

Puttshack

SHAREABLES

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

GIVING KITCHEN \$1 OF EVERY PURCHASE GOES TO Ending Hunger. Transforming Lives.

SALADS & GREENS

Choice of Dressings GF Buttermilk Ranch, Caesar*, Champagne Vinaigrette, Low Fat Balsamic	
CLASSIC CAESAR SALAD* Romaine, fresh anchovy Caesar dressing, croutons, parmesan wafer + add house-marinated grilled chicken \$3	9
FRIED CHICKEN COBB* Mixed leaves, house-fried chicken, avocado, pecanwood bacon, smoked blue cheese, tomatoes, croutons, seven minute egg (available with house marinated grilled chicken)	13
PAD THAI CHOPPED V · VG · N Rice noodles, red onion, cabbage, kale, scallion, bell peppers & carrots, tossed in tamarind dressing with crispy fried kale, puffed noodles & chopped peanuts	10

SIDES

RAINBOW SLAW V · VG · GF	5
SIDE SALAD V · VG · GF	5
HOUSE-MADE POTATO CHIPS V · VG	4
CALI GARLIC FRIES V	5
FRENCH FRIES V · VG	4

FLATBREADS

Hand stretched, sea water infused, imported Italian sourdough GF option available \$2	
MARGHERITA EXTRA V Premium & buffalo mozzarellas, San Marzano sauce, tomatoes, fresh basil, herb oil, balsamic drizzle + add shaved prosciutto \$3 VG substitute cheese for vegan friendly	12
MIGHTY MEATBALL House-made beef, veal & pork meatballs, premium mozzarella, San Marzano sauce, oregano, parmesan & fresh basil	13
THE PITMASTER Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch drizzle	12
PEPPERONI BUZZ Premium mozzarella, San Marzano sauce, pepperoni, hot honey drizzle, honeycomb, herb oil microgreens	13
GOAT CHEESE VEGGIE V Premium mozzarella, roasted corn, portobello, red onion, bell peppers, goat cheese, olives, San Marzano sauce, balsamic drizzle & microgreens VG substitute cheese for vegan friendly	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	
THE O.G.* Brisket, chuck & short rib patty, American cheese, signature burger sauce, L.T.O.P.	14
HATCH CHILE CHEESEBURGER* Brisket, chuck & short rib patty, fire-roasted hatch chiles, chipotle aioli, pepper-jack cheese, L.T.O.	14
ATLANTA HOT CHICKEN SANDWICH Buttermilk brined & fried chicken breast, cayenne brushed, chipotle aioli, rainbow slaw & North Star pickles	14
CALI CHICKEN SANDWICH House marinated char-grilled chicken breast, fresh avocado, ranch aioli, L.T.O.	13
BLACK BEAN VEGGIE BURGER V Chipotle black bean patty, pepper-jack cheese, chipotle aioli, L.T.O. + add grilled pineapple \$1 VG substitute with pretzel bun, vegan mozzarella & peri-peri sauce for vegan friendly	13
FEELING EXTRA? Add pecanwood bacon, sunny-side egg*, fresh avocado or fresh jalapeños \$2 each	

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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

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

HENNESSY ISLAND 13

Bacardi Dragonberry, Clement Creole Shrub Orange Liqueur, Bailoni Apricot Liqueur, Bols Blue Curaçao Liqueur, cold pressed lime juice, Red Bull® Tropical, Hennessy float

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

THE WHO’S WHO OF YUZU 14

Effen Yuzu Vodka, Roku Japanese Gin, lychee purée, lychee fruit garnish, black lava salt

SIGNATURE COCKTAILS

DRAFT BEER

YUENGLING TRADITIONAL LAGER	6
STONE BUENAVEZA SALT & LIME LAGER	7
DOGFISH HEAD SLIGHTLY MIGHTY IPA	7
STELLA ARTOIS	7
SAMUEL ADAMS ROTATING SEASONAL	7
BLUE MOON BELGIAN WHITE ALE	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
YUENGLING TRADITIONAL	5
DOS EQUIS XX LAGER	6
MODELO ESPECIAL LAGER	6
MODELO NEGRA	6
CORONA EXTRA	6
CORONA PREMIER	6
HEINEKEN	6
LAGUNITAS IPA	6
GUINNESS DRAUGHT	7

Ask your server about our local craft selections

BEYOND BEER

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

BEER

WINE

CHARDONNAY	6 oz	9 oz	Bottle
SeaGlass, Santa Barbara	8	11	27
The Family Coppola, Sonoma County	10	13	30
Vanderpump Estate Grown, Sonoma Coast			45
Rombauer			67
SAUVIGNON BLANC			
Sea Pearl, Marlborough	9	12	28
Kim Crawford	12	15	36
PINOT GRIGIO			
Maso Canali, Italy	11	14	33
RIESLING			
Schmitt Sohne, Germany	8	11	27
Milbrandt, Columbia Valley	10	12	32
ROSÉ			
Coppola Diamond Collection	8.5	12	29
Miraval Côtes de Provence			45
BUBBLES			
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
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
Trinchero BRV, Napa Valley			100
Orin Swift Mercury Head, Napa Valley			140
SELECTED RED WINES			
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

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

SHOOTERS

SKREWBALL PEANUT BUTTER WHISKEY	8
FIREBALL CINNAMON WHISKY	7
OLE SMOKY APPLE PIE MOONSHINE	7
OLE SMOKY TENNESSEE PEACH WHISKEY	7

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

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
Olmecca 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
Kahlúa Coffee
Licor43
Jägermeister
Fernet-Branca

COGNAC & BRANDY

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

SPIRITS

MOCKTAILS

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

N/A BEER

HEINEKEN 0.0	5
CLAUSTHALER DRY HOPPED	5
SAMUEL ADAMS JUST THE HAZE NA IPA	5

SODA

COKE ZERO®	3.25
SPRITE®	3.25
FANTA ORANGE®	3.25
DR PEPPER®	3.25
BARQ'S ROOT BEER®	3.25
MINUTE MAID LEMONADE®	3.25
ICED TEA	3.25
PEACH ICED TEA	3.75

WATER

SMART WATER STILL®	4.5
SMART WATER SPARKLING®	4.5

ENERGY

RED BULL®	4.5
Energy Drink • Sugarfree • Tropical Coconut Berry • Blueberry	

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 for \$3**

FLATBREADS

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

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

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

GOAT CHEESE VEGGIE v 12
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 with plant-based strawberry gelato	
NUTELLA S'MORES FLATBREAD V · N	9
Marshmallow, graham cracker, Nutella & honeycomb crumbles	

LAVAZZA ITALIAN COFFEE

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

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LOCALLY INSPIRED FEATURES

GEORGIA TAILPIPES

12

House-smoked pulled pork, bacon collard greens & pimento cheese spring rolls with BBQ & sweet peach dipping sauces



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THE SOUTHERNER*

15

with choice of French fries or house cooked potato chips
Brisket, chuck & short-rib patty, topped with a goat cheese stuffed fried green tomato, signature burger sauce on a toasted brioche bun, L.T.O.

FROZEN WATERMELON MARGARITA

13

Campo Bravo Plata Tequila, premium watermelon purée, Magdala Orange Liqueur

LOCAL DRAFT

Monday Night Brewing Blood Orange IPA

Wild Leap Brew Co. Chance IPA

Dry County Brewing Company Neon Neon (Sour)

Wicked Weed Rotating Seasonal

LOCAL CRAFT CANS

Fire Maker Brewing Company Perfect Match IPA

Three Taverns Craft Brewer Rapturous (Sour)

Best End Brewing Anxiety Pilsner

Bold Rock Mills River Cidery Hard Apple Cider

Wild Heaven Craft Beers Emergency Drinking Beer (Lager)

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 and & 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

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DESSERTS

LAVAZZA ITALIAN COFFEE

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

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COFFEE