



## Kozmo Gastro Pub

Categories: [American \(New\)](#), [Pubs](#)

11890 Douglas Rd  
Alpharetta, GA 30005  
**(678) 526-6094**  
[kozmogastropub.com](http://kozmogastropub.com)



[Alain L.](#)

Alpharetta, GA

4 stars  
6/3/2009

Gretchen O. made a great suggestion in checking out Kozmo for lunch. We got there just as it opened, if you've been to The Globe the feel is similar.

It is very bright and clean. Also noticed the one chef working the kitchen. I suppose they're new so the lunch rush hasn't happened yet. Our server arrives and gives us a little insight on how their burgers are made, I'm sold. We do manage to start with the deviled eggs which were really good!

I order the burger, medium, with the mac & cheese. When it comes out, the size of it reminded me of FlipBurger, with its smallish circumference. The burger was cooked well, tasted great. The mac & cheese has little bit of bite to it.

Will definitely have to come back again for another lunch or perhaps in the evening to see how the traffic picks up.

People thought this was:



[Gretchen O.](#)

Atlanta, GA

5 stars  
6/2/2009

Nothing makes me happier than a fatty with juicy goodness oozing from it and the Kozmo Burger made me very happy, indeed.

Alain L. and I came here for lunch and started off with the Deviled Eggs, which were consistently creamy with a hint of heat. Cornelius our server, asked how they were and we laughed, as we were just finishing off the last of the six halves.

Cornelius recommended the Kozmo burger, which is hand made of Sirloin and Brisket. A delicious combination, served with caramelized onions, lettuce and tomato. We each opted for the addition of crispy bacon, which made for quite the Happy Ending.

Kozmo Gastro Pub is a welcome addition to the vast selection of restaurants in Alpharetta. I cannot stop thinking about that fatty and am already plotting a return to suffice the craving.



[Chloe M.](#)

Atlanta, GA

5 stars  
5/21/2009

While it ain't H&F, it is a real gastro-pub, in the true sense of the gastro word. But first, the digs. It sits in a tiny suburban non-descript strip mall where parking is tight. Inside, a cool-looking restaurant: minimalist white walls, shiny concrete floors, comfy modern booths, big blackboards that spell out the menu, and an open kitchen. I love the huge communal table adjacent to the bar. No, it doesn't really look like your usual bar or pub; instead, it looks more like a hip, Midtown restaurant.

On a recent lunch visit, I found myself being the youngest in the crowd by at least 20 years. But what can you expect when you're in the middle of the suburbs. No matter, I came here for the food and the food is excellent. The House Poutine is a gastronomic delight: fork-tender, shredded, braised beef brisket topped with hand-cut fries are smothered in mozzarella cheese and jus. Fantastic. This layered beauty ensures the fries stay crisp by putting them on top and the jus stays in the bottom. Brilliant.

The handmade burgers made with brisket and sirloin came in the perfect medium temperature. The brisket lends a different texture to the burger which was not bad at all. The Alon's brioche was buttery and soft and gives a sweetish hint to the fatty meat -- a perfect combination. The sparse amount of lettuce and the thinly sliced tomato guarantee the flavor of the meat to shine. Delicious.

Since I already started with the poutine, I chose to get macaroni and cheese for my side. This isn't your usual child's variety. Rather, it's a grown-up version: al dente twisted macaroni in a Gruyere cheese and herb sauce. Yummy.

I am definitely coming back for more of the food (Tuesday is Fried Chicken night) and to try out their signature drinks. I have my eye out on the following:

Kozmojito with fresh cranberries  
Champagne Kocktail with a splash of Grand Marnier  
Kozmorita

Verdict: excellent food in a hip bar/restaurant with a more mature ambiance. This is suburbia's answer to the hip Midtown bar scene.

Edited to add:

Went back Tuesday night to try the Fried Chicken. Three pieces of lightly battered yet crispy fried chicken are tender and moist with flavor all the way through. It's not a massive portion but with two good-sized sides, this \$8.99 dish is enough to get you filled. My chosen sides of garlic spinach and coleslaw are both fantastic. The spinach retains its crunch and the garlic lends a flavor. The coleslaw is crisp and creamy but not so that you feel like you're eating mayo. You can tell they only use fresh and quality ingredients here.

The Short Rib Pappardelle is scrumptious. The stewed-for-hours short rib is fork tender and the flavor is bold and hefty. The house-made sheets of fresh pasta allows the meat to mellow, sopping up all the sauce for a great-tasting dish.

Dessert wise, everything's made in house. The chocolate chip cookies with ice-cream is a simple choice but big on taste. The cookies are mounds of soft, chewy short-bread infused with chunks of chocolate. They were so good and fresh out of the oven.

