COCKTAILS

CLASSIC

TITO'S MULE \$12

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

PERFECT PALOMA \$12

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

KENTUCKY SUNSET \$12

Knob Creek Bourbon, honey, lemon juice, and orange bitters

CLASSIC OLD FASHIONED **\$16**

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

APEROL SPRITZ \$9

Aperol, La Marca Prosecco, and club soda

PASSION PUNCH \$10

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

PEACHY PALMER \$10

Jameson Irish Whiskey, Peach Monin unsweetened tea, and lemonade

CLASSIC CAIPIRINHA \$12

Leblon Cachaça, simple syrup, and lime juice

DS BLOODY MARY \$8

Skyy Vodka, Zing Zang Bloody Mary Mix

HAND-MADE GREEN BLOODY MARY **\$15**

Grey Goose Vodka and our fresh-made green Bloody Mary mix Limited availability

MARGARITAS

LAVENDER \$10

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

PIÑA DIABLO \$10

Sauza Tequila, pineapple juice, lime juice, and spicy agave nectar

WATERMELON \$10

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

' M O O N S H I N E ' **\$12** Bulleit Rye, sour mix, and a pinch of salt

Drive Shack reminds you to Drink Responsibly!

SIGNATURE



COTTON COCKTAIL \$14

Skyy Pineapple Vodka, Peach Schnapps, pineapple juice, and lemon served over cotton candy

THAT'SMYJAM **\$12** Aviation Gin, lemon juice, and blackberry jam

SKINNYBOTANICALGARDEN **\$10** Ketel One Botanical Grapefruit & Rosé, grapefruit juice, lime juice, and fresh mint

COCONUT-LIME COOLER \$9

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

IRISH GINGER \$11

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

COLD BREW AND SHINE \$9

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

MIMOSAS



BY THE GLASS

\$6

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CLASSIC

Prosecco and orange juice

COSMOSA

Prosecco, triple sec, cranberry juice, and lemon twist

WHITE PEACH

Prosecco, Peach Schnapps, Sprite, and a Bordeaux cherry

THE HAWAIIAN

Prosecco, Malibu Rum, and pineapple juice

LAVENDER

Prosecco, lavender, and a splash of Sprite

MULEMOSA

Prosecco, Gosling's Ginger Beer, orange juice, and a lime wedge

CARAMEL APPLE

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

STRAWBERRY GRAPEFRUIT

Prosecco, strawberry, grapefruit juice, and a thyme sprig

BEER

Drafts

Bud Light

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Bottles & Cans

Bud Light

DOMESTIC

\$5

33	Budweiser Michelob Ultra Miller Lite Coors Light		Miller Lite Yuengling
PREMIUM	Bottles & Cans		Drafts
\$6	Lagunitas IPA	Hardywood Seasonal	Founders All Day IPA
Stella Artois Corona Extra	Stella Artois	Kindred Spirit 'Headspace'	Blue Moon
	Corona Extra		RVA Drafts
	Corona Light	Bold Rock VA Apple	HW/DS Golden Ale
Heineken Guinness Nit White Claw I White Claw Black Cherry Spiked	<u> </u>	Bold Rock Rose Potter's 'Bloom Series' Aleworks 'Superb IPA'	Hardwood Park Craft Brewery
			COTU Brewing
	White Claw Lime		Midnight Brewery
		Three Notch'd 'Declaration of Hops Series'	Bingo Beer Co.
	-		Tabol Brewing (People's Choice Winter)
			Seasonal Rotating Tap

WINES

BY THE CAN	BY THE BOTTLE	
House Wine Pinot Nior	Canyon Road Moscato	\$25
House Wine Bubbly Rosé	Kung Fu Girl Riesling	\$30
Infinite Monkey Theorem Bellini \$8	14 Hands Chardonnay	\$36
Bollicini Lambrusco	Drumheller Cabernet	\$32
	La Marca Prosecco Split	\$10
Coppola Diamond Chardonnay \$10	La Marca Prosecco	\$30
Coppola Diamond Pinot Noir \$10		

SHAREABLES

BAVARIAN PRETZEL STICKS	\$8
STACKED NACHOS <i>Gluten Friendly</i>	\$9
MEDITERRANEAN PLATTER <i>Vegetarian</i>	\$9
MEATBALL SKILLETOven-baked meatballs, marinara sauce, shaved parmesan, mozzarella, and garlic bread	\$11
$\begin{tabular}{ll} $L \odot A D E D & Q U E S O \\ Pulled pork, sour cream, guacamole, tomatillo salsa, and pico de gallo \\ \end{tabular}$	\$9

WINGS

N A K E D	COLOSSAL PORK \$12
Gluten Friendly Large un-breaded chicken wings tossed in your choice of Buffalo, Korean BBQ, Truffalo, or Garlic Parmesan	Gluten Friendly When pigs fly 3 per order, tossed in your choice of Buffalo, Korean BBQ. Truffalo, or Garlic Parmesan
BUFFALO CAULIFLOWER . \$8	BONELESS \$10
Lightly fried cauliflower, Buffalo sauce drizzle, and bleu cheese crumbles Add Truffalo +\$1	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

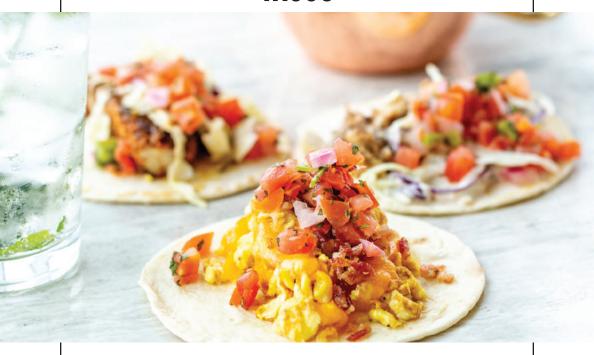
CHARCUTERIE & CHEESE BOARD

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

\$15



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

AHI TUNA BOWL* \$14
Gluten Friendly Ahi tuna, rice, avocado, sautéed vegetables, green onions, sesame seeds, jalapeños, and sriracha aioli
TERIYAKI CHICKEN BOWL
Teriyaki chicken, rice, mushrooms, sautéed vegetables, and green onions
COMPRESSED WATERMELON BOWL
Vegan Compressed watermelon, avocado, cucumber, green onions, sweet soy, and jalapeños
SPINACH FIVE-GRAIN BOWL
Vegan 5-grain quinoa blend, grape tomatoes, cucumber, avocado, pepitas, and blood orange vinaigrette Add grilled chicken +\$3
SALADS
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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

*These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions Please notify your server if a member of your party has a food allergy. Our culinary team will make every effort to accommodate you.

KALE CAESAR **\$9**Chopped kale, croutons, shaved parmesan, and cracked black pepper

BURGERS

Served with seasoned fries

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

\$3

SANDWICHES

Served with seasoned fries



LIL' PIGGY GRILLED CHEESE \$10

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

TURKEY AVOCADO MELTDOWN \$10

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

CLASSIC CLUB \$12

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

DESSERTS



COOKIE SKILLETS

\$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 Banana Pudding

\$6

FOR THE KIDDOS

\$6

· · · · Served with choice of fries	s, tots, carrot sticks, or fruit · · · · ·
MAC N CHEESE	TURKEY SANDWICH
CHEESEBURGER	CHEESE FLATBREAD
CHICKEN BITES	PEPPERONI FLATBREAD

BEVERAGES

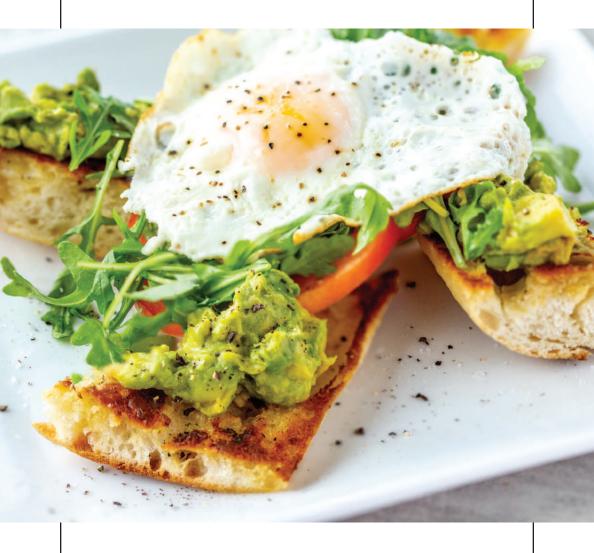
Coca-Cola Fountain Drinks	\$2.5	SMART Water	\$3
Iced Tea	\$2.5	Vitamin Water	\$3
Segafredo Coffee	\$2.5	Red Bull	\$3

MOCKTAILS s6

LAVENDER LEMONADE Lavender-infused lemonade and a sugar rim

 $G \mid N \ G \ E \ R \quad P \ E \ A \ C \ H$ Peach-infused ginger ale, blueberries, and a strawberry slice

BRUNCH



Available Saturday and Sunday Open-3pm

BRUNCH DISHES

· · · · · · · · Add bacon to any dish for +\$2 · · · · · · · ·

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

Buttermilk pancakes, powdered sugar, butter, and maple syrup

KIDDOS PANCAKE STACK \$5

YOGURT & GRANOLA BOWL\$6

Vanilla yogurt, strawberries, and crunchy granola

CHICKEN BISCUIT \$8.5

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

BOOZY CEREALS

\$8

\$10

Served with 2% milk

CINNAMON TOASTED CRUNCH

Cinnamon Toast Crunch cereal, Rumchata, and Fireball Whiskey

FRUIT LOOPED

Froot Loops, Malibu Rum, and strawberry purée

LOCO PUFFS

Cocoa Puffs, Baileys Irish Cream, and caramel

CHEERY OH!

Honey Nut Cheerios, Crown Royal, and honey