

# 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 | 16

Cajun & hot honey glazed grilled shrimp, housemade cornbread, crispy fried kale

## MEDITERRANEAN LAMB SKEWERS\* | 16

Seven-spiced lamb, cucumber salsa, grilled pita, minted yogurt, peri-peri sauce

## PERSIAN CHICKEN SKEWERS | 15

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

## MINNESOTA TAILPIPES | 14

♥ **\*1 OF EVERY PURCHASE GOES TO RUFF START RESCUE**

Chicken & wild rice soup-inspired spring rolls, poblano cheese dipping sauce

## 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**

## MARYLAND CRAB DIP | 15

Hot crab, spinach & artichoke dip, house chip medley

## 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

## GREEK GYRO SLIDERS | 16

Mediterranean-spiced lamb & beef gyro on warm mini pitas, pickled red onions, cucumber salsa, lemon aioli

## ASIAN BEEF LETTUCE WRAPS | 16 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 | 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

## THE PIEROGI | 16

Roasted garlic béchamel, sliced potato, roasted chicken, smoked Gouda & mozzarella

## 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 \$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

**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

## WICKED RASPBERRY LIME RICKEY | 14

Absolut Citron, lime juice, Monin Raspberry Syrup, Sprite®

## 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

Michelob Golden Light | 7  
Blue Moon Belgian White Ale | 7  
Angry Orchard Hard Cider | 7  
Stella Artois | 7  
Modelo Especial | 7  
Samuel Adams Rotating Seasonal | 7  
Voodoo Ranger Juicy Haze IPA | 8  
Fulton Brewery Lonely Blonde Ale | 8

## BOTTLES & CANS

Bud Light | 5  
Coors Light | 5  
Miller Lite | 5  
Corona Extra | 6  
Heineken | 6  
Dos Equis Lager Especial | 6  
Lagunitas IPA | 6  
Surley Brewing Company Furious American IPA | 7  
Summit Brewing Company Extra Pale Ale | 7  
Grain Belt Nordeast American Amber Lager | 7

## N/A BEERS

Heineken 0.0 | 5  
Athletic Brewing Company Run Wild IPA | 5  
Samuel Adams Just the Haze IPA | 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

# 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*

## 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

**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.

# 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**