

# 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

### CLASSIC CAIPIRINHA **\$12**

Leblon Cachaça, simple syrup, and lime

### CLASSIC OLD FASHIONED **\$16**

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

### 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*

### APEROL SPRITZ **\$9**

Aperol, La Marca Prosecco, and club soda

## 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



# 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  
Michelob Ultra

### *Drafts*

Bud Light  
Miller Lite  
Yuengling

## PREMIUM \$6

### *Bottles & Cans*

Lagunitas IPA  
Stella Artois  
Corona Extra  
Corona Light  
Heineken  
Guinness Nitro  
White Claw  
Spiked  
Arnold Palmer  
Concrete Beach  
Havana Lager

Funky Buddha  
Floridian  
Kohna Big Wave  
26 Degree IPA  
Wynwood  
Father Francisco  
Sailfish White  
Marlin Whit  
Due South  
Category 5 IPA

### *Drafts*

Founders All Day IPA  
Blue Moon  
Elysian Spacedust  
Cigar City Jai Alai IPA  
Stella Artois  
Wynwood La Rubia  
Sailfish Brewery Tag and  
Release Red Ale  
Twisted Trunk German Pilz  
Due South Cream Ale

# WINES

## BY THE CAN

Sofia Brut Rosé . . . . . **\$7**  
Infinite Monkey Theorem Bellini . . . . **\$8**  
Bollicini Lambrusco . . . . . **\$9**  
Coppola Diamond Chardonnay. . . . . **\$10**  
Coppola Diamond Pinot Noir . . . . . **\$10**

## BY THE BOTTLE

40oz Rosé. . . . . **\$30**  
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 ..... \$10

#### ***Gluten Friendly***

Large un-breaded chicken wings tossed in your choice of Buffalo, Korean BBQ, Truffalo, or Garlic Parmesan

### COLOSSAL PORK ..... \$12

#### ***Gluten Friendly***

When pigs fly... 3 per order, 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

*Add Truffalo +\$1*

### 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, sautéed 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 **\$10**

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

MOZZARELLA CAPRESE **\$10**

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

KALE CAESAR **\$9**

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

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# BURGERS

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## MUSHROOM SWISS BURGER **\$11**

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

## BACON BLEU BURGER **\$11**

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

• • • • • *Served with seasoned fries* • • • • •



## 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 **\$12**

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 **\$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

**\$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