

# 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 | 16**

Hot crab, spinach & artichoke dip, house chip medley

**KENTUCKY TAILPIPES | 14**

*♥ \$1 OF EVERY PURCHASE GOES TO APRON INC.*

Hot Brown-inspired spring rolls filled with house smoked turkey, Guinness & cheddar béchamel, oven-roasted tomatoes, pecanwood bacon, Henry Bain’s dipping sauce

**KOREAN BBQ BAO BUNS | 16** N

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

**BUFFALO CHICKEN DIP | 14** GF

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

**SHIITAKE MUSHROOM POTSTICKERS | 13** VG • N

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

**QUESABIRRIA | 16**

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

**SWEET & SPICY BRUSSELS SPROUTS | 10** 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 or Grilled Chicken \$6*

# DESSERTS

**COOKIE SKILLET À LA MODE | 13** 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

**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

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\*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.

# HAPPY HOUR

**\$6 FROM 3-6 PM**

**MONDAY THRU FRIDAY**

## **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 FRIDAY**

# SIGNATURE COCKTAILS



## PORN STAR MARTINI | 15

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



## THE BREAKING BAD | 15 <sup>N</sup>

Barsol Pisco, Dos Hombres Mezcal, fresh lemon juice, orgeat syrup, Blue Sky popsicle, hemp smoke



## HENNESSY ISLAND | 15

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



## SPICED PINEAPPLE MEZCAL MARGARITA | 16

Montelobos Espadín Mezcal, Hanson Habanero Vodka, Ancho Reyes Verde Liqueur, pineapple syrup, pineapple & lime juices, Jalapeño Hellfire popsicle, hibiscus sugar rim, candied pineapple wafer



## PEACH TEA ON PEACHTREE | 13

Puncher's Chance Bourbon, Helix 7 Vodka, Ole Smoky Tennessee Peach Whiskey, Disaronno Amaretto, peach purée, fresh lemon juice, Coca-Cola®



## 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**



## ULTIMATE TOP SHELF MARGARITA | 16

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 | 15

Wheatley Vodka, cold brew coffee liqueur, chilled espresso, Licor 43, chocolate bitters  
**UPGRADE to Casamigos Reposado \$5**



## PUTTSHACK PALOMA | 14

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



## WICKED RASPBERRY LIME RICKEY | 14

Absolut Citron, lime juice, Monin Raspberry Syrup, Sprite®



## N/A SPRITZ | 10 <sup>NA</sup>

Lyre's Italian Orange, Töst Sparkling White Tea Cranberry and Ginger, freshly sliced orange



## H2NO RANCH WATER | 10 <sup>NA</sup>

Almave Blanco Distilled Blue Agave, fresh lime, soda water



## COTTON CANDY CRUSH | 9 <sup>NA</sup>

Cotton candy syrup, lime juice, Red Bull® Coconut Edition



## PASSION FRUIT LEMONADE | 8 <sup>NA</sup>

Cold-pressed passion fruit & lime juices, Fever-Tree Sparkling Lemon

# BEER

## DRAFT

|                             |     |                              |     |
|-----------------------------|-----|------------------------------|-----|
| Miller Lite                 | 6.5 | Samuel Adams                 |     |
| Blue Moon Belgian White Ale | 7.5 | Rotating Seasonal            | 7.5 |
| Stella Artois               | 7.5 | Voodoo Ranger Juicy Haze IPA | 8   |
| Michelob Ultra              | 7.5 | Monnik Beer Co.              |     |
| Modelo Especial             | 7.5 | Rotating Seasonal            | 7.5 |

## BOTTLED & CANNED

|               |   |                          |   |
|---------------|---|--------------------------|---|
| Bud Light     | 6 | Dos Equis Lager Especial | 7 |
| Coors Light   | 6 | Against the Grain        |   |
| Miller Lite   | 6 | Rotating Seasonal        | 7 |
| Corona Extra  | 7 | Rhinegeist Truth IPA     | 7 |
| Heineken      | 7 | Rhinegeist Bubbles Rosé  |   |
| Lagunitas IPA | 7 | Fruited Ale              | 7 |

## BEYOND BEER

|                               |   |                          |   |
|-------------------------------|---|--------------------------|---|
| Truly Wild Berry Hard Seltzer | 7 | Gin & Juice Passionfruit | 8 |
| High Noon Grapefruit          |   | Gin & Juice Lime         | 8 |
| Vodka & Soda                  | 9 | Happy Dad Fruit Punch    |   |
| High Noon Watermelon          |   | Hard Seltzer             | 8 |
| Vodka & Soda                  | 9 |                          |   |

## N/A BEER

|                                |   |                             |   |
|--------------------------------|---|-----------------------------|---|
| Heineken O.O                   | 6 | Guinness O                  | 6 |
| Athletic Brewing Company       |   | HOP WTR Ruby Red Grapefruit | 6 |
| Run Wild IPA                   | 6 |                             |   |
| Samuel Adams Just the Haze IPA | 6 |                             |   |

# WINE

## BUBBLES

|                                                | 6 oz | 9 oz  | Bottle |
|------------------------------------------------|------|-------|--------|
| Maschio Prosecco Brut, Italy                   |      | Split | 9      |
| Moët & Chandon Impérial Brut Champagne, France |      | Split | 20     |
| Sofia Sparkling Brut Rosé, Monterey County     | 12.5 | 15.5  | 33     |

## CHARDONNAY

|                                             |    |    |    |
|---------------------------------------------|----|----|----|
| Seaglass, Santa Barbara                     | 10 | 13 | 30 |
| The Wines of Francis Coppola, Sonoma County | 11 | 14 | 34 |
| Black Stallion, Napa Valley                 | 14 | 17 | 42 |

## SAUVIGNON BLANC

|                                        |    |    |    |
|----------------------------------------|----|----|----|
| Sea Pearl, Marlborough, New Zealand    | 10 | 13 | 30 |
| Kim Crawford, Marlborough, New Zealand | 13 | 16 | 38 |
| Mason, Napa Valley                     | 14 | 17 | 42 |

## PINOT GRIGIO

|                    |    |    |    |
|--------------------|----|----|----|
| Maso Canali, Italy | 11 | 14 | 33 |
|--------------------|----|----|----|

## RIESLING

|                        |   |    |    |
|------------------------|---|----|----|
| Schmitt Söhne, Germany | 8 | 11 | 27 |
|------------------------|---|----|----|

## ROSÉ

|                                                     |    |    |    |
|-----------------------------------------------------|----|----|----|
| Coppola Diamond Collection Rosé of Pinot Noir, Napa | 10 | 13 | 32 |
|-----------------------------------------------------|----|----|----|

## PINOT NOIR

|                               |    |    |    |
|-------------------------------|----|----|----|
| Seaglass, Santa Barbara       | 10 | 13 | 30 |
| Cuvaison Estate, Los Carneros | 20 | 23 | 70 |

## CABERNET SAUVIGNON

|                                           |    |    |    |
|-------------------------------------------|----|----|----|
| Joel Gott 815, California                 | 11 | 14 | 33 |
| The Wines of Francis Coppola, Paso Robles | 13 | 16 | 39 |
| Austin Hope, Paso Robles                  | 17 | 20 | -  |

## SELECTED RED WINES

|                                  |    |    |    |
|----------------------------------|----|----|----|
| Hahn GSM Rhône Blend, California | 10 | 13 | 32 |
|----------------------------------|----|----|----|

# SHOTS

## VEGAS BOMB | 10

Crown Royal, peach schnapps, cranberry juice, Red Bull®

## JOLLY RANCHER | 9

Peach schnapps, apple schnapps, cranberry juice

## CINNAMON TOAST CRUNCH | 9

Fireball Whisky, RumChata

## LEMON DROP | 9

Vodka, triple sec, lemon juice, simple syrup

## GREEN TEA | 9

Jameson Irish Whiskey, citrus sour, peach schnapps, Sprite®

## SEX ON THE BEACH | 9

Vodka, Chambord, peach schnapps

## PB&J | 9

Skrewball Peanut Butter Whiskey, Chambord

## KAMIKAZE | 9

Vodka, triple sec, lime juice

## B-52 | 9

Kahlúa, Don Q 151 Rum

## SCOOBY SNACK | 9

Malibu, Midori, banana liqueur, pineapple juice, whipped cream

# SIP WORTHY

2 oz servings straight up or with a signature ice ball

|                                       |    |
|---------------------------------------|----|
| Pappy Van Winkle 10yr                 | 30 |
| Patrón El Cielo                       | 36 |
| Clase Azul Plata                      | 39 |
| Cincoro Añejo                         | 39 |
| D'Ussé XO                             | 40 |
| Puncher's Chance Unified Belt         | 42 |
| Kentucky Owl Confiscated              | 45 |
| Clase Azul Reposado                   | 47 |
| Don Julio 1942 Añejo                  | 56 |
| Hennessy XO                           | 58 |
| Dulce Vida Extra Añejo 5yr            | 63 |
| Johnnie Walker Blue Label             | 68 |
| Chivas Regal Royal Salute 21yr        | 70 |
| Tears of Llorona Limited Release      | 76 |
| Cierto Private Collection Extra Añejo | 76 |

Some items may occasionally be unavailable due to allocation shortages



# SPIRITS

## GIN

Askur Yggdrasil 45  
Bombay Sapphire  
Drumshanbo  
Gunpowder Irish  
Hendrick's  
Tanqueray No. Ten

## VODKA

Absolut  
Absolut Citron  
Absolut Vanilia  
Cîroc Berry  
Grey Goose  
Hanson Habanero  
Helix 7  
Ketel One  
Stoli  
Tito's Handmade  
Wheatley

## RUM

Bacardí Silver  
Bacardí Gold  
Bacardí Dragonberry  
Captain Morgan  
Don Q 151  
Malibu Coconut  
Myers's Dark

## BOURBON

Angel's Envy  
Blanton's Single Barrel  
Buffalo Trace  
Bulleit  
Eagle Rare 10yr  
E.H. Taylor, Jr. Small Batch  
Elijah Craig Small Batch  
Four Roses Small Batch  
Jim Beam Black Label  
Maker's Mark  
Maker's Mark 46  
Old Forester Statesman  
Puncher's Chance  
W.L. Weller 12yr  
W.L. Weller Special Reserve  
Woodford Reserve  
Double Oaked

## SCOTCH/WHISKEY

Abasolo Mexican Whisky  
Angel's Envy Rye  
Bruichladdich  
The Classic Laddie  
Crown Royal  
Crown Royal Apple  
Fireball  
Hibiki Harmony  
Jack Daniel's  
Jameson  
Johnnie Walker Black Label  
Laphroaig 10yr  
The Macallan 12yr  
Oban Single Malt  
Rabbit Hole Boxergrail  
Templeton Rye 4yr

## COGNAC & BRANDY

Hennessy  
Martell VS Single Distillery

## TEQUILA & MEZCAL

Campo Bravo Plata  
Casa Noble Blanco  
Casamigos Blanco  
Casamigos Reposado  
Don Fulano Blanco  
Don Fulano Reposado  
Don Julio Blanco  
Don Julio Reposado  
Dos Hombres  
Espadín Mezcal  
Espolón Blanco  
Espolón Reposado  
Komos Añejo Cristalino  
Lalo Blanco  
Montelobos  
Espadín Mezcal  
Olmea Altos Reposado  
Patrón Silver  
Tres Agaves Reposado

## CORDIALS

Aperol  
Baileys Irish Cream  
Disaronno Amaretto  
Fernet-Branca  
Grand Marnier  
Jägermeister  
Kahlúa Coffee  
Licor 43  
RumChata

# DESSERTS

## COOKIE SKILLET À LA MODE | 13 **V** • **N**

House baked chocolate chip cookie cake, vanilla bean gelato, salted caramel sauce

**MAKE IT VEGAN** with chocolate coconut milk gelato

## NUTELLA S'MORES FLATBREAD | 10 **N**

Marshmallow, graham cracker, Nutella, honeycomb

## FRENCH QUARTER BEIGNETS | 11 **V**

Powdered sugar-dusted beignets, salted caramel & dark chocolate dipping sauces

## 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

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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