

SHAREABLES

ZESTY STEAMED EDAMAME | 10 VG • GF • N
Key lime chili salt, sesame seeds

LEBANESE HUMMUS | 14 VG • N
Housemade hummus, fresh herbs, olive oil drizzle, peri-peri sauce, grilled pita, cucumber coins
MAKE IT GLUTEN-FRIENDLY with more veggies instead of pita

PUTTSHACK POUTINE | 16
Garlic fries, red wine gravy, cheese curds, goat cheese crema
ADD pecanwood bacon and a sunny-side up egg* \$4

SWEET HEAT SHRIMP SKEWERS | 17
Cajun & hot honey glazed grilled shrimp, housemade cornbread, crispy fried kale

MEDITERRANEAN LAMB SKEWERS* | 17
Seven-spiced lamb, cucumber salsa, grilled pita, minted yogurt, peri-peri sauce

PERSIAN CHICKEN SKEWERS | 16
Grilled saffron marinated chicken, cabbage slaw, grilled pita, spicy cilantro yogurt

THAI FRIED CHICKEN | 15 N
Green curry & coconut chicken bites, Thai sesame peanut sauce

BOSTON TAILPIPES | 19
♥ *\$1 OF EVERY PURCHASE GOES TO BIG SISTER BOSTON*
Spring rolls filled with lobster mac 'n cheese, fresh tarragon aioli dipping sauce

KOREAN BBQ BAO BUNS | 16 N
Korean BBQ pulled pork, sriracha mayo, radish & fennel slaw, tarragon aioli, sesame seeds
MAKE IT VEGAN with BBQ jackfruit

BUFFALO CHICKEN DIP | 14 GF
Cayenne cream cheese & fire-braised chicken dip, house chip medley
ADD Italian sausage and blue cheese crumbles \$3

MARYLAND CRAB DIP | 16
Hot crab, spinach & artichoke dip, house chip medley

SHIITAKE MUSHROOM POTSTICKERS | 14 VG • N
Steamed & pan-seared, tamari ponzu soy & peach dipping sauces

CHORIZO & CHEESE EMPANADAS | 13
Spicy chorizo, bell peppers, roasted corn, black beans, Chihuahua cheese, fresh chimichurri

GREEK GYRO SLIDERS | 17
Mediterranean-spiced lamb & beef gyro on warm mini pitas, pickled red onions, cucumber salsa, lemon aioli

ASIAN BEEF LETTUCE WRAPS | 17 N
Coconut & ginger marinated beef, bibb lettuce, carrot, radish & fennel slaw, fresh herbs, sriracha mayo
MAKE IT VEGAN with oyster mushrooms

SWEET & SPICY BRUSSELS SPROUTS | 11 VG • GF
Oven roasted Brussels sprouts, sweet chili & maple syrup glaze
ADD pecanwood bacon \$2

FLATBREADS

Sea water-infused sourdough | GF option available \$2

THE PITMASTER | 16
Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch

THE REUBEN | 16
Mozzarella & Swiss cheeses, shaved corned beef, sauerkraut, pickles, mustard & Russian dressing

PEPPERONI BUZZ | 16
Mozzarella, premium pepperoni, hot honey, housemade honeycomb, herb oil

GOAT CHEESE VEGGIE | 16 V
Mozzarella, roasted corn, portobello, red onion, bell peppers, goat cheese, olives, balsamic glaze
MAKE IT VEGAN with vegan-friendly cheese

THE HOT ITALIAN | 16
Italian sausage, premium pepperoni, mozzarella, hot giardiniera peppers

MARGHERITA EXTRA | 16 V
Buffalo mozzarella, San Marzano sauce, roasted tomatoes, fresh basil, balsamic glaze, herb oil
ADD shaved prosciutto \$3
MAKE IT VEGAN with vegan-friendly cheese

SALADS

Choose from our GF dressings:
Buttermilk Ranch, Champagne Vinaigrette, or Low-Fat Balsamic

FRIED CHICKEN COBB* | 18
Mixed leaves, house fried chicken, avocado, pecanwood bacon, smoked blue cheese, tomatoes, croutons, seven-minute egg

PAD THAI CHOPPED | 14 VG • N
Lo mein noodles, red onion, cabbage, kale, scallion, bell peppers, carrots, sesame ginger dressing, crispy fried kale, chopped peanuts

CLASSIC CAESAR | 14
Romaine, Caesar dressing, garlic croutons, parmesan wafer

FEELING EXTRA?
ADD House Fried Chicken, Grilled Chicken or Sweet Heat Shrimp Skewer \$5

HANDHELDS

French Brioche or VG Pretzel Bun
Choose from housemade potato chips or french fries
SUBSTITUTE for Cali garlic fries or garden house side salad \$2

THE O.G.* | 18
Brisket, chuck & short rib patty, American cheese, signature sauce, L.T.O.P.

BACON JALAPEÑO CHEESEBURGER* | 19
Brisket, chuck & short rib patty, pecanwood bacon, roasted jalapeño cream cheese, chipotle aioli, housemade pickled jalapeños, L.T.O.

ATLANTA HOT SANDWICH | 17
Cayenne marinated house fried chicken, chipotle aioli, rainbow slaw, NorthStar pickles
MAKE IT VEGAN with a grilled portobello mushroom

CALI CHICKEN WRAP | 17
Chargrilled chicken, romaine, avocado, tomato, onion, pickled carrot, lemon aioli, spinach & herb wrap

FEELING EXTRA?
ADD Pecanwood Bacon, Sunny-Side Up Egg*, Fresh Avocado or Fresh Jalapeños \$2

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FRIENDLY | N = NUTS/SEEDS

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY & WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS & FOOD VARIATION MAY OCCUR. FOR THESE REASONS, WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS.
*THIS ITEM CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY WILL BE ADDED FOR PARTIES OF EIGHT (8) OR MORE.

SIGNATURE COCKTAILS

PORN STAR MARTINI | 16
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, vanilla syrup, lime juice, smoke-filled side of Sofia Sparkling Brut Rosé

THE BREAKING BAD | 16 N
Barsol Pisco, Dos Hombres Mezcal, fresh lemon juice, orgeat syrup, Blue Sky popsicle, hemp smoke

HENNESSY ISLAND | 16
Bacardí Dragonberry, Clément Creole Shrub Orange Liqueur, Bols Blue Curaçao & Apricot Liqueurs, lime juice, Red Bull® Yellow Edition, Hennessy float

SPICED PINEAPPLE MEZCAL MARGARITA | 17
Montelobos Espadín Mezcal, Hanson Habanero Vodka, Ancho Reyes Verde Liqueur, pineapple syrup, pineapple & lime juices, jalapeño popsicle, hibiscus sugar rim, candied pineapple wafer

THE PERFECT OLD FASHIONED | 16
Elijah Craig Bourbon, orange & lemon peel, orange bitters, demerara syrup, signature ice ball
UPGRADE to Abasolo Ancestral Corn Whisky \$3

PEACH TEA ON PEACHTREE | 14
Puncher's Chance Bourbon, Helix 7 Vodka, Ole Smoky Tennessee Peach Whiskey, Disaronno Amaretto, peach purée, fresh lemon juice, Coca-Cola®

ULTIMATE TOP SHELF MARGARITA | 17
Dulce Vida Blanco Tequila, Cointreau, lime sour, black lava salt rim, Grand Marnier Supertube

VERY BERRY MULE | 14
Tito's Handmade Vodka, housemade strawberry liqueur, Fever-Tree Ginger Beer, fresh lime, fresh strawberry

COLD BREW ESPRESSO MARTINI | 16
Wheatley Vodka, cold brew coffee liqueur, chilled espresso, Licor 43, chocolate bitters
UPGRADE to Casamigos Reposado \$5

PUTTSHACK PALOMA | 15
Espolòn Tequila Blanco, Tres Agaves Grapefruit Paloma Mix, Fever-Tree Pink Grapefruit Soda, fresh lime, Tajín rim

WICKED RASPBERRY LIME RICKEY | 15
Absolut Citron, lime juice, Monin Raspberry Syrup, Sprite®

ZERO PROOF COCKTAILS

N/A SPRITZ | 11
Lyre's Apéritif Rosso, Töst Sparkling White Tea Cranberry and Ginger, freshly sliced orange

H2NO RANCH WATER | 11
Almave Blanco Distilled Blue Agave, fresh lime, soda water

COTTON CANDY CRUSH | 10
Cotton candy syrup, lime juice, Red Bull® Coconut Edition

PASSION FRUIT LEMONADE | 9
Cold-pressed passion fruit & lime juices, Fever-Tree Sparkling Lemon

BEER & BEYOND

DRAFTS
Bud Light | 7
Blue Moon Belgian White Ale | 8
Angry Orchard Hard Cider | 8
Michelob Ultra | 8
Voodoo Ranger Juicy Haze IPA | 9
Samuel Adams Rotating Seasonal | 8
Guinness | 8
Lord Hobo Brewing Company
Rotating Seasonal | 8

BOTTLES & CANS
Bud Light | 6
Coors Light | 6
Miller Lite | 6
Stella Artois | 7
Corona Extra | 7
Dos Equis Lager Especial | 7
Heineken | 7
Lagunitas IPA | 7
Downeast Cider Original Blend | 7
Allagash White Ale | 7
Night Shift Brewing Whirlpool Pale Ale | 7
Harpoon Rotating Seasonal | 7

N/A BEERS
Heineken 0.0 | 6
Athletic Brewing Company Run Wild IPA | 6
Samuel Adams Just the Haze IPA | 6

BEYOND BEERS
Truly Wild Berry Hard Seltzer | 8
High Noon Grapefruit Vodka & Soda | 9
High Noon Watermelon Vodka & Soda | 9
Gin & Juice Passionfruit | 9
Gin & Juice Lime | 9
Viva Elderberry Tequila Seltzer | 9
Viva Huckleberry Tequila Seltzer | 9

WINE

(6oz pours; 9oz pours and bottles also available)

WHITE
Seaglass Chardonnay | 12
The Wines of Francis Coppola Chardonnay | 13
Black Stallion Chardonnay | 15
Sea Pearl Sauvignon Blanc | 12
Kim Crawford Sauvignon Blanc | 14
Mason Sauvignon Blanc | 15
Maso Canali Pinot Grigio | 14
Schmitt Söhne Riesling | 10

RED
Seaglass Pinot Noir | 12
Cuvaision Estate Pinot Noir | 25
Joel Gott 815 Cabernet Sauvignon | 13
The Wines of Francis Coppola
Cabernet Sauvignon | 16
Austin Hope Cabernet Sauvignon | 19
Hahn GSM Rhône Blend | 13
Brancaia Tre Super Tuscan | 20

ROSÉ
Coppola Diamond Collection
Rosé of Pinot Noir | 11

BUBBLES
Maschio Prosecco Brut | *split* 10
Moët & Chandon Impérial
Brut Champagne | *split* 20
Sofia Sparkling Brut Rosé | 13

SODA & MORE

FOUNTAIN DRINKS | 3.95
Coca-Cola® Fanta Orange®
Diet Coke® Dr Pepper®
Coke Zero® Barq's® Root Beer
Sprite® Minute Maid® Lemonade

ICED TEA
Unsweetened | 3.95
Peach | 4.25
SMARTWATER® STILL | 5

RED BULL® | 6
Energy Drink The Coconut Edition
Sugarfree The Blue Edition
The Yellow Edition The Red Edition

DESSERTS

SKREWBALL COOKIE SKILLET À LA MODE | 14 **V** • **N**

House baked chocolate chip cookie cake, vanilla bean gelato, Skrewball Peanut Butter Whiskey caramel sauce

MAKE IT VEGAN with *chocolate coconut milk gelato*

NUTELLA S'MORES FLATBREAD | 10 **N**

Marshmallow, graham cracker, Nutella, honeycomb

FRENCH QUARTER BEIGNETS | 10 **V**

Powdered sugar-dusted beignets, salted caramel & dark chocolate dipping sauces

KEY LIME PIE | 12 **V**

Graham cracker crust, Italian meringue, strawberry purée

SUPERTUBE SUNDAE | 18

Vanilla, strawberry & blue cookie monster gelato, chocolate chip brownie, chocolate, salted caramel & strawberry sauces, whipped cream, fresh strawberry, honeycomb, toasted marshmallow, rainbow sprinkles

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HAPPY HOUR

\$7 FROM 3-6 PM

MONDAY THRU THURSDAY

EAT UP

SOUTHWEST CHICKEN QUESADILLAS

Fire-braised chicken, roasted corn, black beans, Chihuahua cheese, flour tortillas, sour cream dip

ONION DIP V • GF

Housemade onion dip, house chip medley

LOADED TOTS GF

Jalapeño & poblano cheese sauce topped tater tots, pecanwood bacon, buttermilk ranch

NASHVILLE HOT BAO BUNS

Steamed Asian buns, cayenne-marinated house fried chicken, chipotle aioli, rainbow slaw

TEE UP

**GET YOUR 2ND GAME HALF OFF ALL DAY
MONDAY THRU THURSDAY**

Puttshack

JUNIORS MENU

All served with a choice of main, side and drink, plus a side of apple sauce!

CHOOSE YOUR MAIN | \$10

CHEESEBURGER SLIDERS

CRISPY CHICKEN TENDERS

TEXAS TOAST GRILLED CHEESE **V**

PEPPERONI FLATBREAD

CHEESE FLATBREAD **V**

VG make it vegan-friendly with vegan cheese

CHOOSE YOUR SIDE

FRENCH FRIES

HOUSEMADE POTATO CHIPS

FRESH VEGGIE STICKS

SIDE SALAD

CHOOSE YOUR DRINK

SODA

JUICE

MILK

ADD A SCOOP | \$3

VANILLA ICE CREAM WITH CHOCOLATE SAUCE

CHOCOLATE COCONUT MILK GELATO **VG**

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2024