

# FOOD

TEE OFF

## DIVOT DIP (V/GF)

Warm spinach and artichoke dip, topped with parmesan cheese and diced tomatoes, served with tortilla chips

\$9

## CHARCUTERIE

Ask your server about the current seasonal option

\$21

## PIMENTO CHEESE BALL (V)

Our house-made pimento cheese with tortilla chips

\$7

### Seasonal rotation

\$6 for 3 of same flavor, \$11 for 2 of each flavor

## PEPPERONI PIZZA DEVILED EGGS (GF)

Mozzarella, basil, pepperoni, and diced tomatoes

## CLASSIC DEVILED EGGS (GF)

Just like momma used to make them

## BUFFALO DEVILED EGGS

Buffalo sauce, celery, and finished with celery leaf and blue cheese crumbles



DEVILED EGG TRIO

FLATBREADS

## CHEESE FLATBREAD (V)

Mozzarella and fontina cheese

\$11

## MEAT LOVERS

Capicola and salami with mozzarella cheese and roasted red pepper aioli

\$13

## SEASONAL FLATBREAD

Buffalo chicken flatbread

\$15

## CAPRESE (V)

Basil pesto, fresh basil, sliced tomato, and whole mozzarella

\$15

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A 20% gratuity will be applied to all checks of groups larger than 6*

TEE SANDWICHES

2 for \$9, 4 for \$14, 6 for \$18

## EGG SALAD

Made with our homemade egg salad

## PESTO CHICKEN

Pesto, roasted chicken, and fresh mozzarella

## CAPRESE (V)

Pesto, fresh basil, sliced tomato, and mozzarella

## PIMENTO CHEESE (V) PROSCIUTTO FIG

Made with our homemade pimento cheese

Fig spread and thin cut prosciutto

## SUNBUTTER & JELLY (V)

Great kids option

## CHICKEN SALAD

Honey jerk chicken salad

## IN THE ROUGH-AGE

### MANGO SHRIMP WRAP (GF)

Three lettuce wraps filled with fresh chilled shrimp tossed with fresh herbs and a citrus mango salsa and finished with a lemon vinaigrette

\$11

### CHICKEN SALAD WRAP (GF)

Our house made honey jerk chicken salad wrapped in roma crunch lettuce

\$9

### WATERMELON STACK (V/GF)

Fresh watermelon and savory feta cheese stacked and finished with fresh basil and a sweet balsamic reduction

\$9

DESSERT

\$6

Angel food cake, fresh whipped cream, seasonal berries

WINGS

One pound of smoked chicken wings tossed with your choice of sauce and served with celery, and your choice of our house-made blue cheese or ranch

## SAUCE OPTIONS

Split orders available for two flavors

## BARBEQUE

## BUFFALO

## BARBALO

\$14



URBAN GOLF CLUB

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# COCKTAILS

## TAP TAP TAPAROO

George Dickel Rye, Aperol, lemon, Unknown Ginger Ale.

*Whiskey and ginger brightened up with Aperol and citrus*

\$13

## TWO UNDER PAR

Chambong for two. Tanqueray Flor de Sevilla, peach tea, lemon, sparkling wine.

*Bright and bubbly with peach and orange notes, goes down quick*

\$13

## Reverse Grip

Illegal Mezcal, passion fruit, hibiscus, cinnamon, orange, lime, sea salt, pineapple foam

*Tropical flavors with hints of smoke and cinnamon spice*

\$13

## On the Bubble

1000 Piers Gin, Sweet's elderberry shrub, Topo Chico, column cube.

*Bubbly and refreshing with elderberry and botanicals*

\$14

## TRY OUR WORLD FAMOUS TEXAS WEDGE

\$13

Lunazul Reposado tequila, grapefruit, lime, Tres-pepper syrup, spicy salt rim.

*Zingy grapefruit with Mexican chili peppers and barrel rested tequila*

Make it with  
Illegal Mezcal for  
\$2 more!



## BUMP & RUN

Ketel One Cucumber Mint Botanical vodka, honey, grapefruit, lemon, sparkling water.

*Crisp and refreshing with flavors of cucumber, mint, and citrus*

\$13



## ENJOY A PITCHER

48oz of Bump & Run served in a pitcher

\$45

## 9 Wood

Evan Williams Bonded Bourbon, Amaro Montenegro, strawberry-demerara syrup, white chocolate, Queen cube.

*Spirit forward, oak, strawberry, bitter orange*

\$14

## Grizzly Adams DID Have A Beard

Bacardi Anejo Cuatro Rum, basil-blueberry cordial, lime, Angostura bitters, basil salt.

*Basil, blueberries, vanilla, oak*

\$13

## JOHN'S DAILY TEE

Reyka vodka, Earl Grey tea, lemon.

*Refreshing, citrusy southern tea*

\$13



## MAKE IT TEA FOR 2

John's Daily Tee served in a tea pot

\$24

# BEER & WINE

## DRAFT BEVVIES

Duck Rabbit Brown Ale	\$7
Bell's Oberon	\$7
Resident Culture Lightning Drops IPA	\$7
Paycheck Pils	\$7
Cigar City Jai Alai	\$7
Sparkling Honey Grapefruit Lemonade	\$5
Arnold Palmer	\$5
Tres Pepper Mix	\$5

Get a pitcher for the table for \$20

## PACKAGE BEER

Michelob Ultra	\$4
Bud Light	\$5
Pabst Blue Ribbon	\$3
Rotating Ranch Water Seltzer	\$6
Anderson Valley Briney Melon Gose	\$7
Left Hand Milk Stout Nitro	\$7
Blakes Rose Cider	\$6
Rotating White Claw Seltzer	\$6
Naturdays	\$2.50

## RED BY THE GLASS

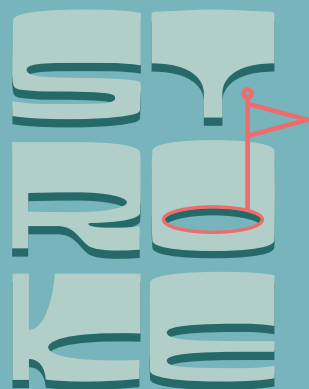
Red Blend - Gundlach-Bundschu California (2017)	\$15
Malbec - La Puerta Argentina (2017)	\$9
Cabernet Sauvignon - Chasing Lions California (2017)	\$9

## WHITE BY THE GLASS

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

## BUBBLES AND BLENDS

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



URBAN GOLF CLUB



MIGHT WE SUGGEST A COCKTAIL?

BACK 9 DRINKS ARE \$9 EVERY THURSDAY

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# SPIRITS

## RUM

Kraken Black Spiced  
Bacardi Spiced  
Bacardi Anejo  
Cuatro  
Queen Charlotte's  
Aged Rum  
Muddy River Silver

## AGAVE

Lunazul Reposado  
Illegal Mezcal Joven  
Lunazul Blanco  
Casamigos Blanco  
Milagro Reposado

## GIN

Uncle Val's Botanical  
Bombay Dry  
Tanqueray Sevilla  
1000 Piers  
Coastal Carolina  
The Botanist

## COCKTAIL ICE

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

## WHISKEY

Woodinville Bourbon  
Bulleit Bourbon  
George Dickel Rye  
Evan Williams  
Bonded Bourbon  
Bulleit Rye  
Bulleit 10 Year  
Jameson  
Jack Daniel's  
Larceny Bourbon  
Crown Royal  
Copper Dog Scotch

## VODKA

Ketel One  
Ketel One Botanical  
Cucumber Mint  
Reyka  
Tito's  
Smirnoff

## ADDITIONAL SPIRITS

Aperol  
Cointreau Triple Sec  
Fernet Branca  
Cynar Amaro  
Campari  
Licor 43  
St. Germain  
Luxardo Maraschino  
Amaro Montenegro  
Green Chartreuse  
Lucid Absinthe  
Dom Benedictine  
Arrow Peach Schnapps



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# BRUNCH

## BUTTERMILK BELGIAN WAFFLE

Topped with seasonal fruit and  
whipped cream

\$9

## BREAKFAST FLATBREAD

Bacon, scrambled eggs, Italian  
sausage, and cheddar cheese

\$10

## RED VELVET WAFFLE

Topped with fresh whipped cream

\$9

## CHICKPEA WRAP (VE)

Seasoned chickpeas and vegan mayo  
wrapped in roma crunch lettuce

\$9

*brunch berries*

MIMOSA

\$4

BLOODY MARY

\$4

STROKE