



**TOPGOLF**

# SIGNATURE DRINKS

NAT

## TOPGOLF TEA 9.5

Classic Long Island Iced Tea + Tito's Handmade Vodka + Bacardi Superior Rum + Bombay Sapphire Gin + fresh lemon

## KETEL ONE MULE 9

Ketel One Vodka + Fever-Tree Ginger Beer + fresh lime

## ORANGE DREAM 8

Pinnacle Whipped Vodka + orange juice + Sierra Mist®

## MARTINI 10

Grey Goose Vodka or Bombay Sapphire Gin

## TIPSY PALMER 8

Deep Eddy Sweet Tea Vodka + ABSOLUT Citron Vodka + freshly brewed iced tea + fresh lemon

## THE TG (TONIC & GIN) 9

Fever-Tree Tonic Water + Tanqueray Gin or Hendrick's Gin

## PATRÓN PALOMA 10

Patrón Silver Tequila + Patrón Citrónge Lime + grapefruit juice + Topo Chico® Sparkling Mineral Water

## SANGRIA 8

Lolailo Spanish Red Sangria + fresh fruit

*CARAFE: 22*

## STRAWBERRY JALAPEÑO MARGARITA 9.5

Tanteo Jalapeño Tequila + organic lime + agave nectar + fresh strawberries

## CASAMIGOS MARGARITA 11

Casamigos Blanco Tequila + Cointreau + organic lime + agave nectar

## TRES AGAVES MARGARITA 8.5

**FROZEN OR ON THE ROCKS:** Tres Agaves Blanco Tequila + organic lime + agave nectar

*MAKE IT A BEER-RITA! CORONITA: 3*

## BULLEIT OLD FASHIONED 9

Bulleit Bourbon + Fee Brothers Orange Bitters + cane sugar + fresh orange + cherry

## MAKER'S MANHATTAN 9

Maker's Mark Bourbon + sweet vermouth + cherry



# BEER

*ASK ABOUT OUR  
LOCAL BEER SELECTION.*

## DOMESTIC DRAFTS 4

Bud Light + Miller Lite + Coors Light + Michelob Ultra

*PITCHERS: 14*

## PREMIUM DRAFTS 5.5

Dos Equis Lager + Goose Island IPA + Blue Moon Belgian White + Angry Orchard Crisp Apple Cider + Sam Adams Seasonal + Lagunitas IPA

*PITCHERS: 19*

## CANS

Pabst Blue Ribbon (16 oz): 3.5

Leinenkugel's Seasonal Shandy: 5

Fat Tire Amber Ale: 5.5

Stiegl Radler: 6

Guinness Draught (14.9 oz): 6

## 16 oz ALUMINUM BOTTLES 4.5

Bud Light + Budweiser + Miller Lite + Coors Light + Michelob Ultra

*BUCKET OF SIX: 23*

## PREMIUM BOTTLES 5.5

Corona Extra + Modelo Especial + Dos Equis Lager + Heineken + Sam Adams Boston Lager + Not Your Father's Root Beer + Stone IPA + Stella Artois + Newcastle

*BUCKET OF SIX: 28*

# WINE

## WHITE

### *GLASS/BOTTLE*

Charles & Charles Rosé: 7/27

La Marca Prosecco Split: 12

Kung Fu Riesling: 7/27

Estancia Pinot Grigio: 7.5/29

Kim Crawford Sauvignon Blanc: 10/39

Edna Valley Sauvignon Blanc: 8/31

Hayes Ranch Chardonnay: 7.5/29

Landmark Chardonnay: 12/47

### *BOTTLE ONLY*

Chandon Rosé Sparkling Wine: 45

Veuve Clicquot: 95

Lindeman's 90 Moscato: 22

Pine Ridge Chenin/Viognier: 28

Kris Pinot Grigio: 29

Wairu River Sauvignon Blanc: 33

Chamisal Chardonnay: 36

Wente Morning Fog Chardonnay: 35

Sonoma-Cutrer Chardonnay: 45

## RED

### *GLASS/BOTTLE*

Steelhead Pinot Noir: 8.5/33

Meiomi Pinot Noir: 12/47

Menage à Trois Silk: 9/35

Layer Cake Malbec: 9.5/37

Hayes Ranch Merlot: 7.5/29

Sin Zin Zinfandel: 10/39

Joel Gott Cabernet: 10/39

Chateau Smith Cabernet: 12/47

### *BOTTLE ONLY*

Seeker Pinot Noir: 32

Archery Summit Pinot Noir: 75

Artesa Pinot Noir: 48

Pepper Jack Red: 36

Swanson Merlot: 55

Boom Boom Syrah: 38

Quivira Zinfandel: 45

Greg Norman Cabernet: 36

Pine Ridge Cabernet: 80

# GOLFBAGS

*SHAREABLE COCKTAILS SERVED IN ONE OF OUR SIGNATURE  
TAKE-HOME MUGS. FOR PARTIES OF 2 OR MORE.*

## CITRUS CABANA 16

Deep Eddy Ruby Red Vodka + Fleur Elderflower Liqueur + fresh lemon, lime + orange juice

## PINEAPPLE PUNCH 16

Bacardi Oakheart Spiced Rum + Bacardi Coconut Rum + pineapple juice + Monin ginger

# APPS & SHAREABLES



## BACON MAC 'N CHEESE SPRING ROLLS 9.5

Bacon + green chili mac and cheese + side of ranch

## PICKLE FRIES 6

Lightly coated pickle fries + side of ranch

## GUAC & CHIPS 7

Homemade guacamole + tortilla chips + fresh salsa

*GLUTEN-FREE*

## CRAFT BEER QUESO 9

Cheesy goodness + touch of beer + roasted sweet corn + tortilla chips + fresh salsa

## CHEESE FRIES 8

Craft beer queso + Monterey Jack + cheddar + pepper jack cheese

*ADD: Pecanwood-smoked bacon 1.5*

## QUESADILLAS 8

Jack + cheddar + pepper jack cheese + grilled peppers

*ADD: Smoked chicken 2 | Spinach 2 | Smoked brisket 3*

## MUSHI 10

Cilantro sticky rice + drunken beans + spiced chicken + cheddar cheese + jalapeño tortilla + sour cream + avocado + sriracha hot sauce

*ONLY AT TOPGOLF*

## GALAMARI\* 11

Asian-inspired calamari + sesame orange sweet chili dipping sauce

## SHRIMP COCKTAIL\* 11.5

6 house-poached large shrimp + fresh vegetable slaw + ginger cocktail sauce

## MARYLAND CRAB CAKES\* 12.5

Jumbo lump crab cakes + Asian slaw + spicy remoulade

## SIGNATURE NACHOS 8

Nacho chips + drunken bean purée + three-cheese blend + chimichurri drizzle

*ADD: Smoked chicken 2 | Steak\* 3*

## TOPGOLF WINGS 10

Succulent chicken wings glazed in your choice of: Mango Habañero, Asian Sesame, Buffalo, or BBQ sauce

*SHARING WITH FRIENDS? CHOOSE 3 FOR 26 AND WE THROW IN ALL THE FIXINGS.*

# FLATBREADS

FEATURING OUR NEW NAAN-STYLE FLATBREAD.  
GLUTEN-FREE BASE AVAILABLE UPON REQUEST.

## PEPPERONI & SAUSAGE 9

## BUFFALO CHICKEN 10

House-smoked chicken + shredded cheese blend + carrots + celery + ranch dressing

## ULTIMATE BREAKFAST\* 9

Scrambled egg + Pecanwood-smoked bacon + roasted tomatillo + salsa + three-cheese blend + pico de gallo

## PROSCIUTTO, ARTICHOKE & OLIVE 10

Fresh basil pesto + cracked black pepper

## CHAR-GRILLED STEAK\* 11

Marinated steak + roasted corn + grilled red onion + chimichurri + fresh red Fresno peppers



# SLIDERS

SERVED IN SETS OF TWO,  
WITH THE OPTION FOR FOUR OR SIX.



## PULLED PORK 9.5

Slowly smoked, shredded, BBQ pulled pork + secret mop sauce + beer slaw + freshly toasted sweet yeast rolls

## BUFFALO CHICKEN 7

Buffalo fried chicken + lettuce + tomato + served with ranch or blue cheese dressing

## CHICKEN & WAFFLES 9

House-made Belgian waffles + crispy chicken tenders + maple syrup + spicy jalapeño gravy

## CRAB CAKE\* 13

Maryland crab cakes + spicy rémoulade cabbage slaw + freshly toasted sweet yeast rolls

# BURGERS\*

GLUTEN-FREE BUN  
AVAILABLE UPON REQUEST.



## THE CLASSIC 10.5

The "usual" with lettuce + tomato + onion

**\$1 UPGRADES:** American cheese | blue cheese | cheddar cheese  
pepper jack cheese | pickled jalapeños

**\$2 UPGRADES:** Pecanwood-smoked bacon  
sliced avocado | fried egg\*

## SUNRISE BURGER 12.5

Pecanwood-smoked bacon + cheddar cheese +  
fried egg\* + lettuce + tomato + onion

## VEGGIE BURGER 9.5

Chipotle-spiced black bean patty + avocado +  
red onion + tomato + red leaf lettuce

## SIMPLY THE BEST

We use a delicious blend of Angus ground chuck, short rib and brisket to produce the juiciest, most flavorful burgers. Served on a toasted brioche bun with your choice of French fries or tater tots. Substitute a side salad for \$1.

## THE MAC DADDY 13

Green chili mac 'n cheese + sliced pepper jack cheese

## SMOKEHOUSE 12

Pecanwood-smoked bacon + BBQ sauce + cheddar cheese +  
lettuce + tomato + onion

# SANDWICHES



ALL SANDWICHES SERVED WITH YOUR CHOICE OF FRENCH FRIES OR TATER TOTS. SUBSTITUTE SIDE SALAD FOR \$1.

## BRISKET GRILLED CHEESE 11

Smoked BBQ brisket + blend of pepper jack and cheddar cheese + toasted artisan bread

## FRIED CHICKEN SANDWICH 10

Spicy, marinated, fried chicken breast + brioche bun + cilantro slaw

## GRILLED CHICKEN SANDWICH 10

Lettuce + tomato + red onion + Dijon-aioli

## TURKEY & AVOCADO WRAP 9.5

Freshly sliced oven-roasted turkey + avocado + carrots + cucumber + lettuce + tomato + chipotle aioli

ALSO AVAILABLE AS A SALAD (GLUTEN-FREE)

# SALADS

## HOUSE SALAD 6

Grape tomatoes + red onion + cheddar cheese + croutons

**ADD:** *Marinated grilled chicken 2.5*

## COBB SALAD\* 12

Pecanwood-smoked bacon + chopped egg + grape tomatoes + avocado + cheddar + scallions + marinated grilled chicken

GLUTEN-FREE

## SPINACH & GOAT CHEESE SALAD 10

Baby leaf spinach + cinnamon-rubbed goat cheese + grape tomatoes + sliced red onions + sundried cranberries + candied pecans + low-fat balsamic vinaigrette

**ADD:** *Marinated grilled chicken 2.5*

GLUTEN-FREE



CHOOSE YOUR DRESSING: RANCH, BLUE CHEESE, LOW FAT BALSAMIC, HONEY MUSTARD, CHAMPAGNE VINAIGRETTE – ALL GLUTEN-FREE.

# DESSERTS

## SENSATIONAL S'MORES 7

Marshmallow-filled chocolate chip cookie sandwiches

## INJECTABLE DONUT HOLES 10

24 cinnamon-sugar dusted donut holes. Choose 2 flavors: chocolate, raspberry jelly or Bavarian cream

*CAN'T DECIDE? HAVE ALL 3 FOR JUST \$1 MORE.*

## ICE CREAM SUNDAE 4

Vanilla bean ice cream + rich chocolate sauce + crushed candied pecans



# COFFEE COCKTAILS

## ESPRESSO MARTINI 9

SKYY Infusions Vanilla Bean Vodka + RumChata + Monin True Brewed Espresso

## CHIP SHOT 8

Bailey's Irish Cream + Tuaca + coffee

## IRISH COFFEE 7

Jameson Irish Whiskey + coffee + real whipping cream

# SIDES

**FRENCH FRIES** 3.5

**TATER TOTS** 4

Chipotle aioli

**SIDE SALAD** 4.5

**SEASONAL FRESH FRUIT CUP** 5

# KIDS: \$6

**JUNIOR CHEESEBURGER**

**GRILLED CHEESE**

*SERVED WITH YOUR CHOICE OF CARROT STICKS, FRUIT CUP, FRENCH FRIES OR TATER TOTS + A SODA, JUICE OR MILK.*

**CHICKEN TENDERS**

**MINI HOT DOGS**

# REFRESHMENTS

**FOUNTAIN BEVERAGES** 2.5

Pepsi®

Diet Pepsi®

Dr Pepper®

Mountain Dew®

MUG Root Beer®

Tropicana Lemonade®

Sierra Mist®

**OTHER BEVERAGES**

Gatorade® 3

*(Lemon Lime or Fruit Punch)*

Flavored Iced Tea 3

*(Mango or Peach)*

Fresh Brewed Coffee & Tea 2.5

**ENERGY** 4

Red Bull® Energy Drink

Red Bull® Sugarfree

Red Bull® Red Edition

Red Bull® Blue Edition

Red Bull® Yellow Edition

**H2O**

FIJI® Water 4

Aquafina® 3

Topo Chico® Sparkling Mineral Water 4  
*(Regular or Twist of Lime)*

SoBe® Lifewater® 3  
*(Yumberry Pomegranate)*

# BRUNCH

AVAILABLE WEEKENDS AND HOLIDAY  
MONDAYS FROM OPEN UNTIL 2 P.M.

## CARAMELIZED FRENCH TOAST\* 9

Cinnamon French toast infused with coconut rum + maple syrup + fresh strawberries. Non-alcoholic/kid-friendly version available upon request.

## CHORIZO & EGG SLIDERS\* 7

Chorizo patty + aged white cheddar + scrambled egg + house-roasted tomatillo salsa

## CHICKEN & WAFFLE SLIDERS 9

House-made Belgian waffles + crispy chicken tenders + maple syrup + spicy jalapeño gravy

## EGGS BENEDICT\* 11

Served with savory house potatoes

## ULTIMATE BREAKFAST FLATBREAD\* 9

Scrambled egg + Pecanwood-smoked bacon + roasted tomatillo salsa + three-cheese blend + pico de gallo

## SIDE OF BACON 4

GLUTEN-FREE



## CLASSIC MIMOSA 6

CARAFE: 19

## MANMOSA 8

Prosecco + Blue Moon Belgian White + fresh orange juice

## SCREWDRIVER 7

SKYY Infusions Blood Orange Vodka + fresh orange juice

## ZING ZANG BLOODY MARY 8

Tito's Handmade Vodka + Zing Zang Bloody Mary Mix

## APEROL SPRITZ 7

Aperol + Prosecco + lemon twist

 VEGETARIAN OPTION

\*These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# BREAKFAST

AVAILABLE MONDAY – FRIDAY // OPEN – 11 A.M.\*  
\*EXCLUDES HOLIDAY MONDAYS WHEN BRUNCH WILL BE SERVED

## TOPGOLF BREAKFAST BURRITO\* 7.5

Fresh scrambled eggs + bacon + chorizo sausage + cheddar + wrapped in a grilled cheddar jalapeño tortilla

## TEXAS BRISKET HASH SKILLET\* 9.5

Smoked brisket + sautéed pepper blend + house fried potatoes + white cheddar + sunny side up egg

## CHORIZO & EGG SLIDERS\* 7

Chorizo patty + aged white cheddar + scrambled egg + house-roasted tomatillo salsa

## SIDES 4

### CHOICES:

Seasonal fresh fruit, bacon or house fried potatoes

## HEALTHY START SANDWICH 8.5

Toasted english muffin + oven roasted turkey + spinach + white cheddar + fluffy egg whites + side of fresh fruit

## ULTIMATE BREAKFAST FLATBREAD\* 9

Scrambled egg + Pecanwood-smoked bacon + roasted tomatillo salsa + three-cheese blend + pico de gallo

## CHICKEN & WAFFLE SLIDERS 9

House-made Belgian waffles + crispy chicken tenders + maple syrup + spicy jalapeño gravy

## FRESH BREWED COFFEE & TEA 2.5



## JUICES 3

### CHOICES:

Orange, ruby red grapefruit, pineapple or cranberry

## CLASSIC MIMOSA 6

### CARAFE: 19

## MANMOSA 8

Prosecco + Blue Moon Belgian White + fresh orange juice

## SCREWDRIVER 7

SKYY Infusions Blood Orange Vodka + fresh orange juice

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