

19TH HOLE APPETIZERS

TWO-HANDED HAMBURGER | 15

A flame-grilled blend of ground short rib, chuck beef and brisket on a potato bun with house made sauce, grilled onion, bacon, Tillamook cheddar cheese, lettuce, tomato and pickle.

KOREAN STYLE BARBECUE CHICKEN WINGS | 13

Deep fried to golden brown, tossed in a spicy-sweet sauce, sprinkled with scallions and toasted sesame seeds.

SMOKED BRISKET CHEESE FRIES | 9

Crispy french fries topped with our house smoked brisket and beer cheese sauce.

BLACKENED BLUE STEAK BITES | 15

Bite size top sirloin rolled in house made spicy cajun seasoning, pan-seared and topped with Point Reyes blue cheese. Served with blue cheese fondue and french fries.

ARTISANAL CHEESE BOARD | 15

Selection of market fresh artisan cheese, select italian meats and assorted crackers.

AHI TUNA TACOS | 15

Flash grilled ahi tuna on crispy corn tortillas with spicy avacado mash, cabbage, sriracha crème fraiche, mango salsa and served with fresh lime wedges.

BEVERAGE SPECIALS

SEASONAL CRAFT BEER FLIGHT | 7

VINHO VERDE, ARCA NOVA PORTUGAL (GLASS) | 7

SANGRIA VALDEPABLO, SPAIN (GLASS) | 7