



SIGNATURE COCKTAILS

Over the Top

*BOMBAY DRY GIN,
COLD PRESSED GINGER AND APPLE,
LEMON, SPICED CRANBERRY FOAM*
\$13

Sandbagger

*GEORGE DICKEL RYE, VANILLA-INFUSED
SWEET VERMOUTH, CAMPARI, KING CUBE*
\$14

The Scratch Golfer

*BARCARDI SPICED RUM, ILEGAL JOVEN
MEZCAL, PINEAPPLE, CREME DE COCONUT,
LIME JUICE, GRATED NUTMEG*
\$13

Albatross

*EVAN WILLIAMS BONDED BOURBON, FIG-
TOFFEE SYRUP, ANGOSTURA BITTERS,
KING CUBE*
\$14

John's Daily Tee

*KETEL ONE VODKA, EARL GREY TEA, LEMON,
COLUMN CUBE*
\$13

Texas Wedge

*LUNAZUL REPOSADO TEQUILA, GRAPEFRUIT,
LIME, CHILE PEPPER SYRUP, SPICY SALT RIM*
\$13
UPGRADE TO ILEGAL JOVEN MEZCAL +\$2

Bingo, Bango, Bongo

*QUEEN CHARLOTTE AGED RUM , BANANA,
TAMARIND, SPARKLING WINE, COLUMN CUBE*
\$14

Preferred Lies

*BOMBAY DRY GIN, SAGE, HONEY,
DRY VERMOUTH*
\$13

Bump & Run

*KETEL ONE ROSE & GRAPEFRUIT BOTANICAL
VODKA, HONEY, GRAPEFRUIT, LEMON,
SPARKLING WATER*
\$13

MAKE IT A TEA FOR TWO

*JOHN'S DAILY TEE SERVED IN A TEA POT WITH
2 SERVINGS*
\$24

ENJOY A PITCHER

48OZ OF BUMP & RUN SERVED IN A PITCHER
\$45

Shareables

Tab's left open at end of night will be closed with 20% gratuity added



Tee Off

Divot Dip

SPINACH & ARTICHOKE DIP, DICED TOMATOES, PARMESAN, PITA
\$9

Poley Dip

PENNY'S PIMENTO CHEESE, BUGLES
\$9

Round Robin

HUMMUS, VARIED VEGETABLES
\$8

Charcute

MOZZARELLA, FONTINA, FIG INFUSED GOAT CHEESE, PROSCUITTO, SALAMI, CAPICOLA, PICKLED VEGETABLES
\$21

Sandwedges

Sucker Pin

PROSCUITTO, CAPICOLA, SALAMI, FONTINA, ARUGULA, TOMATO, RED PEPPER AIOLI
\$10

Club House

FRESH BASIL, WHOLE MOZZARELLA, SLICED TOMATO, BASIL AIOLI, BALSAMIC REDUCTION
\$10

Chicken Run

JERKED CHICKEN SALAD, ARUGULA, SLICED TOMATO, BAGUETTE
\$10

Flyer Flatbreads

Cheese

MOZZARELLA, FONTINA
\$11

Three Jack

CAPICOLA, SALAMI, MOZZARELLA, ROASTED RED PEPPER AIOLI
\$13

Seasonal

FIG INFUSED GOAT CHEESE, PROSCUITTO, ARUGULA, FIRE ROASTED PEACH, BALSAMIC
\$17

Caprese

BASIL PESTO, FRESH BASIL, SLICED TOMATO, WHOLE MOZZARELLA
\$16

On The Green

Par Dog

NATHAN'S ALL BEEF HOT DOG WITH CHOICE OF KETCHUP, MUSTARD, RELISH, SLAW
\$5

Birdie BBQ

NATHAN'S ALL BEEF HOT DOG, PULLED PORK, SWEET CARMELIZED ONIONS, SLAW
\$7

Mulligan

NATHAN'S ALL BEEF HOT DOG, TANGY SLAW, MARINATED CUCUMBERS, FRESH CILANTRO
\$7

Dance Floor Deserts

Apple Pie Sundae

APPLE PIE EGG ROLLS, VANILLA ICE CREAM, CARAMEL, WHIPPED CREAM
\$10

Sorbet

CHOICE OF WILD BERRY OR LEMON
\$6

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On Draft

<i>Stone IPA</i>	\$7
<i>OMB Mecktoberfest Marzen Lager</i>	\$7
<i>Victory Golden Monkey Belgian Tripel</i>	\$8
<i>Catawba White Zombie</i>	\$7
<i>Narragansett Lager</i>	\$5
<i>Wicked Weed Pernicious IPA</i>	\$7
<i>Rotatins Birdsong Seasonal</i>	Varies
<i>Sparkling Honey Grapefruit Lemonade (n/a)</i>	\$5

Cans

<i>Michelob Ultra</i>	\$5
<i>Bud Light</i>	\$4
<i>Pabst Blue Ribbon</i>	\$3
<i>OMB Captain Jack</i>	\$6
<i>Anderson Valley Briney Melon Gose</i>	\$7
<i>Left Hand Milk Stout Nitro</i>	\$7
<i>Rotating Austin Eastciders Cider</i>	\$6
<i>Rotating Fonta Flora</i>	\$6
<i>Rotating High Branch Brewing</i>	\$7
<i>Rotating White Claw Seltzer</i>	\$6

Ask your server or bartender about rotating beer selections

Red by the Glass

<i>Red Blend</i>	<i>Malbec</i>	<i>Cabernet Sauvignon</i>
<i>Gundlach-Bundschu</i>	<i>La Puerta</i>	<i>Chasing Lions</i>
<i>California (2017)</i>	<i>Argentina (2017)</i>	<i>California (2017)</i>
\$15	\$9	\$9

White by the Glass

<i>Sauvignon Blanc</i>	<i>Chardonnay</i>	<i>Reisling</i>
<i>Twin Islands</i>	<i>Mer Soleil</i>	<i>Valckenberg</i>
<i>New Zealand (2018)</i>	<i>California (2017)</i>	<i>Germany (2017)</i>
\$9	\$15	\$9

Bubbles and Blends

<i>Cava</i>	<i>Rose</i>	<i>Chambong</i>
<i>Proa</i>	<i>La Golope</i>	<i>A magical device for enhanced</i>
<i>Spain (2016)</i>	<i>France (2016)</i>	<i>experience of bubbles</i>
\$7	\$9	\$6

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Weekend Waffles

Sweet Waffle

***Housemade waffle batter with your choice of
Strawberry compote
Chocolate chips or chocolate sauce
Caramel sauce
Whipped cream
Marshmallow fluff***

\$9

Savory Waffle

***Housemade waffle batter mixed with sausage
and cheddar cheese

Topped with an over easy egg and sausage
crumbles***

\$10

Cocktails

Mimosa

***Sparkling Wine, Orange Juice
\$7***

Bloody Mary

***Smirnoff Vodka, Housemade Bloody Mary Mix,
Pickled Vegetables, Spicy Salt Rim
\$10***

Bunker Shot

***George Dickel Rye Whiskey, Cold Brew Coffee,
Licor 43 Vanilla Liqueur, Oat Milk
\$13***

The Back Nine

***Bombay Dry Gin, St. Germain Elderflower,
Lemon, Sparkling Wine, Seasonal Foam
\$13***

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Spirits

Gin

*Tanqueray
Bombay Dry
The Botanist
1000 Piers
Uncle Van's Botanical*

Rum

*Captain Morgan
Muddy River Silver
Bacoo 8 Year
Bacardi Spiced
Kraken Black Spiced
Queen Charlotte Reserve*

Agave

*Lunazul Blanco
Lunazul Repasado
Don Julio Blanco
Don Julio Repasado
Illegal Joven Mezcal*

Whiskey

*George Dickey Rye
Evan Williams Bonded Bourbon
Woodinville
Crown Royal
Bulleit
Bulleit Rye
Copper Dog Scotch*

Vodka

*Smirnoff
Tito's
Ketel One
Ketel One Botanical Grapefruit and Rose*

Other Spirits

*Aperol
Campari
Cynar
St. Germain
Licor 43 Vanilla Liquer
Cointreau
Fernet-Branca*

Cocktail Ice

Enjoy any of our spirits over a crystal clear ice cube for just \$1 more.

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