

GEORGIA BOYS BBQ

Here at Georgia Boys, we don't have employees, we have extended family. Every family member takes great pride and honor in working together to share our tradition of slow cooked BBQ & Southern hospitality. It takes the entire team to make your dining experience possible and therefore your generosity is shared amongst all. Thank you for joining us at our table and being a part of our story.



BBQ PLATES

Choice of meat(s)
2 Classic Sides & Texas Toast

- One meat - \$12
- Two meats - \$14
- Three meats - \$16



BRISKET PLATES

Choice of chopped, sliced or burnt end brisket
2 Classic Sides & Texas Toast

- Brisket Plate - \$15
- Brisket & one meat - \$17
- Brisket & two meats - \$19
- Brisket & 1/3 slab ribs - \$20
- Brisket & 1/2 slab ribs - \$23



RIB PLATES

St. Louis style pork spare ribs
2 Classic Sides & Texas Toast

- Rib Plate Third slab - \$15, Half slab - \$17
- Ribs & one meat Third slab - \$17, Half slab - \$20
- Ribs & two meats Third slab - \$20, Half slab - \$23

MEAT CHOICES:

- Pulled pork (GF) • Hot links (smoked sausage) (GF) • Smoked turkey breast (GF)
- 1/2 Chicken (GF) + \$1 • Pulled Chicken (GF) • Jalapeño cheddar sausage

BBQ FOR TWO OR MORE

FAMILY SAMPLER - \$70

Feeds 4-6
Full slab of ribs, half chicken, hot links, & pulled pork.
Choice of 4 medium Classic Sides & Texas Toast.

HALF SAMPLER - \$37

Feeds 2-3
Half slab of ribs, half chicken, hot links & pulled pork.
Choice of 4 small Classic Sides & Texas Toast.
Add 1/4 lb. brisket + \$6
Add 1/2 lb. brisket + \$11
Add 1 lb. brisket + \$20

PICNIC PACK - \$37

1.5 lbs. meat.
Choice of pork, turkey, hot links, jalapeño links, or pulled chicken.
3 medium Classic Sides & 4 buns.

RIBBY PACK - \$30

Full slab of ribs.
Choice of 3 small Classic Sides & Texas Toast.

BBQ SANDWICHES

Includes 1 classic side

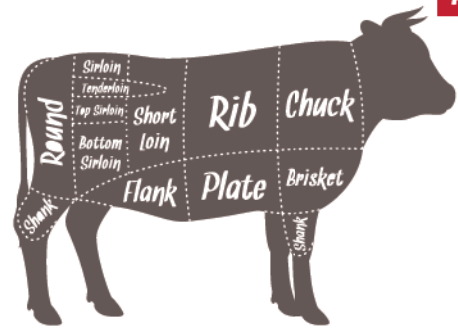
BBQ SANDWICH - \$10

Your choice of pork, turkey, chicken, hot links, or jalapeño cheddar sausage. Served on a bun or Texas Toast.

BRISKET SANDWICH - \$13

Your choice of sliced, chopped, or burnt end brisket. Served on a bun or Texas Toast.

- ADD**
- Carolina Style - Slaw on top + \$1
 - Smokehouse - Cheddar, bacon bun + \$2
 - Melt - Swiss, bacon, Texas Toast + \$2



BBQ A LA CARTE SMOKED MEATS

- Pulled pork 1/2 lb - \$9, 1 lb - \$15
- Turkey 1/2 lb - \$9, 1 lb - \$15
- Hot links 1/2 lb - \$9, 1 lb - \$15
- Jalapeño cheddar links 1/2 lb - \$9, 1 lb - \$17.50
- Pulled chicken 1/2 lb - \$9, 1 lb - \$17.50
- 1/2 Chicken \$9 each
- Lean brisket - sliced/chopped 1/2 lb - \$11, 1 lb - \$20
- Burnt ends - cubed/chopped 1/2 lb - \$12, 1 lb - \$23
- Ribs 1/2 slab - \$12, full slab - \$24

SIDES

CLASSIC

- 1/2 Pint \$3
- Pint \$6
- Quart \$12

- Mac n' cheese (V)
- Bbq beans (GF) (DF)
- Traditional slaw (GF) (DF) (V)
- Cilantro lime slaw (GF) (DF) (V)

- Tater salad (GF) (DF)
- Brunswick stew (GF) (DF)
- Taters n' gravy

- Hand cut fries (GF) (DF) (V)
Small \$3, Basket \$6
- Skillet cornbread (V)
Slice \$3, Skillet (12 pcs) \$30
- Baked potato (GF) (DF) (V)
Single \$3, Loaded + \$2

- Hand breaded fried okra (V)
1/2 Pint \$4, Pint \$8, Quart \$16

- SWEET POTATO CASSEROLE (V)
1/2 Pint \$4, Pint \$8, Quart \$16



A MONSTROUS BBQ CLUB SANDWICH WITH PORK, BRISKET & CHICKEN SURROUNDED WITH HAND CUT FRIES & 6 GHOST WINGS, ALL WEIGHING IN OVER 4 LBS! IF YOU CAN FINISH IT, IT'S FREE! MUST FINISH ALONE IN ONE HOUR OR LESS TO RECEIVE FREE. NO SUBSTITUTIONS OR REFUNDS.
\$40

DESSERTS

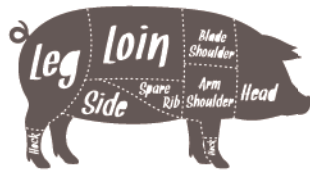
- Banana puddin' Half pint - \$5, Pint - \$9
- Bread puddin' - \$6
- Homemade brownie - \$3.50 Each
- Bourbon pecan pie - \$5

DRINKS

- Soda Fountain
- Sweet Tea
- Unsweetened Tea
- Lemonade
- Tea by the gallon

(GF) GLUTEN FRIENDLY • (DF) DAIRY FREE • (V) VEGETARIAN
THERE IS ALWAYS A RISK OF CROSS CONTAMINATION. NOT A GLUTEN FREE KITCHEN. 10% GRATUITY ADDED TO ALL TO GO ORDERS OVER \$150
PARTIES OF 6 OR MORE MAY BE CHARGED AN 18% AUTOMATIC GRATUITY

APPETIZERS



BBQ NACHOS - \$11

Choose pork or smoked chicken.
Sub brisket + \$3.
Fresh tortilla chips topped with your choice of meat, queso blanco, green onion, pickled jalapeño, tomato, & red onion.

BBQ QUESADILLA - CHOOSE PORK OR CHICKEN - \$10

Choose pork or smoked chicken.
Sub brisket + \$3.
Grilled flour tortilla with cheddar-jack cheese and BBQ sauce. Served with avocado ranch.

BBQ TACOS - \$10

3 flour tortillas filled with pork or chicken, cilantro lime slaw, cheddar-jack cheese, & topped with avocado ranch.
Sub brisket + \$1 each taco.

BRISKET FRIES (GF) - \$12, Feeds 2-3

Topped with smoked brisket, green onion, melted cheddar-jack cheese, & BBQ sauce.

BUFFALO CHICKEN FRIES (GF) - \$12, Feeds 2-3

Topped with smoked chicken, tossed in buffalo sauce, blue cheese crumbles, & green onion.

ONION RING BASKET - \$8

Fried to order. Served with BBQ aioli.

SHRIMP TACOS - \$12

3 flour tortillas filled with fried shrimp, tossed in buffalo sauce or Sweet Heat BBQ, topped with shredded lettuce, sliced avocado, tomato, & ranch.

SMOKED SAUSAGE DUO (GF) - \$7

Jalapeño cheddar link & classic smoked sausage link served with Carolina Mustard Sauce.

SIGNATURE SMOKED WINGS (GF) (DF) HALF - \$7.5, FULL - \$14

Dry rubbed, smoked & fried to order. Spun in your choice of sauce. Served with blue cheese or ranch dressing.

SAUCE CHOICES (GF)

Naked (no sauce), House buffalo, Sweet heat, Original BBQ sauce, Ghost (HOT!)

SPECIALTY SANDWICHES

GLUTEN FREE BUNS AVAILABLE + \$1.50

INCLUDES ONE CLASSIC SIDE

HOG HEAVEN - \$13

Pulled pork & jalapeño cheddar sausage topped with melted cheddar, & traditional slaw on a brioche bun. Served with a side of mop sauce.

PIT MASTER - \$14

Sliced brisket with smoked provolone cheese, onion rings, & BBQ aioli on Texas Toast.

SMOKED TURKEY REUBEN - \$11

Sub BBQ brisket + \$3.
Sauerkraut, Swiss & house-made reuben sauce on marbled rye bread.

QUE'BEN - \$13

Pulled pork, shaved ham, swiss cheese, & dill pickles on a French loaf with dijon aioli.

BRISKET CHEESESTEAK - \$13

Smoked brisket with sauteed onions, peppers, & cheddar jack cheese. Served on a French loaf.

CHICKEN CHEESESTEAK - \$10

Smoked chicken with sauteed onions, peppers, & cheddar jack cheese. Served on a French loaf.

SHRIMP PO-BOY - \$12

A generous portion of fried shrimp topped with lettuce, tomato, pickles, & mayo. Served on a French loaf.

SALADS & SUCH

HOUSE SALAD (GF) (DF) (V) SMALL - \$4, LARGE - \$7.5

Mixed greens, tomato, red onion, & green bell pepper.

BBQ SALAD (GF) - \$12

Choose pork, smoked turkey, smoked chicken, or brisket. Piled high on mixed greens with diced eggs, tomato, red onion, green bell pepper, & shredded cheese. Served with choice of dressing.

TURKEY BACON AVOCADO SALAD - \$13

Mixed greens, smoked turkey, applewood smoked bacon, avocado, tomato, red onion, mixed cheeses, & croutons. Choice of dressing.

DRESSINGS

Ranch, Avocado ranch, Balsamic vinaigrette, Blue cheese, Italian

LOADED PORK POTATO (GF) - \$8

Sub BBQ brisket + \$3.
Served with bacon, cheddar, green onion, sour cream, & BBQ sauce.

BRUNSWICK BOWL - \$7.50

A hearty tomato based Southern stew with veggies, pork, & chicken. Served with a slice of skillet corn bread.



KIDS

12 AND UNDER Includes 1 Drink

PUP BOWL - \$5.50

Mac n' cheese topped with pork, hot links, or bacon.

THE FOLLOWING SERVED WITH 1 CLASSIC SIDE:

GRILLED CHEESE - \$5.50

RIB BASKET - 2 RIBS - \$7.50

BBQ BASKET - \$5.50

Choose pork, chicken, turkey, or hot links with Texas Toast.

BBQ TACO - \$5.50

Choose pork or chicken, topped with cheese.



Our Story

Born in the heart of Dixie, two Georgia Boys moved to Colorado in pursuit of the Rocky Mountain lifestyle. Faced with being laid off in the midst of an Epic ski season, and not wanting to leave Colorado, they turned to their Southern BBQ roots. Chasing the American Dream and embraced by their community, Georgia Boys BBQ was born.

It all started in December of 2010 as a brown bag delivery service out of our apartments in Boulder, CO. Word quickly spread about us Georgia Boys, and we even started selling our "black market BBQ" in the parking lots of local breweries. With a little bit of luck and a gentle nudge from the local health department to find a real commercial kitchen, we opened the doors to our first location on July 1st, 2011. It was a tiny 100-year old house converted to a BBQ Shack reminiscent of the spots we grew up with in the South. Long days, sleepless nights and a whole lot of festivals later, we found ourselves bursting at the seams and looking to expand.

The 2nd location opened January 2014 in Frederick, CO and we were quickly embraced by the growing community. 2017 was a great year as well, we were declared the Best BBQ in Colorado by the Travel Channel; we moved into our newly renovated building just across the street from The Shack; and we were featured on The Travel Channel's show, Food Paradise. Our 3rd location is just around the corner and we couldn't be more grateful for the support of our communities, amazing staff, and all those who have helped us on this grand adventure. Welcome to our home.

-The Boys (Matt & Nick)