

# DRIVE SHACK®



WE CALL IT DRIVE SHACK, YOU  
CALL IT THE TIME OF YOUR LIFE.  
GET READY FOR TASTY EATS, EPIC  
DRINKS AND GREAT TIMES!

# COCKTAILS

## TITO'S MULE 12

Tito's Handmade Vodka, fresh lime and Goslings Ginger Beer

## CINCORO PALOMA 12

Cincoro Blanco Tequila, San Pellegrino Pompelmo, club soda and a pinch of salt

## ELDERFLOWER GIN SMASH 12

Hendrick's Gin, St-Germain, lime juice, Goslings Ginger Beer and a splash of club soda

## SUNDIAL RYE 12

Templeton Rye, Grand Marnier and blood orange sour

## PASSION PUNCH 12

Flor de Caña 7 Year Rum, Grand Marnier, Monin Passion Fruit Puree, citrus sour with orange and pineapple juices



Left to right: Cincoro Paloma, Sundial Rye, Lavender Lemonade, Passion Punch, Cherry Limeade  
Drive Shack reminds you to Drink Responsibly!

## MARGARITA 12

Espolon Blanco Tequila, Cointreau Orange Liqueur, citrus sour and fresh lime.

*Your choice: Classic, Skinny, Spicy or Lavender*

## TRUE BLUE MINT 12

Truly Wild Berry Hard Seltzer, New Amsterdam Vodka, Monin Agave Nectar,

lime juice with fresh mint and blueberries

## MELON AND THE MULE 12

SKYY Infusions Watermelon Vodka, lime juice, Red Bull Tropical and Goslings Ginger Beer

## COLD BREW & SHINE 12

Stoli Vanil Vodka, cold brew and white chocolate topped

with RumChata and chocolate shavings

# MOCKTAILS

## SPARKLER 6

San Pellegrino Pompelmo, Monin Passion Fruit Puree and Goslings Ginger Beer

## LAVENDER LEMONADE 6

San Pellegrino Limonata with Monin Lavender and club soda

## CHERRY LIMEADE 6

Sprite with Bordeaux cherry juice and fresh lime

# SPIRITS

## V O D K A

Absolut Citron  
Cirrus (local)  
Grey Goose  
Ketel One  
Ketel One Botanicals Grapefruit & Rose  
New Amsterdam  
SKYY Infusions Watermelon  
Stoli Razberi  
Stoli Vanil  
Tito's Handmade Vodka

## T E Q U I L A

Casamigos Blanco  
Cincoro Blanco  
Espolon Blanco  
Exotico Blanco  
Cincoro Reposado  
Espolon Reposado  
Casamigos Añejo  
Cincoro Añejo  
Herradura Añejo  
Patrón Silver  
Illegal Mezcal

## R U M

Bacardi Superior  
Captain Morgan  
Don Q Cristal  
Flor de Caña 7 Year  
Malibu

## G I N

Aviation  
Hendrick's  
New Amsterdam  
Tanqueray

## W H I S K E Y / B O U R B O N

Basil Hayden's  
Crown Royal  
Crown Royal Apple  
Elijah Craig Small Batch  
Evan Williams Black Label  
Fireball  
Jack Daniel's  
Jameson  
Jim Beam  
Knob Creek  
Maker's Mark  
Skrewball  
Templeton Rye  
Woodford Reserve

## S C O T C H

Glenfiddich 12  
Johnnie Walker Black  
Monkey Shoulder

## C O R D I A L

Aperol  
Baileys  
Campari  
Cointreau  
Grand Marnier  
Jägermeister  
Kahlúa  
RumChata  
Southern Comfort  
St-Germain Elderflower

## C O G N A C

Christian Brothers  
Hennessy V.S.

# SPRITZ & SPARKLING

## APEROL SPRITZ **12**

Aperol, LaMarca Prosecco  
and club soda

## LAVENDER SPRITZ **12**

Monin Lavender, LaMarca Prosecco,  
fresh lemon juice, Angostura bitters

## HIBISCUS FIZZ **12**

Aviation Gin, LaMarca Prosecco,  
Monin Hibiscus, fresh lemon juice

## LAMARCA **8**

Prosecco

## PASSION FRUIT

### MIMOSA **7**

Sparkling Brut, Monin Passion Fruit Puree

## WATERMELON

### MIMOSA **7**

Sparkling Brut, Monin Watermelon Puree

.....

## LAMARCA BOTTLE SERVICE

### **45**

LaMarca 750ml + your choice of two juices

*Orange, grapefruit, pineapple, cranberry*



Left to right: Lavender, Aperol, Hibiscus Fizz  
Drive Shack reminds you to Drink Responsibly!

# BEER

. . . . .

## DRAFTS

### *Domestic*

|                          |          |
|--------------------------|----------|
| Michelob Ultra . . . . . | <b>6</b> |
| Bud Light . . . . .      | <b>5</b> |
| Miller Lite . . . . .    | <b>5</b> |
| Yuengling . . . . .      | <b>5</b> |

### *Premium*

|                         |            |
|-------------------------|------------|
| Lagunitas IPA . . . . . | <b>6.5</b> |
| Blue Moon . . . . .     | <b>6.5</b> |

*Ask your server  
about local  
offerings.*

## BOTTLES & CANS

### *Domestic*

|                          |            |
|--------------------------|------------|
| Michelob Ultra . . . . . | <b>6</b>   |
| Bud Light . . . . .      | <b>5.5</b> |
| Budweiser . . . . .      | <b>5.5</b> |
| Miller Lite . . . . .    | <b>5.5</b> |
| Coors Light . . . . .    | <b>5.5</b> |

### *Premium*

|                                   |          |
|-----------------------------------|----------|
| Stella Artois . . . . .           | <b>6</b> |
| Modelo Especial . . . . .         | <b>6</b> |
| Corona Extra . . . . .            | <b>6</b> |
| Corona Premier . . . . .          | <b>6</b> |
| Sweetwater 420 . . . . .          | <b>6</b> |
| Voodoo Ranger American Haze . . . | <b>6</b> |

### *Non-Alcohol*

|                                 |            |
|---------------------------------|------------|
| Lagunitas Hoppy Refresher . . . | <b>5.5</b> |
| Heineken 0.0 . . . . .          | <b>6</b>   |

## BUCKET (5)

**27.5**

**25**

**25**

**25**

**25**

**27.5**

**27.5**

**27.5**

**27.5**

**27.5**

# SELTZER

TRULY **6**

Wild Berry, Lime, Pineapple or build a bucket of five **27.5**

# NON-ALCOHOL

## COCA-COLA PRODUCTS **3**

Coke, Diet Coke, Sprite, Fanta Orange, Barq's Root Beer,  
Minute Maid Lemonade, Powerade Mountain Berry Blast

|                                   |          |
|-----------------------------------|----------|
| Dr. Pepper . . . . .              | <b>3</b> |
| San Pellegrino Pompelmo . . . . . | <b>4</b> |
| San Pellegrino Limonata . . . . . | <b>4</b> |
| Iced Tea . . . . .                | <b>4</b> |

|                                |          |
|--------------------------------|----------|
| Segafredo Coffee . . . . .     | <b>4</b> |
| Goslings Ginger Beer . . . . . | <b>4</b> |
| ZICO Coconut Water . . . . .   | <b>4</b> |
| Smartwater . . . . .           | <b>4</b> |

# WINES

## ROSÉ

### *Cans (8.5 oz)*

Underwood Rosé Bubbles **11**

### *Bottles*

Notorious Pink Rosé **36**

## WHITE

### *Cans (8.5 oz)*

Coppola Chardonnay **11**

Underwood Pinot Gris **11**

Kim Crawford Sauvignon Blanc **12**

### *Bottles*

Ruffino Pinot Grigio **34**

William Hill Chardonnay **38**

## RED

### *Cans (8.5 oz)*

Apothic Red **12**

Coppola Pinot Noir **11**

### *Bottles*

Meiomi Pinot Noir **48**

Charles Smith Cabernet  
Sauvignon **48**



# ENERGY

Red Bull . . . . . **5**

Red Bull Tropical . . . . . **5**

Red Bull Sugarfree . . . . . **5**

Red Bull Blueberry . . . . . **5**



# SHAREABLES

• • • • *Ask your server about gluten-free or vegan substitutions* • • • •

## STACKED NACHOS 11

*Gluten-free*

Cheese blend, fondue cheese sauce, pico de gallo, green onions, pickled jalapeños, guacamole, and cilantro lime aioli

*Add chicken +3*

*Add pulled pork +3*

## PRETZEL STICKS & FONDUE 10

*Vegetarian*

Bavarian pretzel sticks with fondue cheese sauce

## CHARCUTERIE TRAY 16

Fresh mozzarella, tomatoes, prosciutto, seasonal fruit, arugula salad and olive tapenade, served with crostini

## DIRTY FRIES 11

Pulled pork, Mama Lil's Peppers, garlic, parsley and steak sauce

## CHIPS & SALSA 6

*Gluten-free / Vegetarian*

*Add fondue cheese sauce +2.5*

*Add guacamole +2.5*

# WINGS

## BONE-IN 13

Large unbreaded chicken wings tossed in your choice of Buffalo, Reverse Buffalo, Asian BBQ or Lemon Pepper (7 pc)

## BONELESS 13

Breaded boneless chicken wings tossed in your choice of Buffalo, Reverse Buffalo, Asian BBQ or Lemon Pepper (12 pc)



# PIZZA



*Ask your server about gluten-free or vegan substitutions  
Substitute gluten-free crust (+2)*

## S P I C Y   S A L A M I   **14**

Spicy capicola, gorgonzola, fontina, mozzarella, parmesan, garlic oil and basil

## M A R G H E R I T A   **12**

Tomato sauce, basil, fresh mozzarella and parmesan

## B B Q   C H I C K E N   **14**

BBQ sauce, roasted chicken, red onions, cilantro,  
Monterey Jack cheese and cheddar cheese

## P O K E \*   **16**

Spring mix, soy-sesame marinade, raw ahi tuna, red onions, sesame seeds,  
jalapeños, red bell peppers and Sriracha aioli

\* These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. Products containing common allergens are stored in the Drive Shack kitchen and may have come into contact with other food items. Not all ingredients are listed. We are not a gluten-free facility and cannot ensure that cross contamination will never occur.

# BURGERS



*All burgers prepared with Certified Angus Beef & served with seasoned fries  
Substitute a turkey burger, Beyond Burger (+4) or gluten-free bun (+1)  
Served with your choice of fries, tots, fruit or side salad (+1)*

## PEPPER-CRUSTED **11**

Pepper-crusted beef, steak sauce, bacon, cheddar cheese, lettuce, tomato, red onion and pickles

## ALL-AMERICAN **10**

Cheddar cheese, lettuce, tomato, red onion and pickles

## BEYOND **14**

***Vegan***

Lettuce, tomato, red onion and pickles

## ADD-ONS\* **2 each**

Bacon, guacamole, egg, extra beef patty

\* These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. Products containing common allergens are stored in the Drive Shack kitchen and may have come into contact with other food items. Not all ingredients are listed. We are not a gluten-free facility and cannot ensure that cross contamination will never occur.

# SANDWICHES

*Served with your choice of fries, tots, fruit or side salad (+1)*

*Substitute gluten-free bun (+1)*

## TURKEY AVOCADO MELTDOWN **11**

Turkey patty, smashed avocado, Swiss cheese, honey mustard, lettuce, tomato, red onion and pickles on a potato bun

## PULLED PORK GRILLED CHEESE **11**

Pulled pork, Swiss cheese, cheddar cheese and bacon jam on a toasted sourdough bread

## FRIED CHICKEN SANDWICH **12**

Buttermilk fried chicken, Monterey Jack cheese, jalapeño-pickle slaw and chipotle aioli on a hoagie roll



Please notify your server if a member of your party has a food allergy. Our culinary team will make every effort to accommodate you. We are not a gluten-free facility and cannot ensure that cross contamination will never occur.

# SALADS & BOWLS

. . . . *Ask your server about gluten-free or vegan substitutions* . . . .

## ASIAN SALAD **10**

*Vegetarian*

Napa cabbage, romaine, Mandarin oranges, wonton strips, green onions, cilantro, red bell peppers, carrots and Mandarin orange dressing  
*Add grilled or buttermilk fried chicken +3*

## HUMMUS SALAD **10**

*Vegetarian*

Herbed flatbread, garlic hummus, mixed greens, roasted red peppers, tomatoes, goat cheese, red onions and olive lemon vinaigrette  
*Add grilled or buttermilk fried chicken +3*

## TERIYAKI CHICKEN BOWL **13**

Teriyaki chicken, rice, mushrooms, sautéed vegetables and green onions

## BBQ CHICKEN SALAD **13**

Buttermilk fried chicken, black bean and corn relish, tomatoes, tortilla strips, Monterey Jack cheese, cheddar cheese and BBQ vinaigrette



Please notify your server if a member of your party has a food allergy. Our culinary team will make every effort to accommodate you. We are not a gluten-free facility and cannot ensure that cross contamination will never occur.

# DESSERTS



## ICE CREAM SANDWICHES

*Vegetarian*

### *Chilly Palmer*

Brown sugar cookies  
and sweet tea lemonade  
ice cream

### *Cookie Monster*

Chocolate chip cookies  
with cookies and cream  
ice cream

### *Seasonal*

Ask your server for the  
local, seasonal flavor

• • • • •

**6.5**

## CHOCOLATE CHIP COOKIE SKILLET

*Vegetarian*

Chocolate chip cookie, vanilla ice cream, caramel sauce,  
chocolate sauce, shaved chocolate  
and a Bordeaux cherry

• • • • •

**7**

# A LA CARTE SIDES

*Vegetarian*

SEASONED FRIES

SEASONED TOTS

FRUIT

SIDE SALAD

• • • • •

**5**

## FOR THE KIDDOS

*Served with choice of fries, tots, carrot sticks or fruit  
and choice of apple or fruit punch Honest Kids juice box*

MAC N CHEESE

CHICKEN BITES

CHEESEBURGER

TURKEY SANDWICH

• • • • •

**7**



Please notify your server if a member of your party has a food allergy. Our culinary team will make every effort to accommodate you. We are not a gluten-free facility and cannot ensure that cross contamination will never occur.

# BRUNCH



*Add bacon to any dish for +2*

*Ask your server about gluten-free or vegan substitutions*

## AVOCADO TOAST\* 12

*Vegetarian*

Toasted baguette, smashed avocado, over easy egg, beefsteak tomato, finished with truffle oil, shaved parmesan, cracked black pepper and arugula

## MORNING SKILLET\* 12

Crispy tots, Monterey Jack, cheddar cheese, bacon crumbles, pico de gallo, green onions and sunny-side up egg

## CHICKEN BISCUIT 12

Buttermilk fried chicken, biscuit, ranch slaw, pickles and bacon jam

*Served with a side of tots*

*Available Saturday and Sunday until 3pm*

\* These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. Products containing common allergens are stored in the Drive Shack kitchen and may have come into contact with other food items. Not all ingredients are listed. We are not a gluten-free facility and cannot ensure that cross contamination will never occur.

.....

# FOLLOW US

.....

@DRIVESHACK

