

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

BOSTON TAILPIPES | 16

♥ **1 OF EVERY PURCHASE GOES TO THE NEW ENGLAND CENTER FOR CHILDREN*
New England clam chowder-inspired spring rolls, hot sauce side

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

HANDHELDS

French Brioche | VG Pretzel Bun | GF Udi's Bun \$2

Choose from housemade potato chips or french fries

SUBSTITUTE for Cali garlic fries or garden house side salad \$2

THE O.G.* | 17

Brisket, chuck & short rib patty, American cheese, signature sauce, L.T.O.P.

BACON JALAPEÑO CHEESEBURGER* | 18

Brisket, chuck & short rib patty, pecanwood bacon, roasted jalapeño cream cheese, chipotle aioli, housemade pickled jalapeños, L.T.O.

ATLANTA HOT SANDWICH | 17

Cayenne-marinated house fried chicken, chipotle aioli, rainbow slaw, NorthStar pickles
MAKE IT VEGAN with a grilled portobello mushroom

CALI CHICKEN WRAP | 16

Chargrilled chicken, romaine, avocado, tomato, onion, pickled carrot, lemon aioli, spinach & herb wrap

FEELING EXTRA?

ADD Pecanwood Bacon, Sunny-Side Up Egg, Fresh Avocado or Fresh Jalapeños \$2*

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

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

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.
*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.

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 ^N

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 ^{NA}

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



H2NO RANCH WATER | 10 ^{NA}

Almave Blanco Distilled Blue Agave, fresh lime, soda water



COTTON CANDY CRUSH | 9 ^{NA}

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



PASSION FRUIT LEMONADE | 8 ^{NA}

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

BEER

DRAFT

Bud Light	7	Samuel Adams	
Blue Moon Belgian White Ale	8	Rotating Seasonal	8
Angry Orchard Hard Cider	8	Guinness	8
Michelob Ultra	8	Lord Hobo Brewing Company	8
Voodoo Ranger Juicy Haze IPA	9	Rotating Seasonal	8

BOTTLED & CANNED

Bud Light	6.5	Lagunitas IPA	7
Coors Light	6.5	Downeast Cider	7
Miller Lite	6.5	Allagash White Ale	7
Stella Artois	7	Night Shift Brewing	
Corona Extra	7	Whirlpool Pale Ale	7
Dos Equis Lager Especial	7	Jack's Abby House Lager	7
Heineken	7		

BEYOND BEER

Truly Wild Berry Hard Seltzer	8	Gin & Juice Passionfruit	9
High Noon Grapefruit		Gin & Juice Lime	9
Vodka & Soda	9	Viva Elderberry Tequila Seltzer	9
High Noon Watermelon		Viva Huckleberry Tequila Seltzer	9
Vodka & Soda	9		

N/A BEER

Heineken 0.0	6	Guinness 0	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
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RIESLING

Schmitt Söhne, Germany	8	11	27
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ROSÉ

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

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
Buffalo Trace
Bulleit
Elijah Craig Small Batch
Jim Beam Black Label
Maker's Mark
Maker's Mark 46
Old Forester Statesman
Puncher's Chance
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
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 | 11 **N**

Marshmallow, graham cracker, Nutella, honeycomb

FRENCH QUARTER BEIGNETS | 11 **V**

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

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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