

Puttshack

SHARABLES

KEY LIME CHILI SALT EDAMAME v · vg · gf · n Freshly steamed & zesty seasoned.	8	PERSIAN CHICKEN SKEWERS Saffron marinated & grilled, citrus slaw, char-grilled pita, cilantro dipping sauce.	12	ZIPCODE BEER QUESO v Gate City Brewing Co. Copperhead Red Ale infused cheese, roasted corn & poblano queso served with a medley of house-cooked chips.	11
HUMMUS DIP TRIO v Traditional, peri-peri & cilantro flavors with fresh veggies, grilled naan bread & house-cooked potato chips.	12	WOOD FIRED THAI OCTOPUS* n p Asian master stock poached & wood fired, drizzled with a Thai sesame peanut sauce.	18	MAGNIFICENT MEATBALLS House-made beef, veal & pork meatballs in an olive puttanesca sauce with buffalo mozzarella.	13
CRISPY POPCORN CAULIFLOWER v · vg · gf Indian spiced with beetroot dusted popcorn & dairy-free mint coconut yogurt.	10	SALT & TIME CHEF'S CHARCUTERIE BOARD Selection of Artisanal cured meats & local cheeses, honeycomb, fig preserve, Marcona almonds, cornichons, olives & char-grilled Italian bread.	25	SHIITAKE MUSHROOM POT STICKERS v · n Steamed & served with pickled ginger tamari & ponzu peach dipping sauces.	11
MEDITERRANEAN LAMB SKEWERS* Fragrant spiced, peri-peri & yogurt drizzles, tarragon aioli, char-grilled pita.	14	CHORIZO & CHEESE EMPANADAS Puff pastry filled with spicy chorizo, bell peppers, roasted corn, black beans & Chihuahua cheese, served with fresh chimichurri.	11	PUTTSHACK POUTINE p Smothered cheese & garlic fries with Pecanwood bacon, red wine gravy & goat cheese crumbles.	12
GEORGIA TAILPIPES Pulled pork, bacon collard greens & pimento cheese spring rolls with Pitmaster BBQ & sweet peach dipping sauces.	12	MARYLAND CRAB DIP* Hot crab, spinach & artichoke served with house-cooked potato chips.	13	KOREAN PORK BAO BUNS 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

AVAILABLE DRESSINGS gf Homestyle Ranch, Caesar, Chipotle, 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 a tamarind dressing with crispy fried kale, puffed noodles & chopped peanuts.	10
SOUTHWEST FIESTA Mixed leaves, cucumber, roasted corn, tomatoes, black beans, avocado, grilled chicken, chipotle dressing, shredded cheese, crispy tortilla strips.	13

SIDES

RAINBOW SLAW v · vg · gf	5
SIDE SALAD v · vg · gf	6
HOUSE-MADE POTATO CHIPS v · vg	4
BUFFALO MOZZARELLA & TOMATO CAPRESE v	9
CALIFORNIAN 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 for \$3	11
MIGHTY MEATBALL House-made beef, veal & pork meatballs, premium mozzarella, San Marzano sauce, oregano, Parmesan, herb oil.	12
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 dust, herb oil microgreens.	12
GOAT CHEESE VEGGIE v Mozzarella, roasted corn, Portabello, red onion, bell peppers, goat cheese, Kalamata olives, San Marzano sauce & balsamic microgreens.	11
MUSHROOM UMAMI BOMB v · vg Spiced butternut purée, Asian red roast mushrooms, vegan mozzarella, vegan coconut yogurt.	11

SWEET TOOTH

BOURBON GLAZED STICKY TOFFEE PUDDING p v Butter pecan crunch ice cream & bourbon butterscotch sauce.	9
SKREWBALL COOKIE SKILLET A LA MODE 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

HANDHELDS

With your choice of French fries, Californian Garlic Fries (+\$1), House-made Potato Chips or Garden House Side Salad

Choice of Imported French Brioche or Vegan Pretzel Bun

FEELING EXTRA? Add Pecanwood bacon, sunny-side egg*, fresh avocado or pickled jalapeños \$2 each	
HATCH CHILE CHEESEBURGER* Chuck, brisket & short-rib patty, fire-roasted hatch chileless, chipotle aioli & Pepperjack cheese.	14
THE O.G.* Chuck, brisket & short-rib patty, American cheese, signature burger sauce, L.T.O.P.	13
GOAT CHEESE SPIKED LAMB BURGER* Greek style lamb patty, cucumber mint yogurt, L.T.O.	15
BBQ PULLED PORK SANDWICH Wisconsin Cheddar, chipotle aioli & North Star pickles.	12
ATLANTA HOT CHICKEN SANDWICH Buttermilk brined & fried chicken breast, bacon infused and cayenne brushed, chipotle aioli, rainbow slaw & North Star pickles.	13
BLACK BEAN VEGGIE BURGER v Chipotle black bean patty, Pepperjack cheese, chipotle aioli, LTO. + add grilled pineapple \$1	12

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

SHAKEN..... NOT STIRRED

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

MILLIONAIRE'S MARTINI

Gunpowder Irish Gin, Elit Vodka, Lillet Blanc with a thin lemon peel & edible gold-leaf encrusted green olive.

19

ESPRESSO MARTINI

Wheatley Vodka, Cold Brew Coffee Liqueur, chilled espresso, Licor 43, chocolate bitters.

12

DIRTY GOOSE WITH A TWIST

Grey Goose Vodka, dry vermouth, filtered olive juice, filthy olives & freshly squeezed lime.

13

THE WHO'S WHO OF YUZU

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

14

COSMOPOLI-TOM

Tom of Finland Organic Vodka, Cointreau, cranberry juice, cold pressed lime juice, Sofia Sparkling Brut Rosé.

14

SIGNATURE COCKTAILS

GOLD DIGGER

The Real McCoy 3yr old White Rum, Smirnoff Kissed Caramel, Banana Liqueur, Stroh Spiced Rum, banana purée, cold pressed lime sour, bergamot bitters, gold dusted sugar rim.

12

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 lime 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, fresh lemonade, Hennessy float.

13

THE "10" OLD FASHIONED

Russell's 10yr old Bourbon, orange & lime peel, DeGroff Pimento Bitters, demerara syrup, Signature Ice.

13

PEACH TEA ON PEACHTREE

Puncher's Chance Kentucky Bourbon, Helix 7 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 Cuvée Louis-Alexandre Liqueur.

16

HOUSE MARGARITA

Campo Brava Plata Tequila, Magdala Orange Liqueur, Tres Agaves Organic Margarita Sour, kosher salt rim & fresh lime.

11

RAGING BULL SUPERTUBE SANGRIA

Beso del Sol Sangria, Licor 43, Red Bull® Yellow Edition, Torres 10 Brandy.

13

FROZEN BUSHWHACKER

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

+ add a Hennessy supertube for \$3

13

SMUGGLER'S PAIN

Pusser's Rum, Pyrat XO Reserve Rum, pineapple juice, coconut cream, fresh lime & tiki bitters - served in a nutmeg smoke-filled treasure chest.

13

MAI TAI

Bacardi 8yr Old Rum, Rhum Clement "Creole Shrub", lime, orgeat, demerara syrup, cold pressed lime juice.

12

BEER

DRAFT BEER 16OZ

Yuengling Traditional Lager 6
Stone Buenaveza 7
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

BOTTLED/CANNED BEER

Budweiser 5
Bud Light 5
Coors Light 5
Michelob Ultra (12oz can) 5
Miller Lite 5
Yuengling Traditional Lager 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 7

NON-ALCOHOLIC BEER

Heineken "O.O" 5
Dogfish Head Lemon Quest 5

Clausthaler Dry Hopped 5
Samuel Adams Just the Haze NA IPA 5

BEYOND BEER

Truly Hard Seltzer Wild Berry 6
Truly Hard Seltzer Pineapple 6

Truly Hard Seltzer Strawberry Lemonade 6

WINE

CHARDONNAY

SeaGlass Santa Barbara 6OZ 8 9OZ 11 BOTTLE 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

RIESLING

Schmitt Söhne 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] 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
Trincherro 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

SODA

complimentary refills

3.25

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

WATER

SMARTWATER® STILL OR SPARKLING 4.5

ENERGY

RED BULL® 4.5 RED BULL® COCONUT (WHITE EDITION) 4.5
RED BULL® TROPICAL (YELLOW EDITION) 4.5 RED BULL® BERRY (BLUE EDITION) 4.5
RED BULL® ORANGE (ORANGE EDITION) 4.5
RED BULL® SUGARFREE 4.5