



## 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 | \$13

**HUMMUS PLATE** | DELICIOUS HUMMUS SERVED WITH BABY CARROTS, CUCUMBER AND NAAN BREAD | \$14

**FLATBREAD CHEESE OR PEPPERONI PIZZA** | \$12

**BIRDIES** | CHICKEN WINGS TOSSED IN CHOICE OF GOCHUJANG ASIAN BBQ, BUFFALO SAUCE, OR TERIYAKI. | 1 LB. \$16 | 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. \$14 | ½ LB. \$8

**MINI CORN DOGS** | CLASSIC HONEY BATTERED MINI CHICKEN CORN DOGS SERVED WITH YOUR CHOICE OF KETCHUP OR MUSTARD | 1 LB. \$14 | ½ LB. \$8

**PESTO TURKEY SANDWICH** | SMOKED TURKEY, LETTUCE, TOMATO, ONION AND PESTO AIOLI ON A BRIOCHE BUN. SERVED WITH FRENCH FRIES. | \$13

**WHITE CHEDDAR MAC AND CHEESE** | A GROWN-UP VERSION OF THE ULTIMATE COMFORT FOOD, MADE WITH SHELL PASTA AND DECADENT, CREAMY WHITE CHEDDAR CHEESE | \$11

**FRENCH FRIES** | BASKET OF FRENCH FRIES SERVED WITH KETCHUP OR RANCH | \$7

## 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 | \$16 | ADD GRILLED SHRIMP \$2

**STEAK SALAD** | GRILLED TENDERLOIN ON TOP OF ARTISAN ROMAINE LEAVES, TOMATO, ONION, CUCUMBER, BLUE CHEESE DRESSING AND CROUTONS | \$18

**STREET TACOS** | 3 GRILLED SHRIMP TACOS TOPPED WITH FRESH PICO DE GALLO, ROMAINE, CILANTRO, HOUSE CREMA, AND ROJA SAUCE | \$15

3 STEAK TACOS TOPPED WITH FRESH PICO DE GALLO, ROMAINE, CILANTRO, HOUSE CREMA, AND ROJA SAUCE | \$15

3 GRILLED CHICKEN TACOS TOPPED WITH FRESH PICO DE GALLO, ROMAINE, CILANTRO, HOUSE CREMA, AND ROJA SAUCE | \$15

**CLUBHOUSE BURGER** | 6OZ CHUCK, BRISKET AND SHORT RIB PATTY WITH LETTUCE, TOMATO, PICKLE, ONION, AND MAYO. SERVED WITH FRENCH FRIES | \$16 | ADD BEYOND BURGER PATTY \$3 | ADD TILLAMOOK CHEDDAR \$1

**PROSCIUTTO CHICKEN SANDWICH** | GRILLED CHICKEN BREAST TOPPED WITH CRISPY PROSCIUTTO, LETTUCE, TOMATO AND PESTO AIOLI. SERVED WITH FRENCH FRIES | \$16

**BUFFALO CHICKEN SANDWICH** | GRILLED CHICKEN BREAST TOPPED WITH LETTUCE, PICKLE, RANCH DRESSING AND MELTED ROGUE BLUE CHEESE. SERVED WITH FRENCH FRIES | \$16

**BBQ CHICKEN FLATBREAD PIZZA** | MOZZARELLA, CHICKEN BREAST, ONION, MAMA LIL'S PICKLED PEPPERS, GOCHUJANG ASIAN BBQ | \$14

**PESTO VEGGIE FLATBREAD PIZZA** | MOZZARELLA, TOMATO, ONION, PESTO | \$13 | ADD GRILLED SHRIMP \$4

**STEAK BITES** | GRILLED TENDERLOIN BITES SERVED WITH HOUSE HORSEY SAUCE | \$13

## DESSERTS

**FLOURLESS CHOCOLATE CAKE WITH CARAMEL SAUCE** | \$9

**RUBY JEWEL ICE CREAM SANDWICH** | ASK SERVER FOR A SELECTION OF SEASONAL FLAVORS | \$7



## 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

**BLOODY MARY** | SCRATCH BLOODY MARY MIX & CHOPIN SERVED WITH ALL THE FIXINGS | \$14

## TAPS

**DESCHUTES FRESH SQUEEZED IPA** | 6.4% ABV | 16oz. \$7 | 60oz. PITCHER \$24

**CRUX PILZ** | 5.2% ABV | 16oz. \$7 | 60oz. PITCHER \$24

**10 BARREL CLOUD MENTALITY HAZY IPA** | 7.0% ABV | 16oz. \$7 | 60oz. PITCHER \$24

**GEORGETOWN MANNY'S PALE ALE** | 5.4% ABV | 16oz. \$7 | 60oz. PITCHER \$24

**SILVER CITY BAVARIAN STYLE HEFEWEIZEN** | 5.35 % ABV | 16oz. \$7 | 60oz. PITCHER \$24

**AMBER ROTATOR** | ASK SERVER | 16 oz. \$7 | 60oz. PITCHER \$24

**COORS LIGHT** | 4.2% ABV | 16oz. \$5 | 60oz. PITCHER \$17

**AVID BLUEBERRY POMEGRANITE CIDER** | 6.2% ABV | 16oz. \$7 | 60oz. PITCHER \$24

## 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

**BY THE GLASS:**

**UNDERWOOD PINOT NOIR** | \$12

**UNDERWOOD ROSE** | \$12

**OREGON WHITE PINOT GRIS** | \$12

**OREGON WHITE BUBBLES** | \$12

**BY THE BOTTLE:**

**WILLAMETTE VALLEY VINEYARDS BARREL SELECT PINOT NOIR** | WILLAMETTE VALLEY, OR | \$45

**ERICKSON VINEYARDS PINOT NOIR** | LAKE OSWEGO, OR | \$55

**BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON** | NAPA, CA | \$65

**STAGS LEAP CABERNET SAUVIGNON** | NAPA, CA | \$76

**DUCK POND WILLAMETTE VALLEY PINOT NOIR** | WILLAMETTE VALLEY, OR | \$48

## 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