

# Puttshack

## SHARABLES

<b>KEY LIME CHILI SALT EDAMAME</b> v · vg · gf · n Freshly steamed & zesty seasoned.	8	<b>PERSIAN CHICKEN SKEWERS</b> Saffron marinated & grilled, citrus slaw, char-grilled pita, cilantro dipping sauce.	12	<b>ZIPCODE BEER QUESO</b> v Gate City Brewing Co. Copperhead Red Ale infused cheese, roasted corn & poblano queso served with a medley of house-cooked chips.	11
<b>HUMMUS DIP TRIO</b> v Traditional, peri-peri & cilantro flavors with fresh veggies, grilled naan bread & house-cooked potato chips.	12	<b>WOOD FIRED THAI OCTOPUS*</b> n p Asian master stock poached & wood fired, drizzled with a Thai sesame peanut sauce.	18	<b>SHIITAKE MUSHROOM POT STICKERS</b> v · n Steamed & served with pickled ginger tamari & ponzu peach dipping sauces.	11
<b>CRISPY POPCORN CAULIFLOWER</b> v · vg · gf Indian spiced with beetroot dusted popcorn & dairy-free mint coconut yogurt.	10	<b>SALT &amp; TIME CHEF'S CHARCUTERIE BOARD</b> Selection of Artisanal cured meats & local cheeses, honeycomb, fig preserve, Marcona almonds, cornichons, olives & char-grilled Italian bread.	25	<b>PUTTSHACK POUTINE</b> p Smothered cheese & garlic fries with Pecanwood bacon, red wine gravy & goat cheese crumbles.	12
<b>GEORGIA TAILPIPES</b> Pulled pork, bacon collard greens & pimento cheese spring rolls with Pitmaster BBQ & sweet peach dipping sauces.	12	<b>CHORIZO &amp; CHEESE EMPANADAS</b> Puff pastry filled with spicy chorizo, bell peppers, roasted corn, black beans & Chihuahua cheese, served with fresh chimichurri.	11	<b>KOREAN PORK BAO BUNS</b> n In steamed Asian buns, Sriracha mayo, radish & fennel slaw, tarragon aioli, honeycomb dust.	12

\*\$1 OF EVERY PURCHASE GOES TO GIVING KITCHEN

**GIVING KITCHEN** a nonprofit organization that provides emergency assistance to food service workers through financial support and a network of community resources.

## FARM FRESH SALADS & GREENS

<b>AVAILABLE DRESSINGS</b> gf Homestyle Ranch, Caesar, Chipotle, Champagne Vinaigrette, Low Fat Balsamic	
<b>CLASSIC CAESAR SALAD</b> Romaine, fresh anchovy Caesar dressing, croutons, Parmesan wafer. + add house-marinated grilled chicken \$3	9
<b>FRIED CHICKEN COBB*</b> 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> v · vg · n Rice noodles, red onion, cabbage, kale, scallion, bell peppers & carrots, tossed in a tamarind dressing with crispy fried kale, puffed noodles & chopped peanuts.	10

## SIDES

<b>RAINBOW SLAW</b> v · vg · gf	5
<b>SIDE SALAD</b> v · vg · gf	6
<b>HOUSE-MADE POTATO CHIPS</b> v · vg	4
<b>CALIFORNIAN GARLIC FRIES</b> v	5
<b>FRENCH FRIES</b> v · vg	4

## FLATBREADS

Hand stretched, sea water infused, imported Italian sourdough

gf option available \$2

<b>MARGHERITA EXTRA</b> v Premium & buffalo mozzarellas, San Marzano sauce, tomatoes, fresh basil, herb oil, balsamic drizzle. + add shaved prosciutto for \$3	11	<b>FEELING EXTRA?</b> Add Pecanwood bacon, sunny-side egg*, fresh avocado or pickled jalapeños \$2 each	
<b>THE PITMASTER</b> Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch drizzle.	12	<b>HATCH CHILE CHEESEBURGER*</b> Chuck, brisket & short-rib patty, fire-roasted hatch chileless, chipotle aioli & Pepperjack cheese.	14
<b>PEPPERONI BUZZ</b> Premium mozzarella, San Marzano sauce, pepperoni, hot honey drizzle, honeycomb dust, herb oil microgreens.	12	<b>THE O.G.*</b> Chuck, brisket & short-rib patty, American cheese, signature burger sauce, L.T.O.P.	13
<b>GOAT CHEESE VEGGIE</b> v Mozzarella, roasted corn, Portabello, red onion, bell peppers, goat cheese, Kalamata olives, San Marzano sauce & balsamic microgreens.	11	<b>BBQ PULLED PORK SANDWICH</b> Wisconsin Cheddar, chipotle aioli & North Star pickles.	12
		<b>ATLANTA HOT CHICKEN SANDWICH</b> Buttermilk brined & fried chicken breast, cayenne brushed, chipotle aioli, rainbow slaw & North Star pickles.	13
		<b>BLACK BEAN VEGGIE BURGER</b> v Chipotle black bean patty, Pepperjack cheese, chipotle aioli, LTO. + add grilled pineapple \$1	12

## SWEET TOOTH

<b>BOURBON GLAZED STICKY TOFFEE PUDDING</b> p v Butter pecan crunch ice cream & bourbon butterscotch sauce.	9	<b>COFFEE &amp; DONUTS</b> v Espresso crème brûlée, cinnamon sugar beignets with salted caramel and dark chocolate dipping sauces.	11
<b>SKREWBALL COOKIE SKILLET A LA MODE</b> v · n House-baked chocolate chip cookie cake, Skrewball peanut butter whiskey ice-cream & salted caramel sauce. vg version available upon request with plant-based strawberry gelato.	11	<b>NUTELLA S'MORES FLATBREAD</b> v · n Marshmallow, graham cracker, Nutella & honeycomb crumble.	9

v = VEGETARIAN | vg = VEGAN | gf = GLUTEN FREE | n = NUTS/SEEDS | p = PUTTSHACK FAVORITE!

\*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

# Puttshack

## SIGNATURE COCKTAILS

### PORN STAR MARTINI 13

Absolut Vanilla Vodka, Passoã Passion Fruit Liqueur, vanilla syrup, cold pressed lime juice & a side of Sofia Sparkling Brut Rosé & passion fruit smoke.

### 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, pineapple syrup, fresh pineapple juice, cold pressed lime juice, jalapeño hellfire popsicle, hibiscus sugar rim, candied jalapeño pineapple wheel.

### SMOKING NEGRONI 14

Bombay London Dry Gin, Campari, sweet vermouth. Served in a smoke-filled wooden chest.

### HENNESSY ISLAND 13

Bacardi Dragonberry, Clement Shrub Orange Liqueur, Bailoni Apricot Liqueur, Bols Blue Curaçao Liqueur, cold pressed lime juice, Red Bull® Tropical (Yellow Edition), Hennessy float.

### PEACH TEA ON PEACHTREE 12

Puncher's Chance Kentucky Bourbon, Wheatly 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, cold pressed fresh lime sour, black lava salt rim, Grand Marnier Liqueur.

### FROZEN BUSHWHACKER 13

Myers's Dark Rum, Mailbu Rum, Kahlúa Coffee Liqueur & milk espresso topped with whipped cream.

+ add a Hennessy supertube for \$3

## SODA *complimentary refills* 3.25

COCA-COLA®	SPRITE®	BARQ'S® ROOT BEER
DIET COKE®	FANTA® ORANGE	MINUTE MAID® LEMONADE
COKE ZERO®	DR PEPPER®	

## ENERGY

### RED BULL® 4.5

### RED BULL® TROPICAL (YELLOW EDITION) 4.5

### RED BULL® COCONUT (WHITE EDITION) 4.5

### RED BULL® BERRY (BLUE EDITION) 4.5

### RED BULL® SUGARFREE 4.5

## WATER SMARTWATER® STILL OR SPARKLING 4.5

## BEER

### DRAFT BEER 16OZ

Yuengling Traditional Lager	6	Stella Artois Belgian Pilsner	7
Stone Buenaveza		Samuel Adams Rotating Seasonal	7
Salt & Lime Lager	7	Blue Moon Belgian Wheat	7
Dogfish Head Slightly Mighty IPA	7		

### ASK YOUR SERVER ABOUT OUR LOCAL DRAFT BEER SELECTION

### BOTTLED/CANNED BEER

Budweiser	5	Modelo Especial Lager	6
Bud Light	5	Modelo Negra	6
Coors Light	5	Corona Extra	6
Michelob Ultra (12oz can)	5	Corona Premier	6
Miller Lite	5	Heineken	6
Yuengling Traditional Lager	5	Lagunitas IPA	6
Dos Equis XX Lager	6	Guinness	7

### NON-ALCOHOLIC BEER

Heineken "O.O"	5	Clausthaler Dry Hopped	5
Dogfish Head Lemon Quest	5	Samuel Adams Just the Haze NA IPA	5

### BEYOND BEER

Truly Hard Seltzer Wild Berry	6	Truly Hard Seltzer Strawberry Lemonade	6
Truly Hard Seltzer Pineapple	6		

## WINE

### CHARDONNAY

	6OZ	9OZ	BOTTLE
SeaGlass Santa Barbara	8	11	27
The Family Coppola Sonoma County	10	13	30
Vanderpump Sonoma Coast Estate Grown			45
Rombauer			67

### SAUVIGNON BLANC

Sea Pearl Marlborough	9	12	28
Kim Crawford	12	15	36

### PINOT GRIGIO

Maso Canali Italy	11	14	33
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### RIESLING

Schmitt Söhne Germany	8	11	27
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### ROSÉ

Coppola Diamond Collection	8.5	12	29
Miraval Côtes de Provence			45

### BUBBLES

La Marca Prosecco [187ml]			11
Sofia Sparkling Brut Rosé	12.5	15.5	33
La Marca Luminore Prosecco	18	21	50
Bottega Gold Prosecco			70
Bollinger NV Champagne			100

### PINOT NOIR

SeaGlass Santa Barbara	10	13	30
Lucienne Smith Vineyard	25	28	65

### CABERNET SAUVIGNON

Joel Gott 815	8	11	24
The Family Coppola Paso Robles	12	15	36
Roth Alexander Valley			40
Louis M. Martini Napa Valley			75
Trincherio Napa Valley BRV			100
Orin Swift Mercury Head Napa Valley			140

### SELECTED RED WINES

Hahn GSM Rhône Blend	9	12	28
Ruffino Modus Super Tuscan	17	20	40
Orin Swift Machete Red Blend			90
Bear Flag Zinfandel			42
Napa Cellars Merlot			45