

# SHAREABLES

**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**

**THAI FRIED CHICKEN BITES | 15** N

Thai-marinated fried chicken bites, Asian sweet chili & sesame glaze

**MARYLAND CRAB DIP | 16**

Hot crab, spinach & artichoke dip, house chip medley

**TEXAS TAILPIPES | 14**

**\$1 OF EVERY PURCHASE GOES TO HOUSTON FOOD BANK**  
Spring rolls filled with smoked brisket mac ‘n cheese, chipotle BBQ and buttermilk ranch dipping sauces

**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**

**SHIITAKE MUSHROOM POTSTICKERS | 13** VG • N

Steamed & pan-seared, tamari ponzu soy & peach dipping sauces

**QUESABIRRIA | 16**

Slow-braised shredded beef, Chihuahua cheese blend, chipotle aioli, flour tortillas, onion, cilantro, consomé dipping sauce

**SWEET & SPICY BRUSSELS SPROUTS | 10** VG • GF

Oven-roasted Brussels sprouts, sweet chili & maple syrup glaze  
**ADD pecanwood bacon \$2**

# FLATBREADS

Sea water-infused sourdough | GF and VG crust options available \$2

**THE PITMASTER | 16**

Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch

**CHICKEN & WAFFLE | 16**

House fried chicken, Belgian waffle, jalapeño gravy, maple syrup

**PEPPERONI BUZZ | 16**

Mozzarella, premium pepperoni, hot honey, housemade honeycomb, herb oil

**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, 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

**MAKE IT GLUTEN-FRIENDLY** by substituting noodles for extra veggies

**CLASSIC CAESAR\* | 14**

Romaine, Caesar dressing, garlic croutons, parmesan wafer

**FEELING EXTRA?**

**ADD House Fried Chicken or Grilled Chicken \$6**

# HANDHELDS

French Brioche | VG Pretzel Bun | GF Udi’s Bun \$2

Choose from housemade potato chips or french fries

**SUBSTITUTE** for Cali garlic fries or garden house side salad \$2

**THE O.G.\* | 17**

Brisket, chuck & short rib patty, American cheese, signature sauce, L.T.O.P.

**BACON JALAPEÑO CHEESEBURGER\* | 18**

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 | 16**

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**

# DESSERTS

**COOKIE SKILLET À LA MODE | 13** V • N

House baked chocolate chip cookie cake, vanilla bean gelato, salted caramel sauce  
**MAKE IT VEGAN** with chocolate coconut milk gelato

**FRENCH QUARTER BEIGNETS | 11** V

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

**NUTELLA S’MORES FLATBREAD | 10** N

Marshmallow, graham cracker, Nutella, honeycomb

**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

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 | 15**  
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, vanilla syrup, lime juice, smoke-filled side of Sofia Sparkling Brut Rosé

**THE BREAKING BAD | 15 N**  
Barsol Pisco, Dos Hombres Mezcal, fresh lemon juice, orgeat syrup, Blue Sky popsicle, hemp smoke

**HENNESSY ISLAND | 15**  
Bacardí Dragonberry, Clément Creole Shrub Orange Liqueur, Bols Blue Curaçao & Apricot Liqueurs, lime juice, Red Bull® Yellow Edition, Hennessy float

**SPICED PINEAPPLE MEZCAL MARGARITA | 16**  
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 | 14**  
Elijah Craig Bourbon, orange & lemon peel, orange bitters, demerara syrup, signature ice ball  
*UPGRADE to Abasolo Ancestral Corn Whisky \$3*

**PEACH TEA ON PEACHTREE | 13**  
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 | 16**  
Dulce Vida Blanco Tequila, Cointreau, lime sour, black lava salt rim, Grand Marnier Supertube

**VERY BERRY MULE | 13**  
Tito’s Handmade Vodka, housemade strawberry liqueur, Fever-Tree Ginger Beer, fresh lime, fresh strawberry

**COLD BREW ESPRESSO MARTINI | 15**  
Wheatley Vodka, cold brew coffee liqueur, chilled espresso, Licor 43, chocolate bitters  
*UPGRADE to Casamigos Reposado \$5*

**PUTTSHACK PALOMA | 14**  
Espolòn Tequila Blanco, Tres Agaves Grapefruit Paloma Mix, Fever-Tree Pink Grapefruit Soda, fresh lime, Tajín rim

**FROZEN MANGO TAMARIND MARGARITA | 14**  
Campo Bravo Plata Tequila, Smirnoff Spicy Tamarind Vodka, mango purée, citrus sour, Tajín rim

## ZERO PROOF COCKTAILS

**N/A SPRITZ | 10**  
Lyre’s Apéritif Rosso, Töst Sparkling White Tea Cranberry and Ginger, freshly sliced orange

**H2NO RANCH WATER | 10**  
Almave Blanco Distilled Blue Agave, fresh lime, soda water

**COTTON CANDY CRUSH | 9**  
Cotton candy syrup, lime juice, Red Bull® Coconut Edition

**PASSION FRUIT LEMONADE | 8**  
Cold-pressed passion fruit & lime juices, Fever-Tree Sparkling Lemon

# BEER & BEYOND

**DRAFTS**  
Yuengling Traditional Lager | 6  
Blue Moon Belgian White Ale | 7  
Voodoo Ranger Juicy Haze IPA | 8  
Michelob Ultra | 7  
Dos Equis Lager | 7  
Angry Orchard Hard Cider | 7  
Stella Artois | 7  
Saint Arnold Brewing Rotating Seasonal | 8

**BOTTLES & CANS**  
Bud Light | 6  
Coors Light | 6  
Miller Lite | 6  
Corona Extra | 6  
Dos Equis Lager Especial | 6  
Heineken | 6  
Lagunitas IPA | 6  
Modelo Especial | 6  
Shiner Bock | 6  
11 Below 7-Iron Blonde Ale | 7  
No Label Brewing Sittin’ Sidehaze IPA | 7

**N/A BEERS**  
Heineken 0.0 | 5  
Ceria Brewing Grainwave Belgian White Ale | 5  
Lagunitas Hoppy Refresher | 5

**BEYOND BEERS**  
Truly Wild Berry Hard Seltzer | 6  
High Noon Grapefruit Vodka & Soda | 8  
High Noon Watermelon Vodka & Soda | 8  
Gin & Juice Passionfruit | 8  
Gin & Juice Lime | 8  
Happy Dad Fruit Punch Hard Seltzer | 8

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

**WHITE**  
Seaglass Chardonnay | 10  
The Wines of Francis Coppola Chardonnay | 11  
Black Stallion Chardonnay | 14  
Sea Pearl Sauvignon Blanc | 10  
Kim Crawford Sauvignon Blanc | 13  
Mason Sauvignon Blanc | 14  
Maso Canali Pinot Grigio | 11  
Schmitt Söhne Riesling | 8

**RED**  
Seaglass Pinot Noir | 10  
Cuvaision Estate Pinot Noir | 20  
Joel Gott 815 Cabernet Sauvignon | 11  
The Wines of Francis Coppola Cabernet Sauvignon | 13  
Austin Hope Cabernet Sauvignon | 17  
Hahn GSM Rhône Blend | 10  
Brancaia Tre Super Tuscan | 18

**ROSÉ**  
Coppola Diamond Collection Rosé of Pinot Noir | 10

**BUBBLES**  
Maschio Prosecco Brut | *split* 9  
Moët & Chandon Impérial Brut Champagne | *split* 20  
Sofia Sparkling Brut Rosé | 12.5

# SODA & MORE

**FOUNTAIN DRINKS | 3.25**  
Coca-Cola® Fanta Orange®  
Diet Coke® Dr Pepper®  
Coke Zero® Barq’s® Root Beer  
Sprite® Minute Maid® Lemonade

**ICED TEA**  
Unsweetened | 3.25  
Peach | 3.75  
**SMARTWATER® STILL | 4.5**

**RED BULL® | 5**  
Energy Drink The Coconut Edition  
Sugarfree The Blue Edition  
The Yellow Edition The Red Edition

# HAPPY HOUR

**\$6 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

## **DRINK UP**

**16oz DRAFT BEERS**

**HIGH NOON CANS**

**GIN & JUICE CANS**

**6oz THE WINES OF FRANCIS COPPOLA  
CHARDONNAY**

**6oz THE WINES OF FRANCIS COPPOLA  
CABERNET SAUVIGNON**

## **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