

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 | 15 **N**

Green curry & coconut chicken bites, Thai sesame peanut sauce

MARYLAND CRAB DIP | 15

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 | 15 **N**

Korean BBQ pulled pork, sriracha mayo, radish & fennel slaw, tarragon aioli, sesame seeds
MAKE IT VEGAN with BBQ jackfruit

BUFFALO CHICKEN DIP | 13 **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

CHORIZO & CHEESE EMPANADAS | 13

Spicy chorizo, bell peppers, roasted corn, black beans, Chihuahua cheese, fresh chimichurri

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** option 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

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 or Grilled Chicken \$4

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.* | 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

SKREWBALL COOKIE SKILLET À LA MODE | 13 **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

FRENCH QUARTER BEIGNETS | 10 **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