



CHARCUTERIE BOARDS

ALL BOARDS ARE SERVED WITH CRACKERS.

MEATS 3OZ

- SOPRESSATA* | \$9
- TOSCANO* | \$9
- PROSCIUTTO* | \$9

CONSERVAS 4OZ

- ORGANIC MUSSELS EN ESCABECHE* | \$11
- OCTOPUS IN SPANISH OLIVE OIL* | \$13
- COCKLES IN BRINE* | \$11

CHEESE 3OZ

- BRIE | \$8
- TILLAMOOK SMOKED CHEDDAR | \$8
- MANCHEGO | \$9
- ROGUE BLUE | \$9

ACCOMPANIMENTS

- CORN NUTS | \$4
- MAMA LIL’S PICKLED PEPPERS | \$4
- CORNICHON PICKLES | \$4
- ROASTED ALMONDS | \$5
- CASTELVETRANO OLIVES | \$6
- QUINCE PRESERVES | \$4
- GLUTEN FREE CRACKERS | \$4

FRONT NINE

- CAESAR SALAD** | ARTISAN ROMAINE LEAVES, SHAVED PARMESAN, CAESAR DRESSING AND CROUTONS | \$14
- HUMMUS PLATE** | DELICIOUS HUMMUS SERVED WITH BABY CARROTS, CUCUMBER AND NAAN BREAD | \$15
- FLATBREAD CHEESE OR PEPPERONI PIZZA*** | \$13
- BIRDIES** | CHICKEN WINGS TOSSED IN CHOICE OF GOCHUJANG ASIAN BBQ, BUFFALO SAUCE, OR TERIYAKI.* | 1 LB. \$17 | ½ LB. \$9
- BONELESS WINGS** | TENDER BREADED CHICKEN BREAST BITES SERVED WITH YOUR CHOICE OF SAUCE: GOCHUJANG ASIAN BBQ, BUFFALO, TERIYAKI, RANCH, OR KETCHUP* | 1 LB. \$15 | ½ LB. \$8
- MINI CORN DOGS** | CLASSIC HONEY BATTERED MINI CHICKEN CORN DOGS SERVED WITH YOUR CHOICE OF KETCHUP OR MUSTARD* | 1 LB. \$15 | ½ LB. \$8
- CLUBHOUSE BURGER** | 6OZ CHUCK, BRISKET AND SHORT RIB PATTY WITH LETTUCE, TOMATO, PICKLE, ONION, AND MAYO. SERVED WITH FRENCH FRIES* | \$17 | ADD BEYOND BURGER PATTY \$3 | ADD TILLAMOOK CHEDDAR \$1
- PESTO TURKEY SANDWICH** | SMOKED TURKEY, LETTUCE, TOMATO, ONION AND PESTO AIOLI ON A BRIOCHE BUN. SERVED WITH SEA SALT KETTLE CHIPS.* | \$15
- WHITE CHEDDAR MAC AND CHEESE** | A GROWN-UP VERSION OF THE ULTIMATE COMFORT FOOD, MADE WITH SHELL PASTA AND DECADENT, CREAMY WHITE CHEDDAR CHEESE | \$12
- FRENCH FRIES** | BASKET OF FRENCH FRIES SERVED WITH KETCHUP OR RANCH | \$8

BACK NINE (AVAILABLE FRIDAY – SATURDAY, ON LEAGUE NIGHTS AND SPECIAL EVENTS)

- GRILLED CHICKEN CAESAR SALAD** | GRILLED CHICKEN BREAST ON TOP OF ARTISAN ROMAINE LEAVES, SHAVED PARMESAN, CAESAR DRESSING AND CROUTONS | \$17 | ADD GRILLED SHRIMP* \$2
- STEAK SALAD** | GRILLED TENDERLOIN ON TOP OF ARTISAN ROMAINE LEAVES, TOMATO, ONION, CUCUMBER, BLUE CHEESE DRESSING & CROUTONS* | \$21
- STREET TACOS** | 3 GRILLED SHRIMP TACOS TOPPED WITH FRESH PICO DE GALLO, ROMAINE, CILANTRO, HOUSE CREMA, AND ROJA SAUCE* | \$16
- 3 STEAK TACOS TOPPED WITH FRESH PICO DE GALLO, ROMAINE, CILANTRO, HOUSE CREMA, AND ROJA SAUCE* | \$16
- 3 GRILLED CHICKEN TACOS TOPPED WITH FRESH PICO DE GALLO, ROMAINE, CILANTRO, HOUSE CREMA, AND ROJA SAUCE* | \$15
- PROSCIUTTO CHICKEN SANDWICH** | GRILLED CHICKEN BREAST TOPPED WITH CRISPY PROSCIUTTO, LETTUCE, TOMATO AND PESTO AIOLI. SERVED WITH FRENCH FRIES* | \$17
- BUFFALO CHICKEN SANDWICH** | GRILLED CHICKEN BREAST TOPPED WITH LETTUCE, PICKLE, RANCH DRESSING AND MELTED ROGUE BLUE CHEESE. SERVED WITH FRENCH FRIES* | \$17
- BBQ CHICKEN FLATBREAD PIZZA** | MOZZARELLA, CHICKEN BREAST, ONION, MAMA LIL’S PICKLED PEPPERS, GOCHUJANG ASIAN BBQ* | \$15
- PESTO VEGGIE FLATBREAD PIZZA** | MOZZARELLA, TOMATO, ONION, PESTO | \$14 | ADD GRILLED SHRIMP* \$4
- STEAK BITES** | GRILLED TENDERLOIN BITES SERVED WITH HOUSE HORSEY SAUCE* | \$16

DESSERTS

- FLOURLESS CHOCOLATE CAKE WITH CARAMEL SAUCE** | \$9
- RUBY JEWEL ICE CREAM SANDWICH** | ASK SERVER FOR A SELECTION OF SEASONAL FLAVORS | \$8

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



CRAFT COCKTAILS

- RICKIE SOUR | CRATER LAKE RYE, LEMON, TANGERINE, SIMPLE SYRUP, EGG WHITE* | \$13
- MAPLE OLD FASHIONED | WOODFORD RESERVE, MAPLE SYRUP, ANGOSTURA & ORANGE BITTERS | \$13
- PAINKILLER | PUSSERS’S RUM, PINEAPPLE, ORANGE, CREAM OF COCONUT, NUTMEG | \$14
- LA ESPOSA CALIENTE | PIEDRA AZUL SILVER, GREEN CHARTREUSE, HIBISCUS WATER, AGAVE, LIME, JALAPENO, HABANERO BITTERS | \$14
- SIMARITA | PIEDRA AZUL REPOSADO, COINTREAU, LIME, AGAVE, EGG WHITE* | \$13
- PUTTING FROM THE ROUGH | CRATER LAKE RYE, CAMPARI, LEMON, SIMPLE SYRUP, GRAPES | \$14
- HOLE IN ONE | KETTLE ONE CUCUMBER & MINT, LIME, SIMPLE SYRUP, SODA | \$14
- THE GREEN JACKET | TANQUERAY, GREEN CHARTREUSE, MARASCHINO LIQUEUR, LIME | \$14
- SAZERAC | CRATER LAKE RYE, ABSINTHE, SIMPLE SYRUP, PEYCHAUD’S BITTERS | \$14
- ESPRESSO MARTINI | TITO’S, KAHLUA, BAILEYS, CINNAMON | \$14
- JOHN DALY | KETTLE ONE, ICED TEA, LEMONADE | \$12
- TRANSFUSION | TITO’S, GINGER ALE, GRAPE JUICE, LIME | \$12

TAPS

- DESCHUTES FRESH SQUEEZED IPA | 6.4% ABV | 16oz. \$7 | 60oz. PITCHER \$23
- CRUX PILZ | 5.2% ABV | 16oz. \$7 | 60oz. PITCHER \$23
- 10 BARREL CLOUD MENTALITY HAZY IPA | 7.0% ABV | 16oz. \$7 | 60oz. PITCHER \$23
- GEORGETOWN MANNY’S PALE ALE | 5.4% ABV | 16oz. \$7 | 60oz. PITCHER \$23
- ECLIPTIC BREWING TUCANA TANGERINE SOUR | 5.0 % ABV | 16oz. \$7 | 60oz. PITCHER \$23
- OAKSHIRE AMBER ALE | 5.4% ABV | 16 oz. \$7 | 60oz. PITCHER \$23
- COORS LIGHT | 4.2% ABV | 16oz. \$5 | 60oz. PITCHER \$17
- AVID BLUEBERRY POMEGRANITE CIDER | 6.2% ABV | 16oz. \$7 | 60oz. PITCHER \$23

CANS & BOTTLES

- CORONA EXTRA | 4.6% ABV | \$6
- DESCHUTES OBSIDIAN STOUT | 6.4% ABV | \$7
- TRULY – WILD BERRY, BLACK CHERRY | 5% ABV | \$6
- SEVEN PEAKS TROPICAL SMASH SELTZER 19.2 oz. | 4.7% ABV | \$9

WINES

- UNDERWOOD PINOT NOIR | \$12
- UNDERWOOD ROSE | \$12
- OREGON WHITE PINOT GRIS | \$12
- OREGON WHITE BUBBLES | \$12
- STOLLER RESERVE CHARDONNAY | DUNDEE HILLS, OR | \$40
- STERLINGS VINEYARDS VINTNER’S COLLECTION PROSECCO | TUSCANY, IT | \$40
- DUCK POND PINOT NOIR WILLAMETTE VALLEY | WILLAMETTE VALLEY, OR | \$48
- STOLLER DUNDEE HILLS PINOT NOIR | DUNDEE HILLS, OR | \$56
- BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON | NAPA, CA | \$60
- STAGS LEAP CABERNET SAUVIGNON NAPA VALLEY | NAPA, CA | \$76

REFRESHMENTS

- RED BULL | \$5
- RED BULL SUGAR FREE | \$5
- GATORADE | \$3
- ICED TEA | \$3
- LEMONADE | \$3
- COFFEE | \$3
- SODA – PEPSI, DIET PEPSI, SIERA MIST, ROOT BEER, GINGER ALE | \$3
- JUICES – ORANGE, CRANBERRY, GRAPE, GRAPEFRUIT | \$3

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