EAT YOUR GREENS

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

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 + $0.50
BBQ Vinaigrette, Ranch, Honey Mustard, Blue Cheese

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

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 TACITOS $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 + $0.50

FRITO TACOS $9
Chopped Brisket, Frito's® Corn Chips, Served in the Bag, Topped with Cheddar Cheese and Red Onions

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

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 Served on White Bread

PLATES

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

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

THE TEXACUTIONER $16
Chopped Brisket, Hickory Smoked Jalapeño Cheddar Sausage, Topped With Mustard, Onion and Pickles Served on a Brioche Bun

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

START HERE

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

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

TERRAPIN HOPSECUTIONER $9
American IPA, 7.3% ABV, 11 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, 25 ibu, 16 oz

TERRAPIN RECREATIONALE $8
Session IPA, 4.7% ABV, 42 ibu, 16 oz

Seltzer

TOPO CHICO HARD SELTZER $8
4.7% ABV, 12 oz

FOR THE WINE-O’S

GLASS | BOTTLE

PROSECCO
Split $10

RIESLING
$9.5 | $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

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

BERRY DELIGHT $10
A Hint of Berry with Our Svedka Blackberry Vodka, Fearless Apple Cider and a Touch of Prosecco

JUICE & TEA

JUICE $3
Cranberry, Orange, Grapefruit, Pineapple (NO REFILLS)

TEA $3
Sweet or Unsweet

SODAS

ALL SODAS $3

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

TERAPINTAPROOM
@TERRAPINBREWERYANDTAPROOMATL

TERRAPINTAPROOM
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