

# Puttshack

## SHARABLES

**KEY LIME CHILI SALT EDAMAME** **V · VG · GF · N** 8  
Freshly steamed & zesty seasoned.

**HUMMUS DIP TRIO** **V** 12  
Traditional, peri-peri & cilantro flavors with fresh veggies, grilled naan bread & house-cooked potato chips.

**CRISPY POPCORN CAULIFLOWER** **V · VG · GF** 10  
Indian spiced cauliflower with beetroot dusted popcorn & mint coconut yogurt.

**PUTTSHACK POUTINE** **P** 12  
Smothered cheese & garlic fries with Pecanwood bacon, red wine gravy & goat cheese crumbles.

**GEORGIA TAILPIPES** 12  
House-smoked pulled pork, bacon collard greens & pimento cheese spring rolls with BBQ & sweet peach dipping sauces.

**\*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.

**PERSIAN CHICKEN SKEWERS** 12  
Saffron marinated & grilled, citrus slaw, char-grilled pita, cilantro dipping sauce.

**SALT & TIME CHEF'S CHARCUTERIE BOARD** **N** 25  
Selection of Artisanal cured meats & local cheeses, honeycomb, fig preserve, Marcona almonds, cornichons, olives & char-grilled Italian bread.

**MEDITERRANEAN LAMB SKEWERS\*** 14  
Fragrant spiced, peri peri drizzle, tarragon aioli, char-grilled pita.

**WOOD FIRED THAI OCTOPUS\*** **N · P** 18  
Asian master stock poached & wood fired, drizzled with a Thai sesame peanut sauce.

**MARYLAND CRAB DIP\*** 14  
Hot crab, spinach & artichoke served with house-cooked potato chips.

**BUFFALO CHICKEN DIP** 12  
Buffalo sauce infused hot cream cheese, fire-braised chicken dip, served with a medley of house cooked chips.  
+ add blue cheese crumbles for <sup>§</sup>2

**CHORIZO & CHEESE EMPANADAS** 11  
Puff pastry filled with spicy chorizo, bell peppers, roasted corn, black beans & Chihuahua cheese, served with fresh chimichurri.

**SHIITAKE MUSHROOM POT STICKERS** **V · N** 11  
Steamed & served with pickled ginger tamari & ponzu peach dipping sauces.

**KOREAN PORK BAO BUNS** **N** 12  
In steamed Asian buns, Sriracha mayo, radish & fennel slaw & tarragon aioli.

**MAGNIFICENT MEATBALLS** 13  
House-made beef, veal & pork meatballs in an olive puttinesca sauce with buffalo mozzarella & herb oil.

## FARM FRESH SALADS & GREENS

**AVAILABLE DRESSINGS** **GF**  
Homestyle Ranch, Caesar, Chipotle, Champagne Vinaigrette, Low Fat Balsamic

**CLASSIC CAESAR SALAD** 9  
Romaine, fresh anchovy Caesar dressing, croutons, Parmesan wafer.  
+ add house-marinated grilled chicken <sup>§</sup>3

**FRIED CHICKEN COBB\*** 13  
Mixed leaves, house-fried chicken, avocado, Pecanwood bacon, smoked blue cheese, tomatoes, croutons, seven minute egg.  
available with house-marinated grilled chicken

**PAD THAI CHOPPED** **V · VG · N** 10  
Rice noodles, red onion, cabbage, kale, scallion, bell peppers & carrots, tossed in a tamarind dressing with crispy fried kale, puffed noodles & chopped peanuts.

## SIDES

**RAINBOW SLAW** **V · VG · GF** 5

**SIDE SALAD** **V · VG · GF** 6

**HOUSE-MADE POTATO CHIPS** **V · VG** 4

**CALIFORNIAN GARLIC FRIES** **V** 5

**FRENCH FRIES** **V · VG** 4

## FLATBREADS

Hand stretched, sea water infused, imported Italian sourdough

**GF** option available <sup>§</sup>2

**MARGHERITA EXTRA** **V** 11  
Premium & buffalo mozzarellas, San Marzano sauce, tomatoes, fresh basil, herb oil, balsamic drizzle.  
+ add shaved prosciutto for <sup>§</sup>3  
**VG** substitute with vegan cheese upon request

**MIGHTY MEATBALL** 12  
House-made beef, veal & pork meatballs, premium mozzarella, San Marzano sauce, oregano, Parmesan, herb oil.

**THE PITMASTER** 12  
Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch drizzle.

**PEPPERONI BUZZ** 12  
Premium mozzarella, San Marzano sauce, pepperoni, hot honey drizzle, honeycomb, herb oil micro-greens.

**GOAT CHEESE VEGGIE** **V** 11  
Mozzarella, roasted corn, Portabello, red onion, bell peppers, goat cheese, Kalamata olives, San Marzano sauce & balsamic microgreens.  
**VG** substitute with vegan cheese upon request

## SWEET TOOTH

**BOURBON GLAZED STICKY TOFFEE PUDDING** **P · V** 9  
Butter pecan crunch ice cream & bourbon butterscotch sauce.

**SKREWBALL COOKIE SKILLET A LA MODE** **V · N** 11  
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.

## HANDHELDS

With your choice of French fries, Californian Garlic Fries (<sup>+</sup>1), House-made Potato Chips or Garden House Side Salad (<sup>+</sup>1)

Choice of Imported French Brioche or vegan pretzel bun

**FEELING EXTRA?**  
Add Pecanwood bacon, sunny-side egg\*, fresh avocado or pickled jalapeños <sup>§</sup>2 each

**THE O.G.\*** 13  
Chuck, brisket & short-rib patty, American cheese, signature burger sauce, L.T.O.P.

**HATCH CHILE CHEESEBURGER \*** 14  
Chuck, brisket & short-rib patty, fire-roasted hatch chileless, chipotle aioli & Pepperjack cheese.

**ATLANTA HOT CHICKEN SANDWICH** 13  
Buttermilk brined & fried chicken breast, cayenne brushed, chipotle aioli, rainbow slaw & North Star pickles.

**CALIFORNIAN CHICKEN SANDWICH** 12  
House-marinated char-grilled chicken breast, fresh avocado, ranch aioli, L.T.O.

**BLACK BEAN VEGGIE BURGER** **V** 12  
Chipotle black bean patty, Pepperjack cheese, chipotle aioli, L.T.O.  
+ add grilled pineapple <sup>§</sup>1

**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

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

13

### FROZEN WATERMELON MARGARITA

Campo Brava Plata Tequila, premium watermelon purée, Magdala orange liqueur.

13

### THE WHO'S WHO OF YUZU

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

14

### SPICED PINEAPPLE MEZCAL MARGARITA

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.

16

### SMOKING NEGRONI

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

14

### HENNESSY ISLAND

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

13

### PEACH TEA ON PEACHTREE

Puncher's Chance Kentucky Bourbon, Wheatly Vodka, Ole Smoky Tennessee Peach Whiskey, Disaronno Amaretto, peach purée, cold pressed lemon juice, Coca-Cola®.

12

### ULTIMATE TOP SHELF MARGARITA

Villa One Blanco Tequila, cold pressed fresh lime sour, black lava salt rim, Grand Marnier Liqueur.

16

## 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

# Puttshack

## LATE NIGHT MENU

### SHARABLES

#### KEY LIME CHILI SALT

EDAMAME **V** • **VG** • **GF** • **N**

Freshly steamed & zesty seasoned.

#### HUMMUS DIP TRIO **V**

Traditional, peri-peri & cilantro flavors with fresh veggies, grilled naan bread & house-cooked potato chips.

**VG** substitute naan bread for more fresh veggies.

#### 8 SHIITAKE MUSHROOM POT STICKERS **V** • **N**

Steamed & served with pickled ginger tamari & ponzu peach dipping sauces.

#### 12 BUFFALO CHICKEN DIP

Buffalo sauce infused hot cream cheese, fire-braised chicken dip, served with a medley of house cooked chip

+ add blue cheese crumbles for \$2

#### 11 MARYLAND CRAB DIP\* 14

Hot crab, spinach & artichoke served with house-cooked potato chips.

#### 12 MAGNIFICENT MEATBALLS 13

House-made beef, veal & pork meatballs in an olive puttinesca sauce with buffalo mozzarella & herb oil.

### FLATBREADS

Hand stretched, sea water infused, imported Italian sourdough. **GF** option available \$2

#### MIGHTY MEATBALL

House-made beef, veal & pork meatballs, premium mozzarella, San Marzano sauce, oregano, Parmesan, herb oil.

#### 12 PEPPERONI BUZZ

Premium mozzarella, San Marzano sauce, pepperoni, hot honey drizzle, honeycomb dust, herb oil microgreens.

#### 12 THE PITMASTER 12

Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch drizzle.

#### MARGHERITA EXTRA **V**

Premium & buffalo mozzarellas, San Marzano sauce, tomatoes, fresh basil, herb oil, balsamic drizzle. + add shaved prosciutto for \$3

#### 11 GOAT CHEESE VEGGIE **V** 11

Mozzarella, roasted corn, Portabello, red onion, bell peppers, goat cheese, Kalamata olives, San Marzano sauce & balsamic microgreens.

**VG** substitute with vegan cheese upon request

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### SWEET TOOTH

#### BOURBON GLAZED STICKY TOFFEE PUDDING **V**

Butter pecan crunch ice cream & bourbon butterscotch sauce.

#### 9 SKREWBALL COOKIE SKILLET A LA MODE **V** • **N** 11

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.

#### NUTELLA S'MORES FLATBREAD **V** • **N** 9

Marshmallow, graham cracker, Nutella & honeycomb crumble.

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AN 18% GRATUITY CHARGE WILL BE ADDED TO CHECKS FOR PARTIES OF 6 OR MORE.

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#### PEACH TEA ON PEACHTREE

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Villa One Blanco Tequila, cold pressed fresh lime sour, black lava salt rim, Grand Marnier Liqueur.

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### BEER

#### DRAFT BEER 16OZ

Yuengling Traditional Lager 6  
Stone Buenaveza  
Salt & Lime Lager 7  
Dogfish Head Slightly Mighty  
IPA 7

Stella Artois Belgian Pilsner 7  
Samuel Adams Rotating  
Seasonal 7  
Blue Moon Belgian Wheat 7

ASK YOUR SERVER ABOUT OUR LOCAL DRAFT BEER SELECTION.

### BEYOND BEER

Truly Hard Seltzer Wild Berry 6  
Truly Hard Seltzer Pineapple 6

Truly Hard Seltzer Strawberry  
Lemonade 6

### SODA *complimentary refills*

3.25

COCA-COLA®

SPRITE®

BARQ'S® ROOT BEER

DIET COKE®

FANTA® ORANGE

MINUTE MAID®

COKE ZERO®

DR PEPPER®

LEMONADE

### 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