



SANDWICHES

All sandwiches served with seasoned french fries.

BARBECUE SANDWICH

Our tender, hickory-smoked pulled pork or pulled chicken served on a toasted bun. \$7

Make it a large and pile it high for only \$2 more. Try it Memphis Style - add cole slaw on top for \$1.

THE "ORIGINAL" CHEESY CHICKEN SUPREME

This all-time Sticky favorite includes a grilled chicken breast topped with two cheeses, bacon, our signature Memphis Original Barbecue Sauce, lettuce, tomato and onion. \$9

BUFFALO CHICKEN SANDWICH

Grilled chicken breast topped with buffalo sauce, bleu cheese dressing, lettuce, tomato and onion. Beverage recommended. \$8

SMOKED BEEF BRISKET SANDWICH

Heaping portion of our hickory-smoked chopped beef brisket with melted mozzarella cheese and barbecue ranch on top of a toasted bun. \$12

DELTA CATFISH SANDWICH

Tasty fried catfish fillet topped with tartar sauce, shredded lettuce and tomato. Served on a toasted bun. \$10

SMOKEHOUSE BURGERS

All burgers served with lettuce, tomato and onion.

MEMPHIS BACON CHEESEBURGER

Topped with cheddar, mozzarella, bacon and Memphis Original Barbecue Sauce. Served with seasoned french fries. \$10

SERIOUSLY STICKY BURGER

Topped with our pulled pork, cheddar cheese, cole slaw and Tennessee Whiskey Barbecue Sauce. Served with seasoned french fries. \$11

TURKEY BURGER

A light delight, this burger features a juicy turkey patty topped with mozzarella and served with steamed green beans. \$8

LUNCH SPECIALS

Available Daily until 3pm.

RIB LUNCH SPECIAL

The perfect mid-day portion of our award-winning hickory-smoked ribs with your choice of one of our signature sauces or dry rub. Served with barbecue baked beans and homemade cole slaw. \$10

CHICKEN LUNCH PLATE

Choose between hickory-smoked 1/4 chicken, crispy chicken tenders, or a marinated grilled chicken breast. Served with Southern style rice and green beans. \$9

THE GREAT "BLP"

Our signature barbecue lunch plate includes a hickory-smoked pulled pork or pulled chicken sandwich and a taste of our award-winning hickory-smoked ribs. Served with barbecue baked beans and homemade cole slaw. \$10

SIGNATURE STICKY SAMPLER

Two hickory-smoked wings, ribs and two ounces of pulled pork served with barbecue baked beans and homemade cole slaw. Too perfect! \$11

BROCCOLI & CHEESE SPUD

Large baked potato stuffed with fresh steamed broccoli and melted cheese. Served with a House or Caesar salad. \$8

OUR ORIGINAL STUFFED SPUD

Your choice of hickory-smoked pulled pork or pulled chicken topped with melted cheese and Memphis Original Barbecue Sauce. Served with a House or Caesar salad. \$9



GET SAUCED!
TAKE HOME A BOTTLE
OR A GIFT PACK.

You'll thank us later.

SWEET SOUTHERN TREATS

HOMEMADE BREAD PUDDING

Our take on this traditional dessert will have you harking back to a simpler time. We drizzle it with caramel sauce and serve it warm with a heaping scoop of vanilla ice cream. \$6

PEACH COBBLER

You will thoroughly enjoy this old-fashioned dessert baked with fruit and baked in a flaky pastry crust. Served warm with vanilla ice cream. \$5

ERNIE'S PECAN PIE

A delicious combination of buttery, crisp pastry and a rich, dense, and chewy filling loaded with toasted pecans. Served warm with vanilla ice cream. A true Southern tradition! \$5

CHOCOLATE LAVA CAKE

True decadence at its best. A rich chocolate cake features a warm, gooey chocolate center that oozes onto the plate. Served with vanilla ice cream. \$6

HAND DIPPED STICKY SHAKES

Our creamy milkshakes are hand dipped the old fashioned way with delicious Good Humor ice cream and topped with whipped cream and cherries. Choose from vanilla, chocolate or Oreo. \$4

BANANA PUDDING

We've heard this one will leave you speechless - well, maybe that's cause it's hard to talk with a mouthful of banana pudding, vanilla wafers and banana slices. Topped with whipped cream. \$5

CATERING



WE BRING THE FOOD. WE SERVE. WE CLEAN UP. YOU DON'T HAVE TO LIFT A FINGER!



THE STICKY PROMISE

When we opened our first Sticky Fingers in 1992 we had little to no idea what we were doing (and some may say we still don't). We were just high school friends looking to share our passion for great ribs and barbecue. Fortunately, we've learned a lot as our business has grown over the past twenty-five years. While we've improved in some areas, some classic Sticky traditions have never changed.

We always treat our employees with respect and are committed to being good citizens to our communities. We remain fanatical about providing legendary customer service and great food to every customer. And we still create our authentic Memphis style barbecue by slow cooking on-site every day over aged hickory wood with the goal of running out. That's right, we WANT to run out of ribs, wings and barbecue every day and we make no apologies about it because that means every time you come into Sticky Fingers you get food that was made fresh for you!

We hope you enjoy our LEGENDARY ways and appreciate our commitment to serving you the absolute best ribs, wings, and barbecue fresh from our pits to your plate!



STICKYFINGERS.COM





*Pulled chicken may contain bones

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 Blanco 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 master begging for more! \$8

MAKING ME LOCO

Quench your thirst with this tropical blend of Captain Morgan Coconut Rum with orange, pineapple and cranberry juices. \$8

SOUTHERN SWING

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

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

STUBBORN MULE

An old classic is back, The Moscow Mule but Southern. Smirnoff Vodka and ginger beer with a mint sprig. \$8

THE GOLD RUSH

A tasty refreshment featuring Cooper's Craft bourbon, fresh lemon juice and honey. \$8

TENNESSEE "TWO" STEP

The perfect concoction for "TWO" to share! Jack Daniels Tennessee Honey, St. Germaine, Ginger Beer, Club Soda and some other "secret" ingredients will have you "dancing" with joy. \$14

Please check out our bar menu or ask your server for our full selection of local and craft beers, spirits and wines.

HICKORY-SMOKE WINGS

What started in our barbecue pits as a fun experiment, has become one of our award-winning signature items. First, our wings are slow smoked on the pits, then flash fried and served with Sticky's own Barbecue Ranch dressing. Try em and you'll be hooked!

6 Wings \$8 12 Wings \$14
9 Wings \$11 18 Wings \$20

STARTERS

ONION LOAF IT'S BACK!

Perfectly seasoned onion rings uniquely piled high in the shape of a loaf. Served with our special dipping sauce. \$7

FRIED PICKLES

Sliced dill pickle chips battered and fried, and served with Barbecue Ranch dressing. \$6

SAVANNAH DIP

Spinach, artichokes and melted mozzarella cheese served piping hot with diced tomatoes, grated Parmesan cheese and house made tortilla chips. \$8

STICKY POTATO SKINS

Our signature skins loaded with hickory-smoked pulled pork and topped with our Memphis Original Barbecue Sauce and melted cheddar. \$9

LOADED CHEESE FRIES

Crispy fries topped with queso, melted cheddar and mozzarella cheeses, bacon, jalapeños, and tomatoes. \$8

BARBECUE NACHOS

House made tortillas piled high with pulled pork, queso, cheddar, mozzarella, tomatoes, diced onions, jalapeños, sour cream and our Memphis Original Barbecue Sauce. \$10

STICKY TRIO

Can't make up your mind? Why not enjoy three of our favorite starters - hickory-smoked wings, loaded Sticky potato skins, and fried pickles. \$13

GLUTEN FREE MENU AVAILABLE UPON REQUEST!

LOW & SLOW

AWARD-WINNING RIBS

Low and slow is the Sticky motto! To stay true to the Memphis tradition, we use only aged hickory wood to smoke our famous mouth-watering ribs. We take great pride in serving up flavorful St. Louis premium cut ribs with your choice of one of our signature sauces or dry rub.

FALL-OFF-THE-BONE DELICIOUS! CHOOSE YOUR FLAVOR

MEMPHIS STYLE WET

Tender, slow smoked pork ribs covered in our award-winning Memphis Original Barbecue Sauce.

CAROLINA SWEET

Our #1 seller. Meaty, tender ribs basted with our Carolina Sweet Barbecue Sauce made with real honey. Nothin' could be finer...

HALF SLAB \$16

SERVED WITH BARBECUE BAKED BEANS AND HOMEMADE COLE SLAW

SOUTHERN HEAT

A touch of Habanero gives these ribs a flavorful kick.

TENNESSEE WHISKEY

We combine great ribs with our Tennessee Whiskey Barbecue Sauce to come up with this truly southern taste.

TRADITIONAL MEMPHIS STYLE DRY

Slow smoked over hickory wood then sprinkled with our dry-rub blend of secret seasoning and spices, this one's for the true rib connoisseur.

MAKE IT A

BONDEDADDY for \$6 more

RIB SAMPLER FOR TWO

Too much pork for just one fork. An enormous platter of our most popular rib styles with barbecue baked beans and homemade cole slaw for two. \$30

Cornbread available upon request with meal.

BARBECUE COMBOS

Choose your favorite rib flavor for any of the combos below.
Served with barbecue baked beans and homemade cole slaw.

HALF SLAB & PULLED PORK

Hickory-smoked ribs and slow smoked pulled pork barbecue are two of our favorite claims to fame. Try 'em both. \$18

HALF SLAB & CHICKEN

Hickory-smoked 1/4 chicken paired with our award-winning ribs. \$18

HALF SLAB & WINGS

From straight-off-the-pit to fall-off-the-bone, our slow smoked ribs and famous wings are served together in delicious harmony. \$18

BARBECUE TRIFECTA

Our world famous ribs, barbecue and rotisserie chicken all slow smoked and served on one very large plate. Winner, winner chicken (rib and barbecue) dinner! \$21

SALADS

Served with your choice of dressing.

PICK-A-CHICK SALAD*

Choose from pulled chicken, grilled marinated chicken or crispy chicken tenders to top a bed of crisp salad greens with cheddar, tomatoes, cucumbers and croutons. \$9

CHICKEN CAESAR SALAD

Grilled marinated chicken or barbecue chicken breast served over romaine lettuce and tossed with croutons, Parmesan and creamy Caesar salad dressing. \$9

SMOKEHOUSE CLUB SALAD*

Choose hickory-smoked pulled pork or chicken over mixed greens with cheddar cheese, tomatoes, hard boiled egg, chopped bacon, red onions and croutons. \$10

CHOPPED WALDORF SALAD

Inspired by one of our founders, this is our twist on the traditional favorite. Diced marinated chicken breast, pecans, raisins, and apple slices tossed with baby spinach and our Sweet Vidalia Onion Vinaigrette. \$12

SUMMERTIME SALAD

Grilled marinated chicken breast served on mixed greens with bleu cheese crumbles, apple slices, celery, oranges, raisins, red onions and pecans. \$11

SIDE SALAD

Traditional House or Caesar \$4 (\$3 with Meal)

SALAD DRESSINGS:

Sticky Barbecue Ranch, Traditional Ranch, Bleu Cheese, Honey Mustard, Caesar, Parmesan Peppercorn, Sweet Vidalia Onion and Lite Balsamic Vinaigrette

BLUES PLATE SPECIALS

PULLED PORK DINNER

Our hickory-smoked pulled pork barbecue topped with Memphis Original Barbecue Sauce. Served with our barbecue baked beans and homemade cole slaw. \$10

HICKORY-SMOKE CHICKEN*

The hickory wood we use in our pit turns this half chicken slightly pink but also makes it very tender. Served over Southern-style rice with green beans. \$11
White Meat only for \$1

SMOKED WINGS DINNER

Our wings are so popular we had to offer them as a meal! Enjoy six hickory-smoked wings served with our barbecue baked beans and homemade cole slaw. \$12

CHICKEN FINGERS DINNER

Four crispy chicken tenders, deep fried until golden brown. Served with seasoned fries, homemade cole slaw and Honey Mustard dipping sauce. \$12

CATFISH PLATTER

Not one, but two mouth-watering catfish filets served with crispy seasoned fries and homemade cole slaw. A true Southern favorite. \$18

BEEF BRISKET DINNER

Sliced, hickory-smoked beef brisket served with Memphis Original Barbecue Sauce, barbecue baked beans and homemade coleslaw. \$16

MAKE YOUR MOM PROUD. ADD A HOUSE SALAD TO YOUR DINNER FOR ONLY THREE BUCKS!

TRADITIONAL SIDES

\$3 each or try our Sides Plate - Any 4 sides with a cornbread muffin \$11

Barbecue Baked Beans	Fried Corn on the Cob	Southern Style Rice
Cinnamon Baked Apples	Homemade Cole Slaw	Steamed Broccoli
6 Cornbread Muffins	Seasoned Collards	Steamed Green Beans
Creamy Mac & Cheese	Seasoned French Fries	Sweet Potato Casserole

(topping contains nuts)

Substitute a Side Salad for another side for \$2

**THE ONLY WAY TO MAKE OUR RIBS BETTER -
ADD A HOUSE OR CAESAR SALAD FOR ONLY THREE BUCKS!**

WE CATER. YOU DON'T HAVE TO LIFT A FINGER!