

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

VODKA

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

TEQUILA

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

RUM

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

GIN

Aviation
Hendrick's
New Amsterdam
Tanqueray

WHISKEY / BOURBON

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

SCOTCH

Glenfiddich 12
Johnnie Walker Black
Monkey Shoulder

CORDIAL

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

COGNAC

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

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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

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DRAFTS

Domestic

Michelob Ultra	6
Bud Light	5
Miller Lite	5
Yuengling	5

Premium

Lagunitas IPA	7
Blue Moon	6

*Ask your server
about local
offerings.*

BOTTLES & CANS

Domestic

Michelob Ultra	6	30
Bud Light	5.5	27.5
Budweiser	5.5	27.5
Miller Lite	5.5	27.5
Coors Light	5.5	27.5

Premium

Stella Artois	6	30
Corona Extra	6	30
Corona Premier	6	30
Modelo Especial	6	30
Voodoo Ranger American Haze . .	6	30

Non-Alcohol

Lagunitas Hopy Refresher . . .	5.5	27.5
Heineken 0.0	6	30

BUCKET (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	3	Segafredo Coffee	4
Iced Tea	3	Goslings Ginger Beer	4
San Pellegrino Pompelmo	4	ZICO Coconut Water	4
San Pellegrino Limonata	4	Smartwater	4

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)*

SPICY SALAMI **14**

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

MARGHERITA **12**

Tomato sauce, basil, fresh mozzarella and parmesan

BBQ CHICKEN **14**

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

POKE * **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

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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



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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



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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

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6.5

CHOCOLATE CHIP COOKIE SKILLET

Vegetarian

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

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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

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7



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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

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