PIT MASTER BLOODY MARY
Made with Dixie Black Pepper Vodka, rimmed with our famous dry rub, and garnished with an award-winning, hickory smoked rib, this pitmaster-approved cocktail is the manliest Mary around. $9

SPECIALTY COCKTAILS

MEMPHIS MARGARITA
Familia Camarena Reposado Tequila, Cointreau, Gran Gala and a splash of orange juice. Served in an oversized goblet. $9

THE WATERMELON CRAWL
Fresh off the vine, this watermelon margarita is served on the rocks with El Jimador Silver Tequila. $9

JEREMIAH’S SPIKED TEA
Named after our “Operator of the Year” we take your traditional Long Island Iced Tea and add Jeremiah Weed Sweet Tea Vodka and Crown Royal Regal Apple to make this southern libation a bonafide slam dunk! $9

STICKY SMOKER
This “smoke” infused signature cocktail featuring Bulleit bourbon and bitters will have even the most “seasoned” pit masters begging for more! $8

MAKIN’ ME LOCO
Quench your thirst with this tropical blend of Captain Morgan LocoNut Rum with orange, pineapple and cranberry juices. $8

SOUTHERN SWING
Enjoy this southern summertime favorite featuring Finlandia Vodka, Chambord Raspberry Liqueur, and lemonade. $9

SUMMERTIME SPICE*
Downtown G-Vegas is booming and this lively libation with a dash of sweet watermelon and a bite of spicy jalapeno mixed with Sprite and El Jimador Silver Tequila will tap into the sweet and spicy side of you! $9

THE “RIGHT ON” ZOMBIE*
This concoction is the “brain” child of our longest tenured bartender! For over 20 years he’s been bringing Sticky fans “back to life” at his bar. Enjoy Doc’s special blend of Spiced Captain Morgan, Captain Morgan White, lime juice and orange juice that will surely have you climbing out of the grave. $9

THE BLT*
Nope, not what you thought! This “BLT” includes Bulleit Bourbon garnished with a lemon wedge and tonic water...bacon available upon request! $8

*The SPECIAL in these Specialty Cocktails is the fact that they were created by our most valuable asset...our staff!

YOU SAY “SUNDAY BRUNCH.”
WE SAY “ALL YOU CAN EAT BARBECUE.”
11AM – 3PM SUNDAY BUFFET
Ask your server for details.
LOVE AT FIRST SIP

MULES

KENTUCKY MULE
Featuring Coopers Craft Bourbon $8

ROYAL MULE
Featuring Crown Royal Vanilla Whisky $9

STUBBORN MULE
Smirnoff Vodka and ginger beer $8

MEXICAN MULE
Featuring El Jimador Silver Tequila $8

MULE IN THE BRIAR PATCH
Dixie Vodka, Bols blackberry, ginger beer $8

A PIT-PERFECT PAIRING

Half price bottles of wine on Monday with purchase of an entrée.

WHITES

Pinot Grigio, Barefoot $7
Tart green apples, white peach, floral blossoms and citrus.

White Zinfandel, Barefoot $7
Peaches, sun-ripened strawberries, pears and pineapple.

Sauvignon Blanc, Barefoot $7
Honeydew melon, nectarine and peach flavors.

Chardonnay, Barefoot $7
Honeyed peach, Fuji apple and sweet vanilla.

Pinot Grigio, Ecco Domani $8, $27
Citrus and tropical fruit flavors.

Chardonnay, Canyon Road $8, $27
Luscious apples and touch of vanilla.

REDS

Pinot Noir, Barefoot $7
Dark cherry, wild raspberry and brown spice.

Merlot, Barefoot $7
Cherry, boysenberry, plum and chocolate.

Cabernet Sauvignon, Barefoot $7
Currants, raspberry, blackberry and vanilla.

Pinot Noir, Mirassou $8, $27
Cherries, currants, strawberries and vanilla.

Merlot, Dark Horse $8, $27
Sweet black plums and dark cherries.

Cabernet Sauvignon, Carnivor $9, $33
Dark chocolate, ripe blackberries and great tannins.

SPARKLING

Prosecco, La Marca $9
Hints of honey and white flowers with ripe citrus and green apple.

Dom Perignon $210
Crisp, citrus, berry and light-bodied.
BIG BALLER SPECIAL

CELEBRATE IN STYLE
A bottle of Dom Perignon and two dozen of our Award-Winning Hickory Smoked wings

ALL FOR JUST $225!

DOM PÉRIGNON

DRINKIN’ DIXIE

THE HOLE IN ONE
Dixie Southern Vodka, Dixie Citrus Vodka, sweet tea, served in a tall glass over ice, garnished with lemon wedge $8

MEMPHIS MARTINI
Dixie Southern Vodka, dry vermouth, olive brine, served up, garnished with olives $8

MISSISSIPPI SHANDY
Dixie Citrus Vodka, Shock Top, Lemonade, served over ice, garnished with a lemon wedge $8

MUDSY WATERS MARTINI
Dixie Mint Vodka, Kahlua, Crème de cacao, Bailey’s, garnished with fresh mint, served up (a dessert martini!) $9
BOTTLE BEERS

CRAFT
Curious Traveler Shandy
Samuel Adams Boston Lager
Samuel Adams Rebel IPA
Shock Top Belgian White
SweetWater IPA (Georgia)
SweetWater 420 Extra Pale Ale (Georgia)

AMERICAN PREMIUM
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling Lager

IMPORTS
Amstel Light
Corona Extra
Corona Light
Dos Equis Lager
Heineken
Newcastle Brown Ale

CIDER
Angry Orchard Crisp Apple
(Gluten Free)

NON-ALCOHOLIC
O’Doul’s

ASK YOUR SERVER ABOUT OUR OTHER DRAFT AND LOCAL BEER SELECTIONS.

BLOWN AWAY BY THE BEST RIBS, WINGS & BBQ EVER?
Send your own personal “thank you” with an ice cold pitcher to our pit master and kitchen crew for only $8.