

# Puttshack

## SHAREABLES

|   |    |   |    |  |    |
|---|----|---|----|--|----|
| <b>ZESTY STEAMED EDAMAME</b> <b>V · VG · GF · N</b><br>Seasoned with Key lime chili salt & sesame seeds   | 8  | <b>MARYLAND CRAB DIP*</b><br>Hot crab, spinach & artichoke served with a medley of house cooked chips   | 14 | <b>MAGNIFICENT MEATBALLS</b><br>House-made beef, veal & pork meatballs in olive puttanesca sauce with buffalo mozzarella & herb oil        | 15 |
| <b>CRISPY POPCORN CAULIFLOWER</b> <b>V · VG · GF</b><br>Indian spiced cauliflower with beetroot dusted popcorn & mint coconut yogurt  | 10 | <b>CHICAGO TAILPIPES</b><br>Italian beef, giardiniera peppers & signature cheese blend spring rolls, served with au jus dipping sauce & horseradish mayo                  | 12 | <b>BUFFALO CHICKEN DIP</b><br>Buffalo sauce infused hot cream cheese, fire-braised chicken dip, served with a medley of house cooked chips | 12 |
| <b>HUMMUS DIP TRIO</b> <b>V</b><br>Traditional, peri-peri & cilantro flavors with fresh veggies, grilled naan bread with a medley of house-cooked chips<br><b>VG substitute naan bread for more fresh veggies</b> | 12 | <b>PERSIAN CHICKEN SKEWERS</b><br>Saffron marinated & grilled, citrus slaw, char-grilled pita, cilantro dipping sauce   | 13 | <b>SHIITAKE MUSHROOM POTSTICKERS</b> <b>V · N</b><br>Steamed & served with sesame seeds, tamari ponzu soy and peach dipping sauces         | 11 |
| <b>WOOD FIRED THAI OCTOPUS*</b> <b>N</b><br>Asian master stock poached & wood fired, drizzled with Thai sesame peanut sauce   | 18 | <b>MEDITERRANEAN LAMB SKEWERS*</b><br>Fragrant spiced & grilled, cucumber salsa, char-grilled pita, coconut yogurt & peri-peri drizzle                                    | 14 | <b>PUTTSHACK POUTINE</b><br>Smothered cheese & garlic fries with pecanwood bacon, red wine gravy & goat cheese crumbles                    | 15 |
| <b>SALT &amp; TIME CHEF'S CHARCUTERIE BOARD</b> <b>N</b><br>Selection of artisanal cured meats & local cheeses, honeycomb, fig preserve, Marcona almonds, cornichons, olives & char-grilled Italian bread         | 25 | <b>CHORIZO &amp; CHEESE EMPANADAS</b><br>Puff pastry filled with spicy chorizo, bell peppers, roasted corn, black beans & Chihuahua cheese, served with fresh chimichurri | 11 | <b>KOREAN BBQ PORK BAO BUNS</b> <b>N</b><br>Steamed Asian buns, sriracha mayo, radish & fennel slaw, tarragon aioli & sesame seeds         | 12 |

**CHICAGO TAILPIPES** 12  
Italian beef, giardiniera peppers & signature cheese blend spring rolls, served with au jus dipping sauce & horseradish mayo

**\$1 OF EVERY PURCHASE GOES TO**  
 **Loaves & Fishes** Community Services  
Ending Hunger. Transforming Lives.

## SALADS & GREENS

**Choice of Dressings** **GF**  
Buttermilk Ranch, Caesar\*, Champagne Vinaigrette, Low Fat Balsamic

|   |    |
|---|----|
| <b>CLASSIC CAESAR SALAD*</b><br>Romaine, fresh anchovy Caesar dressing, croutons, parmesan wafer<br><b>+ add house-marinated grilled chicken</b> <b>§3</b>  | 9  |
| <b>FRIED CHICKEN COBB*</b><br>Mixed leaves, house-fried chicken, avocado, pecanwood bacon, smoked blue cheese, tomatoes, croutons, seven minute egg (available with house marinated grilled chicken)        | 13 |
| <b>PAD THAI CHOPPED</b> <b>V · VG · N</b><br>Rice noodles, red onion, cabbage, kale, scallion, bell peppers & carrots, tossed in tamarind dressing with crispy fried kale, puffed noodles & chopped peanuts | 10 |

## SIDES

|  |   |
|--|---|
| <b>RAINBOW SLAW</b> <b>V · VG · GF</b>       | 5 |
| <b>SIDE SALAD</b> <b>V · VG · GF</b>         | 5 |
| <b>HOUSE-MADE POTATO CHIPS</b> <b>V · VG</b> | 4 |
| <b>CALI GARLIC FRIES</b> <b>V</b>            | 5 |
| <b>FRENCH FRIES</b> <b>V · VG</b>            | 4 |

## FLATBREADS

**Hand stretched, sea water infused, imported Italian sourdough**  
**GF option available** **§2**

|   |    |
|---|----|
| <b>MARGHERITA EXTRA</b> <b>V</b><br>Premium & buffalo mozzarellas, San Marzano sauce, tomatoes, fresh basil, herb oil, balsamic drizzle<br><b>+ add shaved prosciutto</b> <b>§3</b><br><b>VG substitute cheese for vegan friendly</b> | 12 |
| <b>MIGHTY MEATBALL</b><br>House-made beef, veal & pork meatballs, premium mozzarella, San Marzano sauce, oregano, parmesan & fresh basil  | 13 |
| <b>THE PITMASTER</b><br>Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch drizzle   | 13 |
| <b>PEPPERONI BUZZ</b><br>Premium mozzarella, San Marzano sauce, pepperoni, hot honey drizzle, honeycomb, herb oil microgreens   | 13 |
| <b>GOAT CHEESE VEGGIE</b> <b>V</b><br>Premium mozzarella, roasted corn, portobello, red onion, bell peppers, goat cheese, olives, San Marzano sauce, balsamic drizzle & microgreens<br><b>VG substitute cheese for vegan friendly</b> | 12 |

## HANDHELDS

**With your choice of House Cooked Potato Chips, French Fries, Cali Garlic Fries** **+§1**  
**or Garden House Side Salad** **+§1**

**Choice of French Brioche**  
**or Vegan Pretzel Bun**

|   |    |
|---|----|
| <b>THE O.G.*</b><br>Brisket, chuck & short rib patty, American cheese, signature burger sauce, L.T.O.P.   | 14 |
| <b>HATCH CHILE CHEESEBURGER*</b><br>Brisket, chuck & short rib patty, fire-roasted hatch chiles, chipotle aioli, pepper-jack cheese, L.T.O.   | 15 |
| <b>ATLANTA HOT CHICKEN SANDWICH</b><br>Buttermilk brined & fried chicken breast, cayenne brushed, chipotle aioli, rainbow slaw & North Star pickles   | 14 |
| <b>CALI CHICKEN SANDWICH</b><br>House marinated char-grilled chicken breast, fresh avocado, ranch aioli, L.T.O.   | 13 |
| <b>BLACK BEAN VEGGIE BURGER</b> <b>V</b><br>Chipotle black bean patty, pepper-jack cheese, chipotle aioli, L.T.O.<br><b>+ add grilled pineapple</b> <b>§1</b><br><b>VG substitute with pretzel bun, vegan mozzarella &amp; peri-peri sauce for vegan friendly</b> | 13 |
| <b>FEELING EXTRA?</b><br>Add pecanwood bacon, sunny-side egg*, fresh avocado or fresh jalapeños <b>§2</b> each  |    |

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

\*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 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

# LOCALLY INSPIRED FEATURES

## CHICAGO TAILPIPES

12

Italian beef, giardiniera peppers & signature cheese blend spring rolls, served with au jus dipping sauce & horseradish mayo



**Loaves & Fishes**  
Community Services

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## THE HOT ITALIAN

13

Pepperoni, Italian sausage, premium mozzarella, San Marzano sauce, hot giardiniera peppers

## MALÖRT REVIVER

13

Tanqueray Ten Gin, Cointreau, Lillet Blanc, cold pressed lemon juice, Jeppson's Malört rinse

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## LOCAL DRAFT

Bell's Two Hearted Ale

Brew Dog Hazy Jane New England Style IPA

Maplewood Charlatan American Pale Ale

## LOCAL CRAFT CANS

Pabst Blue Ribbon 16oz

Rogue Batsquatch Hazy IPA

Ciderboys (Rotating)

PBR Hard Coffee

# DESSERTS

**BOURBON GLAZED  
STICKY TOFFEE PUDDING v** 9  
Vanilla bean gelato & bourbon  
butterscotch sauce

**SKREWBALL COOKIE SKILLET  
À LA MODE v · n** 11  
House-baked chocolate chip cookie cake,  
Skrewball Peanut Butter Whiskey ice cream  
& salted caramel sauce  
**vg** **vegan friendly version available, served  
with coconut milk chocolate gelato**

**COFFEE & DONUTS v** 11  
Espresso crème brûlée, cinnamon sugar  
beignets with salted caramel & dark chocolate  
dipping sauces

**NUTELLA S'MORES FLATBREAD v · n** 9  
Marshmallow, graham cracker,  
Nutella & honeycomb crumbles

**BAG OF BEIGNETS v** 8  
Cinnamon sugared beignets with  
salted caramel & dark chocolate  
dipping sauces

**v = VEGETARIAN | vg = VEGAN | n = NUTS/SEEDS**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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

# DESSERTS

# LAVAZZA ITALIAN COFFEE

|                        |             |
|------------------------|-------------|
| <b>HOT TEA</b>         | <b>2.75</b> |
| <b>ESPRESSO</b>        | <b>3</b>    |
| <b>DOUBLE ESPRESSO</b> | <b>4</b>    |
| <b>AMERICANO</b>       | <b>4</b>    |
| <b>CUPPUCCINO</b>      | <b>5</b>    |
| <b>LATTE</b>           | <b>5</b>    |
| <b>MOCHA</b>           | <b>5</b>    |
| <b>HOT COCOA</b>       | <b>5</b>    |

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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

## COFFEE

# SIGNATURE COCKTAILS

- PORN STAR MARTINI** 14  
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, vanilla syrup, cold pressed lime juice, smoke filled side of Sofia Sparkling Brut Rosé
- THE WHO'S WHO OF YUZU** 14  
Effen Yuzu Vodka, Roku Japanese Gin, lychee purée, lychee fruit garnish, black lava salt
- SPICED PINEAPPLE MEZCAL MARGARITA** 16  
Montelobos Espadín Mezcal Tequila, Hanson Habanero Vodka, Ancho Reyes Verde Liqueur, pineapple syrup, fresh pineapple juice, cold pressed lime juice, Jalapeño Hellfire popsicle, hibiscus sugar rim, candied pineapple wafer
- SMOKING NEGRONI** 13  
Bombay London Dry Gin, Campari, sweet vermouth, served in a smoke-filled wooden chest
- THE "10" OLD FASHIONED** 13  
Russell's Reserve 10yr old Bourbon, orange & lemon peel, DeGroff's Pimento Bitters, demerara syrup, signature ice ball
- PEACH TEA ON PEACHTREE** 12  
Puncher's Chance Bourbon, Helix 7 Vodka, Ole Smoky Tennessee Peach Whiskey, Disaronno Amaretto, peach purée, cold pressed lemon juice, Coca-Cola
- ULTIMATE TOP SHELF MARGARITA** 16  
Villa One Blanco Tequila, Cointreau, cold pressed fresh lime sour, black lava salt rim, Grand Marnier Cuvée Louis Alexandre
- VERY BERRY MULE** 12  
Tito's Handmade Vodka, Fragola Strawberry Liqueur, Fever-Tree Ginger Beer, fresh lime, fresh strawberry
- COLD BREW ESPRESSO MARTINI** 14  
Wheatley Vodka, cold brew coffee liqueur, chilled espresso, Licor 43, chocolate bitters

## SIGNATURE COCKTAILS

## DRAFT BEER

|   |   |
|---|---|
| MILLER LITE                             | 6 |
| MODELO ESPECIAL                         | 7 |
| BLUE MOON BELGIAN WHITE ALE             | 7 |
| STELLA ARTOIS                           | 7 |
| SAMUEL ADAMS ROTATING SEASONAL          | 7 |
| DOGFISH HEAD SLIGHTLY MIGHTY IPA        | 7 |
| REVOLUTION BREWING<br>ROTATING SEASONAL | 7 |

Ask your server about our local draft

## BOTTLED & CANNED BEER

|                             |   |
|-----------------------------|---|
| BUDWEISER                   | 5 |
| BUD LIGHT                   | 5 |
| COORS LIGHT                 | 5 |
| MICHELOB ULTRA              | 5 |
| MILLER LITE                 | 5 |
| DOS EQUIS XX LAGER          | 6 |
| MODELO NEGRA                | 6 |
| CORONA EXTRA                | 6 |
| CORONA PREMIER              | 6 |
| HEINEKEN                    | 6 |
| LAGUNITAS IPA               | 6 |
| BUENAVEZA SALT & LIME LAGER | 6 |
| STONE DELICIOUS IPA         | 6 |
| GUINNESS DRAUGHT            | 7 |

Ask your server about our local craft selections

## BEYOND BEER

|  |   |
|--|---|
| TRULY HARD SELTZER                           | 5 |
| Pineapple • Wild Berry • Strawberry Lemonade |   |
| FLYING EMBERS HARD KOMBUCHA                  | 7 |
| Grapefruit • Black Cherry • Pineapple Chili  |   |

BEER

# WINE

| <b>CHARDONNAY</b>                        | 6 oz | 9 oz        | Bottle |
|--|------|-------------|--------|
| SeaGlass, Santa Barbara                  | 8    | 11          | 27     |
| The Family Coppola,<br>Sonoma County     | 10   | 13          | 30     |
| Vanderpump Estate Grown,<br>Sonoma Coast |      |             | 45     |
| Rombauer                                 |      |             | 67     |
| <b>SAUVIGNON BLANC</b>                   |      |             |        |
| Sea Pearl, Marlborough                   | 9    | 12          | 28     |
| Kim Crawford                             | 12   | 15          | 36     |
| <b>PINOT GRIGIO</b>                      |      |             |        |
| Maso Canali, Italy                       | 11   | 14          | 33     |
| <b>RIESLING</b>                          |      |             |        |
| Schmitt Sohne, Germany                   | 8    | 11          | 27     |
| Milbrandt, Columbia Valley               | 10   | 12          | 32     |
| <b>ROSÉ</b>                              |      |             |        |
| Coppola Diamond Collection               | 8.5  | 12          | 29     |
| Miraval Côtes de Provence                |      |             | 45     |
| <b>BUBBLES</b>                           |      |             |        |
| La Marca Prosecco                        |      | 187ml Split | 11     |
| Sofia Sparkling Brut Rosé                | 12.5 | 15.5        | 33     |
| Luminore Prosecco                        | 18   | 21          | 50     |
| Bottega Gold Prosecco                    |      |             | 70     |
| Bollinger NV Brut Special Cuvée          |      |             | 100    |
| <b>PINOT NOIR</b>                        |      |             |        |
| SeaGlass, Santa Barbara                  | 10   | 13          | 30     |
| Lucienne Smith Vineyard                  | 25   | 28          | 65     |
| <b>CABERNET SAUVIGNON</b>                |      |             |        |
| Joel Gott 815                            | 8    | 11          | 24     |
| The Family Coppola,<br>Paso Robles       | 12   | 15          | 36     |
| Roth, Alexander Valley                   |      |             | 40     |
| Louis M Martini, Napa Valley             |      |             | 75     |
| Trinchero BRV, Napa Valley               |      |             | 100    |
| Orin Swift Mercury Head, Napa Valley     |      |             | 140    |
| <b>SELECTED RED WINES</b>                |      |             |        |
| Hahn GSM Rhone Blend                     | 9    | 12          | 28     |
| Ruffino Modus Super Tuscan               | 17   | 20          | 40     |
| Bear Flag Zinfandel                      |      |             | 42     |
| Napa Cellers Merlot                      |      |             | 45     |
| Orin Swift Machete Red Blend             |      |             | 90     |

# WINE

# SHOTS

|  |          |
|--|----------|
| <b>VEGAS BOMB</b>  | <b>9</b> |
| Crown Royal, peach schnapps,<br>cranberry juice, Red Bull®     |          |
| <b>JOLLY RANCHER</b>   | <b>7</b> |
| Peach schnapps, apple schnapps,<br>cranberry juice             |          |
| <b>CINNAMON TOAST CRUNCH</b>                                   | <b>7</b> |
| Fireball Whisky, RumChata                                      |          |
| <b>LEMON DROP</b>  | <b>7</b> |
| Vodka, triple sec, lemon juice, simple syrup                   |          |
| <b>GREEN TEA</b>   | <b>7</b> |
| Jameson Irish Whiskey, peach schnapps,<br>citrus sour, Sprite® |          |
| <b>SEX ON THE BEACH</b>  | <b>7</b> |
| Vodka, Chambord, peach schnapps                                |          |
| <b>PB&amp;J</b>  | <b>7</b> |
| Skrewball Peanut Butter Whiskey, Chambord                      |          |
| <b>B 52</b>  | <b>7</b> |
| Kahlúa, Stroh 160 Overproof Rum                                |          |
| <b>KAMIKAZE</b>  | <b>7</b> |
| Vodka, triple sec, lime juice                                  |          |

# SHOOTERS

|  |          |
|--|----------|
| <b>SKREWBALL PEANUT BUTTER WHISKEY</b>       | <b>8</b> |
| <b>FIREBALL CINNAMON WHISKY</b>              | <b>7</b> |
| <b>OLE SMOKY APPLE PIE MOONSHINE</b>         | <b>7</b> |
| <b>OLE SMOKY TENNESSEE<br/>PEACH WHISKEY</b> | <b>7</b> |

## SIP WORTHY

2 oz servings straight up or with a signature ice ball

\*Some items may occasionally be unavailable  
due to allocation shortages

|  |            |
|--|------------|
| Clase Azul Plata                                 | <b>37</b>  |
| Kentucky Owl Confiscated Bourbon                 | <b>45</b>  |
| Don Julio 1942 Añejo                             | <b>49</b>  |
| Clase Azul Durango Mezcal                        | <b>62</b>  |
| Clase Azul Reposado                              | <b>69</b>  |
| Chivas Regal Royal Salute 21yr                   | <b>70</b>  |
| The Yamazaki Japanese<br>8yr Single Malt Whisky  | <b>86</b>  |
| Bacardi Facundo Paraiso Rum                      | <b>94</b>  |
| Avión 44 Reserva Extra Añejo                     | <b>110</b> |
| Tears of Llorona Limited Release Tequila         | <b>114</b> |
| WhistlePig Boss Hog<br>Samurai Scientist Bourbon | <b>132</b> |
| D'Aincourt Grande Champagne<br>1er Cru Cognac    | <b>350</b> |

## SHOTS, SHOOTERS & SIP WORTHY



# SPIRITS

## GIN

Askur Yggdrasil 45  
Hendrick's  
The Botanist Islay  
Bombay London Dry  
Bombay Sapphire  
Gunpowder Irish  
Tanqueray No. Ten  
Beefeater Pink  
Roku  
Monkey 47

## VODKA

Grey Goose  
Tito's Handmade  
Ketel One  
Stolichnaya  
Helix 7  
Wheatley  
Hanson Habanero  
Cîroc Berry  
Absolut Citron  
Absolut Vanilia  
Absolut Juice  
Deep Eddy Sweet Tea  
Deep Eddy Ruby Red  
Effen Yuzu

## TEQUILA & MEZCAL

Campo Bravo Plata  
Villa One Silver  
Patrón Silver  
Tres Agaves Reposado  
Olmeca Altos Reposado  
Espolòn Añejo  
Montelobos  
Espadín Mezcal  
Casamigos Blanco  
Casamigos Reposado

## BOURBON

Jim Beam Black Label  
Russell's Reserve 10Yr  
Puncher's Chance  
Old Forester Statesman  
Hillrock Solera  
(Napa Cab Finish)  
Maker's Mark  
Maker's 46  
Woodford Reserve  
Double Oaked  
Weed Cellars 91 Proof  
Wild Turkey Longbranch

## SCOTCH/WHISKEY

Sazerac Rye  
Templeton Rye 3yr  
Bruichladdich  
The Classic Laddie  
Jameson  
Crown Royal  
Oban Single Malt  
Laphroaig 10Yr  
Aberfeldy 12yr  
Single Malt  
Johnnie Walker Black  
Jack Daniel's  
WhistlePig 10Yr  
Skrewball Peanut Butter  
Fireball  
Ole Smoky  
Tennessee Peach  
Ole Smoky  
Apple Pie Moonshine  
Angel's Envy Rye  
Chivas Regal

## RUM

Bacardi Silver  
Bacardi Gold  
Bacardi 8yr  
Bacardi Dragonberry  
Stroh 160  
Captain Morgan  
Malibu Coconut  
Myers's Dark  
Gosling's Black Seal  
Pusser's British Navy

## CORDIALS

Grand Marnier  
Grand Marnier Cuvée  
Louis Alexandre  
Disaronno Amaretto  
Baileys Irish Cream  
RumChata  
Aperol  
Jeppson's Malört  
Kahlúa Coffee  
Licor43  
Jägermeister  
Fernet-Branca

## COGNAC & BRANDY

Hennessy  
Martell VS Single  
Distillery  
Rémy V.S.O.P.  
Torres 10

# SPIRITS

# MOCKTAILS

|  |          |
|--|----------|
| <b>HIBISCUS MOCK MULE</b><br>Hibiscus syrup, fresh lime,<br>Fever-Tree Ginger Beer                         | <b>8</b> |
| <b>PEACH FREE BELLINI</b><br>Seedlip Spice 94 Non-alcoholic Spirit,<br>peach purée, sparkling apple juice  | <b>8</b> |
| <b>COTTON CANDY CRUSH</b><br>Cotton candy syrup, cold pressed lime juice,<br>Red Bull Coconut Edition      | <b>8</b> |
| <b>PASSION FRUIT LEMONADE</b><br>Cold pressed passion fruit and lime juices,<br>Fever-Tree Sparkling Lemon | <b>8</b> |

# N/A BEER

|  |          |
|--|----------|
| <b>HEINEKEN 0.0</b>                      | <b>5</b> |
| <b>CLAUSTHALER DRY HOPPED</b>            | <b>5</b> |
| <b>SAMUEL ADAMS JUST THE HAZE NA IPA</b> | <b>5</b> |

# SODA

|                              |             |
|------------------------------|-------------|
| <b>COKE ZERO®</b>            | <b>3.25</b> |
| <b>SPRITE®</b>               | <b>3.25</b> |
| <b>FANTA ORANGE®</b>         | <b>3.25</b> |
| <b>DR PEPPER®</b>            | <b>3.25</b> |
| <b>BARQ'S ROOT BEER®</b>     | <b>3.25</b> |
| <b>MINUTE MAID LEMONADE®</b> | <b>3.25</b> |
| <b>ICED TEA</b>              | <b>3.25</b> |
| <b>PEACH ICED TEA</b>        | <b>3.75</b> |

# WATER

|                               |            |
|-------------------------------|------------|
| <b>SMART WATER STILL®</b>     | <b>4.5</b> |
| <b>SMART WATER SPARKLING®</b> | <b>4.5</b> |

# ENERGY

|  |            |
|--|------------|
| <b>RED BULL®</b><br>Energy Drink • Sugarfree • Tropical<br>Coconut Berry • Blueberry | <b>4.5</b> |
|--|------------|

# NON-ALCOHOLIC

# SHAREABLES

**ZESTY STEAMED EDAMAME** v · VG · GF · N 8  
Seasoned with Key lime chili salt & sesame seeds

**MARYLAND CRAB DIP\*** 14  
Hot crab, spinach & artichoke served with house-cooked potato chips

**SHIITAKE MUSHROOM POTSTICKERS** v · N 11  
Steamed & served with sesame seeds, tamari ponzu soy and peach dipping sauces

**HUMMUS DIP TRIO** v 12  
Traditional, peri-peri & cilantro flavors with fresh veggies, grilled naan bread with a medley of house-cooked chips  
VG substitute naan bread for more fresh veggies

**MAGNIFICENT MEATBALLS** 15  
House-made beef, veal & pork meatballs in olive puttanesca sauce with buffalo mozzarella & herb oil

**BUFFALO CHICKEN DIP** 12  
Buffalo sauce infused hot cream cheese, fire-braised chicken dip, served with a medley of house-cooked chips  
+ Load it up Puttshack-style with Italian sausage and blue cheese crumbles \$3

# FLATBREADS

GF option available \$2

**MARGHERITA EXTRA** v 12  
Premium & buffalo mozzarellas, San Marzano sauce, tomatoes, fresh basil, herb oil, balsamic drizzle  
+ add shaved prosciutto \$3  
VG substitute cheese for vegan friendly

**MIGHTY MEATBALL** 13  
House-made beef, veal & pork meatballs, premium mozzarella, San Marzano sauce, oregano, parmesan & fresh basil

**THE PITMASTER** 13  
Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch drizzle

**THE HOT ITALIAN** 13  
Pepperoni, Italian sausage, premium mozzarella, San Marzano sauce, hot giardiniera peppers

**PEPPERONI BUZZ** 13  
Premium mozzarella, San Marzano sauce, pepperoni, hot honey drizzle, honeycomb, herb oil microgreens

**GOAT CHEESE VEGGIE** v 12  
Premium mozzarella, roasted corn, portobello, red onion, bell peppers, goat cheese, olives, San Marzano sauce, balsamic drizzle & microgreens  
VG substitute cheese for vegan friendly

## LATE NIGHT

# DESSERTS

- BOURBON GLAZED STICKY TOFFEE PUDDING** **V** 9  
Vanilla bean gelato & bourbon butterscotch sauce
- SKREWBALL COOKIE SKILLET À LA MODE** **V · N** 11  
House-baked chocolate chip cookie cake, Skrewball Peanut Butter Whiskey ice cream & salted caramel sauce  
**VG** **vegan friendly version available, served with coconut milk chocolate gelato**
- NUTELLA S'MORES FLATBREAD** **V · N** 9  
Marshmallow, graham cracker, Nutella & honeycomb crumbles

# LAVAZZA ITALIAN COFFEE

- HOT TEA** 2.75
- ESPRESSO** 3
- DOUBLE ESPRESSO** 4
- AMERICANO** 4
- CUPPUCCINO** 5
- LATTE** 5
- MOCHA** 5
- HOT COCOA** 5

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

\*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 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