles, Half Fried Jalapeños, Ranch Dressing

FRITO PIE \$6.5

Brisket Chili Poured over Fritos® Corn Chips, Served in the Bag, Topped with Cheddar Cheese and Red Onions

BRISKET TACOS \$12

House smoked chopped brisket, black bean corn salsa, shredded cheese, pickled onion, sour cream

TEXAS FRIES \$12

Fries, BBQ Sauce, Choice of Brisket or Pulled Pork, Jalapeños, Melted Cheese; Served with Ranch

BRISKET TAQUITOS \$9

Chopped Smoked Brisket, Spicy Ro*Tel and Melted Cheese, Wrapped in a Flour Tortilla and Deep Fried Served with Spicy Sour Cream

FRIED BRUSSEL SPROUTS \$12

Tossed in BBQ Vinaigrette and Topped With Feta Cheese Crumbles

SMOKED WINGS

Hickory-Smoked Jumbo Wings Tossed in Our Homemade Wing Sauce, Ranch or Blue Cheese Dressing

6 FOR \$12 | 12 FOR \$24 | 24 FOR \$45

Additional Dressing + .50¢

HOUSE SALAD \$9

Mixed Greens, Sliced Red Onions, Cucumbers, Tomatoes, Texas Toast Croutons

SMOKED CHICKEN COBB SALAD \$16

Chopped Smoked Chicken, Mixed Greens, Romaine, Bacon Crumbles, Egg, Tomato, Shredded Cheese and Avocado

EAT YOUR GREENS

ADD ONS :: PULLED CHICKEN +\$6 | CHOPPED BRISKET +\$10 | PULLED PORK +\$6 | SMOKED SAUSAGE +\$6

BBQ SALAD \$14

Mixed Greens, Your Choice of Meat (Pork, Brisket, Pulled Chicken or Smoked Chicken Salad), Sliced Red Onions, Cucumbers, Tomatoes, Texas Toast Croutons

DRESSINGS *Additional Dressing + .50¢*

BBQ Vinaigrette, Ranch, Honey Mustard, Blue Cheese

PICK A SIDE

SIDE SALAD \$7

Mixed Greens with Red Onions, Cucumbers, Tomatoes, Texas Toast Croutons

BAKED BEANS \$6

Made with Bacon

COLESLAW \$6

FRENCH FRIES \$6

JALAPEÑO CORNBREAD \$3

Served with Honey Butter

MAC 'N' CHEESE \$6.5

FRUIT CUP \$6

Seasonal Fruit Selection

CHILI MAC \$6.5

Mac 'N' Cheese Topped with Brisket Chili

SPICY STEWED GREEN BEANS \$6

POTATO SALAD \$6

Southern Style

COLLARD GREENS \$6

Braised with Smoked Ham Hock

FOX-A-RONI \$6.5

Mac 'N' Cheese Topped with Brunswick Stew

BRISKET CHILI \$6

Topped with Cheese and Red Onions

BRUNSWICK STEW \$6

Made with Pulled Pork

SMOKED CHICKEN SALAD \$14

Pulled Smoked Chicken Salad Topped with Iceberg Lettuce, Bacon, Tomato Jam on Sourdough Bread

PULLED MUSHROOM SANDWICH \$12

Smoked Oyster Mushrooms, BBQ Sauce, Vinegar Slaw, Served on a Brioche Bun

FOX BROS. "BURGER" \$16

Chopped Brisket, Melted Pimento Cheese, Bacon, Tomato, Red Onion, Pickles and Jalapeño Mayo on a Brioche Bun

PULLED PORK \$13.5

Brioche Bun with Pickles

BUNZ

Served With Your Choice Of One Side

"WORLD FAMOUS" BIG TEX \$16

Sliced Brisket, Pickles, Onion, Mustard Served on Texas Toast

JALAPEÑO CHEDDAR SAUSAGE \$14

2 Links of Hickory Smoked All-Beef Sausage Sliced and Piled High on a Brioche Bun With Mustard, Onion and Pickles

TEXAS TURKEY \$16

Smoked Turkey, Lettuce, Tomato, Onion, and Beef Fat Mayo, Served on Texas Toast

PIMENTO CHEESE \$12

Homemade Pimento Cheese, Served Chilled or Griddled on Toasted Potato Bread

BEEF BRISKET \$16

Sliced or Chopped on a Brioche Bun with Pickles

THE TEXACUTIONER \$16

Chopped Brisket, Hickory Smoked Jalapeño Cheddar Sausage, Topped With Mustard, Onion and Pickles Served on a Brioche Bun

ADD ONS :: CHEESE +\$1 | COLESLAW +\$1 | BACON +\$2 | PIMENTO CHEESE +\$2

STRAIGHT UP JUST MEATS

PULLED PORK \$17 PER LB | \$10 PER ½ LB

BEEF BRISKET \$30 PER LB | \$18 PER ½ LB

½ SMOKED CHICKEN \$15

WHOLE-RACK RIBS \$35

HALF-RACK RIBS \$25

PLATES

Served On White Bread With Choice Of Two (2) Sides

PULLED PORK \$17

Pulled and Plated

SMOKED CHICKEN \$20

½ Smoked Chicken

BEEF BRISKET \$25

Choice of Chopped, Fatty or Lean

VEGGIE PLATE \$15

Choice of Four Sides

2 MEAT COMBO \$27

Pulled Pork, Beef Brisket, Smoked Chicken, 4 Smoked Wings or Jalapeño Cheddar Sausage

3 MEAT COMBO \$35

Pulled Pork, Beef Brisket, Smoked Chicken, 4 Smoked Wings or Jalapeño Cheddar Sausage

RIB COMBO \$36.5

½ Rack of Ribs and One Portion of Another Meat

WHOLE-RACK RIBS \$42

HALF-RACK RIBS \$32

A 20% gratuity charge will be added to parties with 6 or more people. Checks can only be split up to 3 ways per table/party





f TERRAPINTAPROOM

@TERRAPINBREWERYANDTAPROOMATL

FOR THE WINE-O'S

GLASS | BOTTLE

PROSECCO
Split \$10

RIESLING
\$8.5 | \$30

CHARDONNAY
\$8.5 | \$30

PINOT GRIGIO
\$8.5 | \$30

MERLOT
\$9 | \$34

PINOT NOIR
\$9 | \$34

CABERNET SAUVIGNON
\$9 | \$34

ASK YOUR SERVER
ABOUT OUR ROTATING
SELECTION

PITCHERS AND FLIGHTS
ONLY AVAILABLE ON
NON-GAME DAYS

A LITTLE SOMETHIN' SWEET

BANANA PUDDING \$6

Homemade with Layers of Nilla Wafers and Bananas



TERRAPIN TOTS

Includes Beverage.
Served with choice of French Fries
or Fruit Cup.

— \$ 8.50 —

CHICKEN TENDERS

MAC-N-CHEESE

PORK OR BRISKET SLIDER

HOT DOG

KIDS 11YRS AND YOUNGER

CANNED BEER

TERRAPIN HOPSECUTIONER \$9

American IPA,
7.3% ABV, 71 IBU, 16 oz

TERRAPIN LUAU KRUNKLES \$9

Passion Fruit Orange Guava IPA,
6.5% ABV, 72 IBU, 16 oz

TERRAPIN LOS BRAVOS \$8

Mexican Style Lager,
5.1% ABV, IBU 25, 16oz

TERRAPIN RECREATIONALE \$8

Session IPA,
4.7% ABV, 42 IBU, 16 oz

SELTZER

TOPO CHICO HARD SELTZER \$8

4.7% ABV, 12 oz

BLUE MOON BELGIAN WHITE \$8

Belgian Style Wheat Ale,
5.4% ABV, 9 IBU, 16 oz

ANGRY ORCHARD CIDER \$8

Cider,
5.0% ABV, N/A IBU, 16 oz

COORS LIGHT \$7

American Style Light Lager,
4.2% ABV, 10 IBU, 16 oz

MILLER LITE \$7

American Style Light Lager,
4.17% ABV, 10 IBU, 16 oz

SEASONAL OFFERINGS

PRICES VARY

VIZZY HARD SELTZER \$8

5% ABV, 12 oz

DRANKS

SUMMER BREEZE \$10

Feel the Breeze with Some SVEDKA Clementine Vodka, Triple Sec, Citrus Juice and Club Soda

FORTY-FOUR \$12

A True Heavy Hitter Made with Gin, Triple Sec, Sour Mix, and Blue Curacao

SON OF A PEACH \$12

Our Peachy Margarita Made with Herradura Añejo Tequila and Topped with a Splash of Sprite

INFIELD FLY \$12

A Great Catch with Jameson Irish Whiskey and Flavors of Peach and Pineapple

DOUBLE PLAY \$12

Turn Two with a Refreshing Mix of Malibu Rum, Hendricks Gin, Triple Sec, Lime Juice and a Splash of Spite

BRAVES MULE \$11

Chop with this Watermelon Mule Made with SVEDKA Vodka and Ginger Beer

SWEET SPOT \$13

The Perfect Mix of Crown Apple and Peach with a Splash of Cranberry and Lemonade

TWISTED TURTLE \$13

Swim Along with Captain Morgan Original Spiced Rum, Malibu Coconut Rum, Hennessey and Pineapple Juice

JUICE & TEA

JUICE \$3

Cranberry, Orange, Grapefruit, Pineapple (NO REFILLS)

TEA \$3

Sweet or Unsweet

SODAS

ALL SODAS \$3

