



beer

draft

melvin hey zeus | \$7

melvin back in da haze | \$7

peroni | \$8

highpoint cider | \$9

canned

melvin hey zeus | \$6

melvin back in da haze | \$6

pacifico | \$6

bud light | \$5

coors light | \$5

pbr | \$5

jenny lake lager | \$6

highpoint cider | \$8

white claw | \$6

cocktails

toasted pecan old fashioned | \$14

Made with our house infused pecan Bourbon

espresso martini | \$15

Vodka, espresso, Kahlua & simple syrup

sweet tea mule | \$14

sweet tea vodka, ginger beer & lime. garnished with fresh blackberries

azalea | \$15

vodka, pineapple juice, lemon & grenadine. (the drink of the Masters)

spicy huckleberry margarita | \$15

house infused spicy Tequila, Cointreau, huckleberry syrup & lime juice,

the birdie | \$15

gin, st. germaine, lime juice & lime. Garnished with fresh mint leaves.

broken down golf cart | \$15

amaretto, melon liquor, cranberry juice & lime

wine

bubbles

scarpetta	13/39
sparkling 2021 italy	
scarpetta rose	13/39
brut sparkling 2021 italy	
veuve clicquot	--/185
sparkling, france	
*limited availability	

rose

the palms	14/44
2021 france	
canard cuvee	16/60
2021 California	

white

cave de lugny	14/46
chardonnay, 2020, france	
sonoma cutrer	14/50
chardonnay, 2021, russian river	
ramey	16/74
chardonnay, 2018, russian river	
alexana	-/90
chardonnay, 2013, oregon	
conundrum	13/28
white blend, 2020, california	
line 39	13/34
sauvignon blanc, 2020, california	
capitello	15/62
sauvignon blanc, 2022, new zealand	
chloe	14/36
pinot grigio, 2021, italy	
capitello	15/52
pinot gris, 2018-19, oregon	
kendall jackson	13/36
resiling, 2020, california	
aligote	15/55
burgundy, 2019, france	

reds

*international

guimaro	14/56
vino tinto, 2017, spain	
il fauno	15/68
super tuscan blend, 2019, italy	
terrazas	14/44
malbec, 209, argentina	
la croix hermitage	--/92
syrah, 2018, france	
poggio mori	15/66
chianti riserva, 2019, italy	

*domestic

fleur (house)	14/48
pinot noir, 2020, california	
holloran	15/56
pinot noir, 2018, oregon	
alexana	--/90
pinot noir, 2014, oregon	
red rock	14/36
merlot, california	
true myth (house)	14/44
cabernet sauvignon, 2019, california	
rodney strong	14/48
cabernet sauvignon, 2019, california	
daou	15/62
cabernet sauvignon, 2018, california	
jhw outlaw	16/82
cabernet blend, jackson hole	
chimney rock	-/240
cabernet sauvignon, 2018, california	
jhw catch & release	16/82
zinfandel, 2021, jackson hole	
bin No. 27	14/42
Port. Portugal	

available all day



salads

berry \$10 / 14

strawberry, raspberry, blackberry, & blueberry with arugula,
toasted pistachios, herbed goat cheese, honey mustard
vinaigrette

niçoise \$11 / 15

organic greens, olive, tomato, cucumber, haricot vert, boiled egg,
basil, & red wine vinaigrette

side salad \$8

organic greens, tomato, cucumber, onion, & carrot
caesar salad with parmesan & croutons

small plates

soup du jour \$5 / 8

daily soup selection
cup or Bowl

charcuterie \$24

selection of meats and cheeses, olives, nuts, mustard, & crostini

baba ghanoush \$13

crudite & pita chips

deviled eggs \$10

horseradish citrus stuffed eggs with dill & parsley

shishitos \$14

fried shishito peppers with lemon & maldon

wings \$12

8 crispy fried wings, buffalo sauce or dry, crudité, ranch or bleu cheese

pork temple \$16

braised temple meat, lemon, dill, & capers

shrimp \$18

chili grilled shrimp with salsa verde



available after 5pm

dinner entrees

bread service \$8

fresh baked bread for the table with whipped butter

gnocchi \$28

parisian gnocchi, english peas, poached baby carrot, dill & sliced black truffle

scallops* \$36

grilled scallops over lemon asparagus, spicy tomato chutney, & herbed marble potatoes

halibut \$46

pan seared halibut with sweet corn, potato, & basil composed salad

chicken \$28

buttermilk fried honey truffle chicken breast, whipped potato, shallot garlic haricot verts

boar tenderloin* \$39

prosciutto wrapped, charred eggplant, piquillo pepper, pine nut & shaved fennel

steak frites* \$30

grilled skirt steak, shoestring frites, salsa verde

beef* \$57 / \$48

8oz Reminiscence Ranch tenderloin or 10 oz NY strip, papas bravas, charred broccolini, herbed compound butter

☆ MENU ITEMS MARKED WITH A STAR ARE OR CAN BE ALTERED TO BE VEGETARIAN. PLEASE ASK YOUR SERVER ABOUT VEGAN OPTIONS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



kids menu

drinks

milk \$3

chocolate milk

apple, cranberry, or orange juice

soda

shirley temple \$4

roy rogers

meals

chicken tenders \$13

crispy chicken tenders

quesadilla \$10

flour tortilla, cheese, with sour cream and avocado puree

kids burger \$14

1/4 lb burger with cheese on brioche bun

noodles \$12

mac n cheese

side options

fries, side salad, seasonal vegetables

available 11am - 4pm



smoothies

sunny day \$9

pineapple, orange, mango, banana

clean green \$10

kale, kiwi, spinach, lime, cucumber, granny smith apple

purple punch \$11

strawberry, blueberry, acai, & pomegranate

lunch entrees

quinoa bowl \$16

Quinoa, avocado, greens, walnuts, carrots, scallion, cabbage, sesame lime dressing

asian bowl \$16

White rice, red cabbage, shredded carrot, mirin cucumber, edamame, yum yum sauce, toasted cashews

add protein to any salads or bowls

chicken breast 6oz +7

mahi mahi 4oz +8

yellowfin tuna 3oz +12

chicken salad sandwich \$16

confit chicken salad with grapes and walnuts on crossiant with dressed arugula

mahi tacos \$18

crispy fried mahi mahi on flour tortilla with red cabbage, jalapeno, pickled onion & lime crema

club sandwich \$16

thick sliced turkey breast, white cheddar, bacon, avocado, lettuce, tomato, & dijonaise on sourdough

golf dog \$12

classic dog with choice of toppings:

mustard, ketchup, relish, hot peppers, sauerkraut, onions, and chili

smash burger \$15

5 oz wagyu beef parry, brioche bun, cheese, & LTO

bacon +2

avocado +2

roasted jalapeno +2

veggie patty +3

additional patty +7