



BEERS ON TAP

Coors Light	7
Pfriem Belgian Style Blonde Ale	10
Manny’s Pale Ale	9
Elysian Contact Haze IPA	9
Fremont Pilsner	9
Mac & Jack’s Amber Ale	9
Yonder Rose Cider	9
Elysian Space Dust IPA	9
Stella Artois	9
Mango Kart	9
Rotating Draft	MP
<i>ask your sever for today’s selection</i>	

DOMESTIC & IMPORT CANS

Michelob Ultra	7
Corona	7
Modelo	8
Heineken	7
Athletic N/A IPA	7

WHITE WINES BY THE GLASS

Stonecap Chardonnay Columbia Valley, WA	12
Schloss Vollrads Riesling Rheingau, GR	15
Browne Bitner Estate Pinot Gris Columbia Valley, WA	14
Devison Sauvignon Blanc Columbia Valley, WA	16
Dichotomy Chenin Blanc, Yakima Valley, WA	17
Argyle Chardonnay Dundee, OR	16
Trimbach Gewurtzraimmer Alsace, FR	17
San Simeon Viognier Paso Robles, CA	14
Revelation Rose, Columbia Valley, WA	13

RED WINES BY THE GLASS

Stonecap Cabernet Columbia Valley, WA	12
Mark Ryan Dissident Cabernet Sauvignon, Walla Walla, WA	19
Owen Roe Ex-Umbris Syrah Columbia Valley, WA	17
Columbia Crest Reserve Merlot Columbia Valley, WA	14
Tapiz Malbec Mendoza, AR	15
Amity Pinot Noir Willamette Valley, OR	16
Casasmith Cinghiale Sangiovese Walla Walla, WA	16
Two Mountain Hidden Horse Red Blend Columbia Valley, WA	15
Xavier Vignon Cotes du Rhone Rhone Valley, FR	15

SPARKLING WINE BY THE GLASS

Chloe Prosecco D.O.C., Italy	13
Gruet Blanc des Blancs, exclusive to Newcastle, NM.	13
Chandon Brut Rose, CA	14

FEATURED COCKTAILS

17 Handicap	16
Aviation Gin, Lychee, Ancho Reyes, pink grapefruit soda	
Fore Sure	18
Hendrick’s Gin, Glenfiddich, Drambuie, Vermouth, Rose Sugar	
Off the Cart Path	17
Johnny Walker Red, Ardbeg, Lemon, Honey, Ginger	
Extra Mulligan	17
Michter’s Bourbon, Peach liquor, Bitters, black tea, citrus	
Tokyo Tee Time	15
Ketel One Vodka, Lime, Midori, Tepeche, Pineapple	
Knee-Knocker	17
Roasted Pineapple infused-Tequila, Oregat, Yuzu Curacao, Lime, Anejo Tequila splash	
Bunker Shot	17
Siete Misterios Mezcal, Hornitos tequila, Tamarind syrup, , lime, taijin	
Quick Nine	16
Floressence Vodka, Strawberry Cordial, Rose Ramazotti, Fino Sherry, Citrus	
Staying in the Clubhouse	16
Mr. West soju, Tito’s Vodka, grapefruit, saffron syrup, yuzu soda	
O’Dark Thirty	17
Aged Rum Blend, Coffee liquor, Coconut Cream, Banana Liquor	
Flying the Green	16
Suntory Toki, Matcha, Curacao, Demerara, Aromatic Bitters	
Lee Trevino’s Margarita	17
Don Julio Blanco, Lime Juice	

SPIRIT-FREE

Lemonade	6.5
Mango, strawberry, blackberry	
Italian Soda	6.5
Blueberry, blackberry	
Friendly Lie	13
New London Light N/A Apertif, Strawberry Cordial, Lime, Soda Water	
New Fashioned	15
Pathfinder N/A Elixer, Orange, Ginger Beer	
Root Beer Float	8
Root beer, vanilla ice cream	

ESPRESSO & TEA

Espresso	4
Latte	6.5
Cappuccino	6.5
Mocha	6.5
Hot Tea	3.5
Drip Coffee	3.5
<i>*milk selection: whole, almond, oat, soy, half n half</i>	

All Food & Beverage purchases are subject to a 1.6% Kitchen Service Charge (taxable per Washington State Law)
100% of the service charge will be paid to our hourly cooks & Dishwashers only. Note: None of the service charge is distributed to servers, bartenders or hosts
An auto-gratuity of 24% will be included for parties of 6 or more

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