

COCKTAILS

CLASSIC

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TITO'S MULE **\$12**

Tito's Handmade Vodka, Gosling's
Ginger Beer, and fresh-squeezed lime

PASSION PUNCH **\$10**

Gosling's Black Seal Rum, passion fruit,
lime, orange, and pineapple

PERFECT PALOMA **\$12**

Patrón Silver, Patrón Citrónge,
grapefruit, soda, and a pinch of salt

PEACHY PALMER **\$10**

Jameson Irish Whiskey, peach,
unsweetened tea, and lemonade

KENTUCKY SUNSET **\$12**

Knob Creek Bourbon, honey,
lemon, and orange bitters

APEROL SPRITZ **\$9**

Aperol, La Marca Prosecco, and club soda

CLASSIC OLD FASHIONED **\$16**

Woodford Reserve Bourbon,
blood orange bitters, simple syrup,
orange zest, and a Bordeaux cherry

CLASSIC CAIPIRINHA **\$12**

Leblon Cachaça, simple syrup, and lime

DS BLOODY MARY **\$8**

Skyy Vodka, Zing Zang Bloody Mary Mix

MARGARITAS

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LAVENDER **\$10**

Lunazul Tequila, Patrón Citrónge,
lavender, sugar rim, and a lemon twist

WATERMELON **\$10**

Espolón Tequila,
Grand Marnier, watermelon purée,
and a watermelon wedge

PIÑA DIABLO **\$10**

Sauza Tequila, pineapple, lime,
and spicy agave nectar

'MOONSHINE' **\$12**

Bulleit Rye, sour mix, and a pinch of salt

SIGNATURE



COTTON COCKTAIL **\$14**

Skyy Pineapple Vodka, peach schnapps, pineapple juice,
and lemon served over cotton candy

THAT'S MY JAM **\$12**

Aviation Gin, lemon juice, and blackberry jam

SKINNY BOTANICAL GARDEN **\$10**

Ketel One Botanical Grapefruit & Rose, grapefruit juice, lime, and mint

COCONUT-LIME COOLER **\$9**

Absolut Lime, Malibu Coconut Rum, coconut water, lime, mint, and soda

IRISH GINGER **\$11**

Jameson Irish Whiskey, lime, bitters, and Gosling's Ginger Beer

COLD BREW AND SHINE **\$9**

Skyy Vodka, Kahlúa, Baileys Irish Cream, and iced coffee

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MIMOSAS



FLIGHT OF 4

\$22

BY THE GLASS

\$6

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CLASSIC

Prosecco and OJ

LAVENDER

Prosecco, lavender, and a splash of Sprite

COSMOSA

Prosecco, triple sec,
cranberry juice, and lemon twist

MULEMOSA

Prosecco, Gosling's Ginger Beer,
OJ, and a lime wedge

WHITE PEACH

Prosecco, peach schnapps,
Sprite, and a Bordeaux cherry

CARAMEL APPLE

Prosecco, Apple Pucker, Buttershots,
and a cinnamon sugar rim

THE HAWAIIAN

Prosecco, Malibu Rum,
and pineapple juice

STRAWBERRY GRAPEFRUIT

Prosecco, strawberry, grapefruit juice,
and a thyme sprig

BEER

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DOMESTIC
\$5

Bottles & Cans
Bud Light
Miller Lite
Budweiser
Coors Light
O'Doul's

Drafts
Miller Lite
Yuengling
Coors Light
Bud Light
Michelob Ultra

PREMIUM
\$6

Bottles & Cans
Angry Orchard
Corona Extra
Corona Light
Fat Tire Amber Ale
Funky Buddha
Floridian
Guinness Draught
Heineken

Lagunitas IPA
Sam Adams Boston
Lager
Stella Artois
White Claw Lime
White Claw Black
Cherry

Drafts
Sam Adams Seasonal
Blue Moon
Kona Big Wave
Dos Equis
Founders All Day IPA
SweetWater Mango Kush
Jai Alai IPA

WINES

BY THE CAN

Babe Sparkling Rosé. **\$8**
Babe Sparkling Red **\$8**
Babe Grigio **\$8**
Bollicini Lambrusco **\$9**
Coppola Diamond Chardonnay. . . . **\$10**
Coppola Diamond Pinot Noir **\$10**

BY THE BOTTLE

Canyon Road Moscato **\$25**
Kung Fu Girl Riesling **\$30**
14 Hands Chardonnay. **\$36**
Drumheller Cabernet **\$32**
La Marca Prosecco Split **\$10**
La Marca Prosecco **\$30**

SHAREABLES

BAVARIAN PRETZEL STICKS **\$8**
Fresh, lightly salted, warm pretzels served with honey mustard
and house cheese sauce

STACKED NACHOS *Gluten Friendly* **\$9**
Black beans, cheese blend, pico de gallo, green onions,
cilantro-lime aioli, and jalapeños
Add bacon or avocado +\$2 Add steak or chicken +\$3

MEDITERRANEAN PLATTER *Vegetarian* **\$9**
Hummus, grape tomatoes, Kalamata olives, red bell peppers,
cucumbers, and grilled pita

MEATBALL SKILLET **\$11**
Oven-baked meatballs, marinara sauce, shaved parmesan,
mozzarella, and garlic bread

LOADED QUESO **\$9**
Pulled pork, sour cream, guacamole, tomatillo salsa, and pico de gallo

WINGS

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NAKED *Gluten Friendly* **\$10**
Large un-breaded chicken wings tossed in your choice of Buffalo,
Korean BBQ, Truffalo, or Garlic Parmesan

BUFFALO CAULIFLOWER **\$8**
Lightly fried cauliflower, Buffalo sauce drizzle, and bleu cheese crumbles

BONELESS **\$10**
Breaded boneless chicken wings tossed in your choice of Buffalo,
Korean BBQ, Truffalo, or Garlic Parmesan

FLATBREADS

MARGHERITA **\$10**

Alfredo sauce, mozzarella,
Roma tomatoes, basil, shaved parmesan,
and balsamic reduction

ITALIAN MEATS **\$11**

Marinara sauce, mozzarella, pepperoni,
Italian sausage, sliced meatballs,
and shaved parmesan

MUSHROOM TRUFFLE **\$11**

Alfredo sauce, sautéed mushrooms,
mozzarella, truffle aioli, arugula,
and shaved parmesan

CHEESE **\$8**

Marinara sauce and mozzarella

CHARCUTERIE & CHEESE BOARD

Prosciutto, 2 salami styles, 3 chef-selected cheeses, pickle slices,
fig jam, grain mustard, and crostini

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\$15



Please notify your server if a member of your party has a food allergy. Our culinary team will make every effort to accommodate you.
Drive Shack reminds you to Drink Responsibly!

TACOS



BLACKENED MAHI **\$10**

Flour tortillas, blackened mahi, cilantro-lime slaw,
and pico de gallo

BUFFALO CHICKEN **\$8**

Flour tortillas, boneless wings, Buffalo sauce,
ranch slaw, and green onions

PULLED PORK STREET-STYLE **\$8**

Corn tortillas, pulled pork, tomatillo salsa,
cilantro-lime slaw, and pico de gallo

BREAKFAST **\$8**

Flour tortillas, bacon, cheese, egg,
salsa, and pico de gallo

BOWLS

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AHI TUNA BOWL **\$14**

Gluten Friendly

Ahi tuna, rice, avocado, fresh vegetables, green onions, sesame seeds, jalapeños, and sriracha aioli

TERIYAKI CHICKEN BOWL **\$12**

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

COMPRESSED WATERMELON BOWL **\$12**

Vegan

Compressed watermelon, avocado, cucumber, green onions, sweet soy, and jalapeños

SPINACH FIVE-GRAIN BOWL **\$11**

Vegan

5-grain quinoa blend, grape tomatoes, cucumber, avocado, pepitas, and blood orange vinaigrette

Add grilled chicken +\$3

SALADS

. *Add grilled chicken +\$3*

CLASSIC WEDGE **\$9**

Iceberg lettuce, grape tomatoes, chopped bacon, red onions, balsamic reduction, and bleu cheese dressing

MOZZARELLA CAPRESE **\$9**

Roma tomatoes, fresh mozzarella, balsamic glaze, basil, arugula, and black pepper

KALE CAESAR **\$8**

Chopped kale, croutons, shaved parmesan, and cracked black pepper

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BURGERS

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MUSHROOM SWISS BURGER **\$10**

Two beef patties, Swiss cheese, sautéed mushrooms, truffle aioli, lettuce, tomato, red onion, and pickles

BACON BLEU BURGER **\$10**

Two beef patties, bacon, bleu cheese sauce, lettuce, tomato, onion, and pickles

BYO BURGER **\$9**

Choice of beef patties, turkey patties, or chicken breast

Available with lettuce, tomato, red onion, pickles, sautéed onions, and fresh jalapeño

Blue cheese crumbles, cheddar cheese, Swiss cheese, sautéed mushrooms, or truffle aioli +\$1

Bacon, avocado, fried egg, pulled pork, bacon tomato jam, or sub Impossible patty (each) +\$2

Extra beef, turkey, or chicken patty +\$3

A LA CARTE SIDES

Seasoned fries, tots, house chips, side salad, or fruit

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\$3

SANDWICHES

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LIL' PIGGY GRILLED CHEESE **\$10**

Toasted sourdough bread, pulled pork, Swiss cheese, cheddar cheese, and bacon jam

TURKEY AVOCADO MELTDOWN **\$11**

Two turkey patties, smashed avocado, Swiss cheese, honey mustard, lettuce, tomato, red onion, and pickles

CLASSIC CLUB **\$11**

Toasted sourdough bread, turkey, bacon, ham, Swiss cheese, cheddar cheese, lettuce, tomato, and honey mustard

DESSERTS



COOKIE SKILLETS

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\$7

S'mores

S'mores cookie,
vanilla ice cream,
chocolate sauce,
graham crackers, and
toasted marshmallows

Chocolate Chip

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

Red Velvet

Red velvet cookie,
chocolate ice cream,
white chocolate
sauce, and white
chocolate slivers

ICE CREAM SANDWICHES ***Chilly Palmer, Cookie Monster, or Key Lime***

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\$6

FOR THE KIDDOS
\$6

• • • *Served with choice of fries, tots, carrot sticks, or fruit* • • •

MAC N CHEESE

TURKEY SANDWICH

CHEESEBURGER

CHEESE FLATBREAD

CHICKEN BITES

PEPPERONI FLATBREAD

BEVERAGES

Coca-Cola Fountain Drinks **\$2.5**

SMART Water **\$4**

Iced Tea **\$2.5**

Vitamin Water **\$4**

Segafredo Coffee **\$2.5**

Red Bull **\$4**

MOCKTAILS

\$6

LAVENDER LEMONADE
Lavender-infused lemonade and a sugar rim

GINGER PEACH
Peach-infused ginger ale, blueberries, and a strawberry slice

BRUNCH



*Available Saturday and Sunday
Open-3pm*

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.

BRUNCH DISHES

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FRENCH TOAST STICKS **\$9**

Sourdough French toast, fresh strawberries, powdered sugar, maple syrup, and whipped cream

LOADED MORNING TOTS **\$8**

Crispy tots, melted cheese, bacon crumbles, pico de gallo, green onions, and a sunny-side up egg
Add avocado, queso, or pulled pork +\$2

PANCAKE STACK **\$8**

Buttermilk pancakes, powdered sugar, butter, and maple syrup

KIDDOS PANCAKE STACK **\$5**

YOGURT & GRANOLA BOWL **\$6**

Vanilla yogurt, strawberries, and crunchy granola

CHICKEN BISCUIT **\$9**

Buttermilk biscuit, fried chicken breast, ranch slaw, pickles, and bacon jam
Served with a side of tots

BELTA BRUNCH SANDWICH **\$9**

Bacon, medium-cooked egg, lettuce, tomato, and avocado
Served with a side of tots

AVOCADO TOAST **\$10**

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