

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 | 17

Hot crab, spinach & artichoke dip, house chip medley

AHI TOSTONES* | 16

Ahi tuna tartare, chipotle lime crema, pickled ginger, scallion & cilantro, crispy fried plantain chips

MIAMI TAILPIPES | 14

♥ **1 OF EVERY PURCHASE GOES TO LOTUS HOUSE*

Cuban-style croquette spring rolls filled with ham & cheese béchamel, red pepper aioli

KOREAN BBQ BAO BUNS | 17 N

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

BUFFALO CHICKEN DIP | 15 GF

Cayenne cream cheese & fire-braised chicken dip, house chip medley
ADD Italian sausage and blue cheese crumbles \$3

SHIITAKE MUSHROOM POTSTICKERS | 14 VG • N

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

QUESABIRRIA | 17

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

SWEET & SPICY BRUSSELS SPROUTS | 11 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, Grilled Chicken, Grilled Mahi-Mahi or Ahi Tuna \$6

DESSERTS

COOKIE SKILLET À LA MODE | 14 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

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.* | 18

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

BACON JALAPEÑO CHEESEBURGER* | 19

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 | 17

Chargrilled chicken, romaine, avocado, tomato, onion, pickled carrot, lemon aioli, spinach & herb wrap

BLACKENED MAHI-MAHI SANDWICH | 17

Grilled mahi-mahi, lemon aioli, L.T.O., toasted brioche bun

FEELING EXTRA?

ADD Pecanwood Bacon, Sunny-Side Up Egg, Fresh Avocado or Fresh Jalapeños \$2*

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 | 16
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, vanilla syrup, lime juice, smoke-filled side of Sofia Sparkling Brut Rosé

THE BREAKING BAD | 16 N
Barsol Pisco, Dos Hombres Mezcal, fresh lemon juice, orgeat syrup, Blue Sky popsicle, hemp smoke

HENNESSY ISLAND | 16
Bacardí Dragonberry, Clément Creole Shrub Orange Liqueur, Bols Blue Curaçao & Apricot Liqueurs, lime juice, Red Bull® Yellow Edition, Hennessy float

SPICED PINEAPPLE MEZCAL MARGARITA | 17
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 | 16
Elijah Craig Bourbon, orange & lemon peel, orange bitters, demerara syrup, signature ice ball
UPGRADE to Abasolo Ancestral Corn Whisky \$3

PEACH TEA ON PEACHTREE | 14
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 | 17
Dulce Vida Blanco Tequila, Cointreau, lime sour, black lava salt rim, Grand Marnier Supertube

VERY BERRY MULE | 14
Tito's Handmade Vodka, housemade strawberry liqueur, Fever-Tree Ginger Beer, fresh lime, fresh strawberry

COLD BREW ESPRESSO MARTINI | 16
Wheatley Vodka, cold brew coffee liqueur, chilled espresso, Licor 43, chocolate bitters
UPGRADE to Casamigos Reposado \$5

PUTTSHACK PALOMA | 15
Espolòn Tequila Blanco, Tres Agaves Grapefruit Paloma Mix, Fever-Tree Pink Grapefruit Soda, fresh lime, Tajín rim

FROZEN APEROL COCONUT MARGARITA | 16
1800 Coconut Tequila, Aperol, Magdala Orange Liqueur, premium citrus sour

ZERO PROOF COCKTAILS

N/A SPRITZ | 11
Lyre's Apéritif Rosso, Töst Sparkling White Tea Cranberry and Ginger, freshly sliced orange

H2NO RANCH WATER | 11
Almave Blanco Distilled Blue Agave, fresh lime, soda water

COTTON CANDY CRUSH | 10
Cotton candy syrup, lime juice, Red Bull® Coconut Edition

PASSION FRUIT LEMONADE | 9
Cold-pressed passion fruit & lime juices, Fever-Tree Sparkling Lemon

BEER & BEYOND

DRAFTS
Yuengling Traditional Lager | 8
Blue Moon Belgian White Ale | 8
Stella Artois | 8
Michelob Ultra | 8
Modelo Especial | 8
Angry Orchard Hard Cider | 8
Voodoo Ranger Juicy Haze IPA | 9
Wynwood Brewing La Rubia Blonde Ale | 8

BOTTLES & CANS
Bud Light | 6
Coors Light | 6
Miller Lite | 6
Corona Extra | 7
Dos Equis Lager Especial | 7
Heineken | 7
Lagunitas IPA | 7
Guinness Draught Can | 8
Cigar City Jai Alai IPA | 8
Wynwood Brewing Laces IPA | 8
Biscayne Bay Rotating Seasonal | 8

N/A BEERS
Heineken 0.0 | 6
Athletic Brewing Company Run Wild IPA | 6
Samuel Adams Just the Haze IPA | 6

BEYOND BEERS
Truly Wild Berry Hard Seltzer | 8
High Noon Grapefruit Vodka & Soda | 9
High Noon Watermelon Vodka & Soda | 9
Gin & Juice Passionfruit | 9
Gin & Juice Lime | 9
Happy Dad Fruit Punch Hard Seltzer | 9

WINE

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

WHITE
Seaglass Chardonnay | 12
The Wines of Francis Coppola Chardonnay | 13
Black Stallion Chardonnay | 15
Sea Pearl Sauvignon Blanc | 12
Kim Crawford Sauvignon Blanc | 14
Mason Sauvignon Blanc | 15
Maso Canali Pinot Grigio | 14
Schmitt Söhne Riesling | 10

RED
Seaglass Pinot Noir | 12
Cuvaision Estate Pinot Noir | 25
Joel Gott 815 Cabernet Sauvignon | 13
The Wines of Francis Coppola Cabernet Sauvignon | 16
Austin Hope Cabernet Sauvignon | 19
Hahn GSM Rhône Blend | 13
Brancaia Tre Super Tuscan | 20

ROSÉ
Coppola Diamond Collection Rosé of Pinot Noir | 11

BUBBLES
Maschio Prosecco Brut | *split* 10
Moët & Chandon Impérial Brut Champagne | *split* 20
Sofia Sparkling Brut Rosé | 13

SODA & MORE

FOUNTAIN DRINKS | 3.95
Coca-Cola® Fanta Orange®
Diet Coke® Dr Pepper®
Coke Zero® Barq's® Root Beer
Sprite® Minute Maid® Lemonade

ICED TEA
Unsweetened | 3.95
Peach | 4.25
SMARTWATER® STILL | 5

RED BULL® | 6
Energy Drink The Coconut Edition
Sugarfree The Blue Edition
The Yellow Edition The Red Edition

HAPPY HOUR

\$7 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