

Shareable PLATES

CHIPS & DIPS

Salsa Roja, Guacamole, Garnished with Pico de Gallo, Tortilla Chips. 12

BRISKET JALAPEÑO SPRING ROLLS

Slow-Smoked Brisket, Jalapeño Cream Cheese Filling, Bacon, Sweet Chili BBQ Sauce. 17

SPINACH ARTICHOKE DIP

Parmesan, Gruyere Cheese, Roasted Garlic, Pico de Gallo, Tortilla Chips. 17

PRETZEL STICKS

Warm Soft Pretzels, Bier Cheese, Whole Grain Dijonnaise. 15

SHISHITO PEPPERS

Blistered Shishitos, Crispy Garlic, Garlic Aioli, Soy Glaze, Chili Oil, Lemon, Sesame Seeds. 16

VEGGIE TACOS

Impossible Meat, Mushrooms, Peppers, Onions, Lettuce, Pico De Gallo, Pecorino Cheese, Lime Poblano Chili Aioli, Fried Wheat Tortillas. 15

QUESO BLANCO WITH CHORIZO

Queso, Chorizo, Pico de Gallo, Tortilla Chips. 13

ELOTE STYLE CORN RIBS

Corn Ribs, Tajín, Cotija, Cilantro, Lime Ancho Crema, Lime. 14

NACHOS

Chicken or Pork, Melted Cheese, Tomatoes, Jalapenos, Lime Crema, Bean Salsa. 15

TRUFFLE PARMESAN TATER TOTS

Truffle Oil, Parmesan Cheese. 15

HOUSE CUT FRIES

Served with Sriracha Ketchup, Horseradish Mustard Aioli. 10

SPICY TUNA CRISPY RICE*

Crispy Rice Cakes, Tuna, Avocado Mash, Gochujang Chili Aioli, Eel Sauce, Sesame Seeds, Jalapeños. 14

WING FLIGHT (3 Flavors, 12 Bone-In Wings)

Kickin' Bourbon, Truffle Honey Mustard, Garlic Parmesan, Carrot Sticks, Ranch. 22

WINGS (Bone-In or Boneless)

Choice of Sauce: Kickin' Bourbon, Garlic Parmesan, or Truffle Honey Mustard
Oven Roasted Chicken, finished with Parsley, Carrot Sticks, Ranch. 17

Artisan PIZZAS

Add Cauliflower Crust +2

CLASSIC MARGHERITA

Tomato, Fresh Mozzarella, Pecorino, Mancho, Basil. 19

JERK CHICKEN *Caribbean Inspired!*

BBQ Sauce, Jerk Chicken, Mozzarella, Peppers, Onions. 20

CHICKEN & PESTO

Grilled Chicken, Roasted Garlic Pesto, Cherry Tomatoes, Mozzarella, Parmesan. 20

SAUSAGE & HOT HONEY

Sausage, Hot Honey, Spicy Soppressata, Mozzarella, Ricotta, Pecorino. 20

SHORT RIB

Braised Short Rib, Garlic Parmesan Cream Sauce, Mozzarella/Gruyere Cheese Blend, Caramelized Onions, Pecorino, Garlic Oil. 21

VEGGIE

San Marzano Tomato Sauce, Mozzarella, Pecorino, Green Bell Peppers, Fresh Spinach, Mushrooms, Red Onions, Mancho Cheese. 19

MEAT LOVERS

San Marzano Sauce, Mozzarella, Pepperoni, Italian Sausage, Spicy Soppressata, Pecorino, Mancho, Sea Salt, Pepper. 21

Stacked HANDHELDS

Served with House Cut Fries

DOUBLE SMASHBURGER

Double Smash Patty, House Sauce, American Cheese, Pickle, Lettuce, Tomato. 18

Add Guacamole 2, Bacon 2, Caramelized Onion 2

TRUFFLE MUSHROOM SMASHBURGER

Double Smash Patty, Truffle Aioli, Gruyere Cheese, Sautéed Mushrooms, Arugula, Potato Bun. 18

CAESAR WRAP

Tortilla, Romaine, Chicken, Caesar Dressing, Croutons, Pecorino. 17

NASHVILLE HOT CHICKEN SANDWICH

Fried Chicken, Nashville Hot Sauce, Pickles, Coleslaw. 20

FRIED CHICKEN SANDWICH

Fried Chicken, Slaw, Garlic Aioli, Pickles. 20

PIMENTO PATTY MELT*

Chopped Cheese, Pimento Peppers. 20

COBB SALAD WRAP

Chicken, Bacon, Avocado, Tomato, Romaine, Hard-Boiled Egg, Blue Cheese, Green Goddess Dressing. 19

Signature ENTRÉES

FIRE SHRIMP RICE BOWL

Sautéed Shrimp in Cajun Butter, served with Ginger Rice, Charred Corn Avocado Salsa, Micro Cilantro. 22

KOREAN POWER BOWL*

Marinated Korean Beef, Ginger Rice, Marinated Cucumbers, Sesame, Green Onions, Gochujang Chili Aioli, Chili Oil, Sunny Side Egg, Kimchi, Carrots. 20

CHICKEN PICCATA

Garlic Mashed Potatoes, Sautéed Green Beans, Minced Garlic, Seared Chicken, Lemon Caper Cream, Fried Capers. 23

PESTO GNOCCHI

Potato Pasta, Basil Pesto Sauce, Pecorino Cheese. 24

MAHI

Seared Mahi, Vegetables, Lemon Garlic Herb Toppings. 23

MISO SALMON

Marinated Miso Salmon, Apple Slaw, Ginger Rice, Sautéed Green Beans, Minced Garlic. 23

CREAMY CAJUN ALFREDO

Choice of Chicken or Shrimp
Penne Pasta, Cajun Alfredo, Mancho, Black Pepper, Ciabatta Bread. 24

Fresh SALADS

CHICKEN CAESAR

Romaine, Chicken, Caesar Dressing, Croutons, Pecorino. 17

GREEN GODDESS COBB

Chicken, Bacon, Avocado, Tomato, Hard-Boiled Egg, Blue Cheese, Green Goddess Dressing. 19

Sweet FINISHES

BOURBON BREAD PUDDING

Bread Pudding Topped with Vanilla Bean Ice Cream, Pecan Crumble, Bourbon Glaze. 12

THE "INTERNET FAMOUS" BISCOFF CHEESECAKE

Whipped Cheesecake Biscoff Butter Crumble, Cherry Filling, Biscoff Cookies. 13

TIRAMISU

Tiramisu Topped with Cocoa Powder, Shaved Chocolate. 14

Classic SIDES

HOUSE SALAD 5

CAESAR SALAD 5

MAC & CHEESE 5

MASHED POTATOES 5

SAUTÉED GREEN BEANS 5

GINGER RICE 5

VEGETARIAN

HOMETOWN HEROES | LOCAL CREATIONS

Please ask about our gluten-friendly options.

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

Signature COCKTAILS 15



MARGARITA STANDOFF

Corazon Blanco Tequila, Ancho Chiles, Pineapple, Lime



PUTTER'S PUNCH

Wild Turkey Bourbon, Velvet Falernum, Cane Sugar, Pineapple, Lemon, Bitters



POP STAR

Wheatley Vodka, Reàl Passionfruit, Reàl Vanilla, Lime, Sparkling Wine



THE TRANQUILIZER

Appleton Estate Signature Blend, Coconut, Nutmeg, Pineapple, Orange



EL DIABLO

Corazon Blanco Tequila, Reàl Ginger, Giffard Blackberry, Lime, Soda



PUTTERY OLD FASHIONED

Wild Turkey Bourbon, Apple Brandy, Reàl Apple, Cane Sugar, Bitters, Orange Oils



GARDEN 75

Wheatley Vodka or Ford's Gin, Sparkling Wine, Mint, Cucumber, Lime



PEACH, PLEASE

Giffard Peach Liqueur, Sparkling Wine, Soda



AUGUSTA SUNSET

Wheatley Vodka, Aperol, Cane Sugar, Lemon



KIWI BE FRIENDS

Don Q Cristal Silver Rum, Reàl Kiwi, Strawberry, Cane Sugar, Lime

Hometown HEROES 15

Created by your Puttery bartenders

LA VENDER LEMONADE by Dondre Ellis

Empress Gin, Lavender, Honey, Lemon, Glitter

PUTT & PARADISE by Savannah Shaw

Pinot Grigio, Strawberry, Passionfruit, Blackberry, Lemon

LIMEADE MARTINI by Jasmin Waller

Ford's Gin, St. Germain, Grenadine, Cane Sugar, Lime

SMOKED MAPLE OL' FASHIONED by Andrea Slue

Knob Creek Smoked Maple Bourbon, Demerara Sugar, Maple Bitters, Maple Wood

DRAFT BEER 8

MICHELOB ULTRA

Light Lager

MILLER LITE

Light Lager

MODELO

Mexican Style Lager

SAM ADAMS

Rotational

GOLDEN ROAD MANGO CART

Mango Wheat Ale

OMB COPPER

German Amber Ale

WICKED WEED PERNICIOUS

IPA

LEGION BREWING JUICY JAY

East Coast IPA

WINE 12

LINE 39 CHARDONNAY

LINE 39 SAUVIGNON BLANC

LINE 39 CABERNET SAUVIGNON

LINE 39 PINOT NOIR

Zero-Proof COCKTAILS 10

PEACH EDITION SPRITZ

Red Bull White Peach, Reàl Raspberry, Lemon

THE REVITALIZER

Orange, Pineapple, Coconut, Reàl Raspberry, Lime, Nutmeg

STRAWBERRY KIWI NOJITO

Strawberries, Kiwi, Lime, Soda, Mint

YUZUAL SUSPECT

Reàl Yuzu, Cane Sugar, Lime, Fever Tree Ginger Beer

CANS/BOTTLES 6

BUD LIGHT

BUDWEISER

MODELO

ANGRY ORCHARD

MILLER LITE

MICHELOB ULTRA

COORS LIGHT

LEGION JUICY JAY IPA

WICKED WEED SOUR BURST

ATHLETIC UPSIDE DAWN NA

Golden Ale

SUN CRUISER

Vodka Seltzer. 10

HIGH NOON SELTZER

Assorted Flavors. 10

NON-ALC 6

ICELANDIC

Sparkling Water | Still Water

REDBULL

Original | White Peach | Sugar-Free