



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

CALAMARI* 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*

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.

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

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

CHICKEN TENDERS

MINI HOT DOGS

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

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

(Yum Berry 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

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

ZING ZANG BLOODY MARY 8

Tito's Handmade Vodka + Zing Zang Bloody Mary Mix

APEROL SPRITZ 7

Aperol + Prosecco + lemon twist

*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.

Drink Responsibly.
Drive Responsibly.

*Must be 21 and over to purchase and consume alcohol.