

## BEERS ON DRAFT

MARBLE CERVEZA \*

MARBLE DOUBLE WHITE \*

MARBLE DESERT FOG \*

**MARBLE CERVEZA LIGHT \*** 

LEFT HAND MILK STOUT

GUINNESS

**NEGRA MODELO** 

**COORS LIGHT** 

MILLER LITE

**BLUE MOON** 

SAM ADAMS

DOS XX LAGER

DOS XX AMBER MODELO ESPECIAL

SANDIA WATERMELON CIDER \*

SANTA FE SOCIAL HOUR \* SANTA FE 7K IPA \*

SANTA FE NMX \*

**BOSQUE ELEPHANTS ON PARADE \*** 

SIERRA NEVADA HAZY IPA

EX NOVO MASS ASCENSION IPA \*

**BUD LIGHT** 

SHINER BOCK

SHINER SHANDY

MICHELOB ULTRA

KILTLIFTER

LA CUMBRE IPA \*

**CORONA PREMIER** 

**PACIFICO** 

SCHOFFERHOFER GRAPEFRUIT

**PINON COFFEE** 

TWISTED TEA

ALL BEERS WITH \* ARE LOCAL

## SFLT7FRS

## HIGH NOON

WATERMELON / BLACK CHERRY PINEAPPLE / PEACH

HIGH NOON ICED TEA ORIGINAL / LEMON / PEACH / RASPBERRY

SURFSIDE ICED TEA HALF AND HALF / LEMONADE / PEACH TEA

## WHITE CLAW

LIME / MANGO / BLACK CHERRY GRAPEFRUIT / LEMON / WATERMELON / TANGERINE

# CÎROC CÎROC SPIRITZ CANS

**COLADA / PINEAPPLE PASSION** SUNSET CITRUS / WATERMELON



(

## VMC

(Tequila Based Seltzer)

Jamaica Hibiscus / Margarita / Paloma

## COCKTAIL LIST

#### TRANSFUSION

New Amsterdam vodka, Grape Juice, Ginger ale, lime juice

#### OCEAN WATER

Malibu Coconut, Blue Curacao, Coconut Red Bull

#### **BANANA FASHIONED**

Travelers bourbon, Maple Syrup, bitters

#### **MANGO MOJITO**

Bacardi , mango syrup and mint topped with club soda

#### **TENNESSEE MULE**

Jack Daniel's, Ginger Beer, Mint

#### PINEAPPLE LEMON SANGRIA

White wine, pineapple and lemon juice served over ice

#### IRISH COLD BREW

Jameson Cold Brew, Baileys, Kahlúa, coffee creamer

## SHOTS

#### ORANGE TEA SHOT

Jameson Orange, Peach schnapps, sweet and sour

#### PEPINO SHOT

Effen Cucumber, lime with a tajin rim

#### PALETA SHOT

New Amsterdam vodka, watermelon schnapps, lime and tajin

#### **COFFEE BLISS**

Amaretto, Baileys, whipped cream

#### MEXICAN GRAPE VINE

Corralejo Blanco, grape schnapps, grape juice

#### FRUITY CHEW

Titos vodka, flavored schnapps

## SPIRITS

## TEQUILA

EL JIMADOR BLANCO
CAMARENA BLANCO, REPOSADO

CORRALEJO

BLANCO, REPOSADO, ANEJO

HERRADURA BLANCO, REPOSADO

HORNITOS REPOSADO

PATRON SILVER

DON JULIO 1942 REPOSADO

CLASE AZUL HOLLOW SPIRITS AGAVE

JOSE CUERVO ESPECIAL

SILVER, GOLD

JOSE CUERVO TRADICIONAL

SILVER, REPOSADO

## VODKA

NEW AMSTERDAM CÎROC AND FLAVORS

MANGO, BLACK RASPBERRY, APPLE, PEACH

KETEL ONE

#### KETEL ONE BOTANICAL FLAVORS

CUCUMBER MINT, PEACH ORANGE BLOSSOM, GRAPEFRUIT ROSE

ABSOLUT AND FLAVORS

VANILLA, CITRON, RASPBERRY, MANDARIN

**GREY GOOSE** 

EFFEN CUCUMBER

**TITOS** 

NICKLE

STOLI

#### GIN

TANQUERAY AND TANQUERAY 10
HENDRICK'S
BOMBAY SAPPHIRE
BEEFEATER PINK
NICKLE

# WHISKEY & BOURBON

JACK DANIELS AND FLAVORS

FIRE, HONEY AND APPLE

WOODFORD RESERVE

GENTLEMAN JACK

**BUFFALO TRACE** 

FIREBALL

OLD FORESTER

**OLD FORESTER** 1920

**BLANTONS** 

KNOB CREEK RYE

FOUR ROSES

**MARKERS MARK AND 46** 

BASIL HAYDEN

**BULLET RYE** 

CROWN ROYAL AND FLAVORS

APPLE

SKREWBALL PEANUT BUTTER WHISKEY

EAGLE RARE

COLONEL TAYLOR
TEMPLETON RYE

## IRISH

**JAMESON** 

ORANGE, BLACK BARREL

PROPER NUMBER TWELVE

REDBREAST

SLANE

TULLAMORE D.E.W.

## SCOTCH

JOHNNIE WALKER RED AND BLACK
GLENLIVET
GLENFIDDICH
DEWARS
MACALLAN 12YR

## RUM

MALIBU

COCONUT, LIME, MANGO, PINEAPPLE
CAPTAIN MORGAN
BACARDI SILVER AND GOLD









## TWO PUTT EGGS ANY WAY

TWO EGGS COOKED YOUR WAY WITH BACON OR PORK SAUSAGE SERVED WITH HASHBROWNS AND TOAST **\$12** 

## **OPEN STANCE OMELETTE**

PICK TWO TOPPINGS WITH YOUR CHOICE OF CHEESE SERVED WITH HASHBROWNS AND TOAST **\$12**HAM/BACON/SAUSAGE/CHORIZO
BELL PEPPERS/MUSHROOMS/GREEN ONIONS/TOMATOES

### THE BUNKER BISCUITS AND GRAVY

TWO BUTTERMILK BISCUITS DRENCHED IN PORK SAUSAGE GRAVY TOPPED WITH SHREDDED CHEESE **\$10** 

## **HALF SWING HUEVOS RANCHEROS**

TWO CORN TORTILLAS WITH YOUR CHOICE OF RED OR GREEN CHILE TOPPED WITH TWO EGGS YOUR WAY AND SHREDDED CHEESE SERVED WITH PINTO BEANS AND HASHBROWNS \$12

### **BACK 9 BREAKFAST BURRITO PLATE**

BREAKFAST BURRITO FILLED WITH SCAMBLED EGGS, CHEESE,
HASHBROWNS AND CHOICE OF BACON/HAM/CHORIZO/PORK SAUSAGE,
SMOTHERED WITH RED OR GREEN CHILE
SERVED WITH PINTO BEANS AND HASHBROWNS \$12

## **THE WHIFF WALKING BURRITO**

SCRAMBLED EGGS, HASHBROWNS, CHEESE, RED OR GREEN CHILE AND CHOICE OF BACON/HAM/CHORIZO/PORK SAUSAGE **\$9** 

ADD A 6 OZ SIRLOIN STEAK TO ANY PLATE \$15

## **FAT SHOT FRENCH TOAST**

CLASSIC FRENCH TOAST
SERVED WITH CHOICE OF BACON OR PORK SAUSAGE \$11

BREAD CHOICES: WHITE/WHEAT/SOURDOUGH/KAISER ROLL
CHEESE CHOICES: CHEDDAR/SWISS/AMERICAN/PEPPER
JACK/PROVOLONE/SHREDDED CHEESE

## **AVOCADO TOAST**

WHEAT TOAST LAYERED WITH FRESH AVOCADO CHERRY TOMATOES AND FETA CHEESE \$7

## **OVER CLUB OATMEAL**

STEEL CUT OATMEAL
TOPPED WITH MAPLE SYRUP OR FRUIT COMPOTE
CUP \$3 BOWL \$5

## **FRESH FRUIT BOWL**

MIXED FRESH FRUIT HALF \$5 FULL \$8



## 11:00 AM to 9:00 PM

## **HOLE IN ONE JALAPEÑO POPPERS**

HANDCRAFTED JALAPEÑOS STUFFED WITH CREAM CHEESE AND CHORIZO WRAPPED IN BACON, COOKED 'TIL GOLDEN BROWN, SERVED WITH RANCH DRESSING \$13

## **ELOTE IN A CUP**

CUP WITH CORN, BUTTER, LIME, COTIJA CHEESE AND CHILE POWDER \$10

#### **FLATBREADS**

MEXICAN FLATBREAD--MARINARA, CHORIZO, BACON, JALAPENOS
WITH MOZZARELA CHEESE \$12
BBQ CHICKEN FLATBREAD—BBQ SAUCE, RED ONIONS,
DICED CHICKEN AND CILANTRO \$12

## **STREET TACOS**

TWO CORN TORTILLA TACOS WITH CARNE ASADA, CHORIZO, CHEESE GARNISHED WITH AVOCADO CREMA AND PICO DE GALLO \$12

#### PITCH 'N RUN FRIED PICKLES

BEER BATTERED SLICED PICKLES WITH RANCH DIPPING SAUCE \$10

## **SHRIMP COCKTAIL**

SHRIMP MIXED WITH PICO DE GALLO, AVOCADO AND HOUSE COCKTAIL SAUCE **\$14** 

## **BIRDIE PUTT CHICKEN WINGS**

CHICKEN WINGS TOSSED IN YOUR CHOICE OF SAUCE
SERVED WITH RANCH OR BLEU CHEESE DRESSING
BUFFALO/HABANERO PINEAPPLE/SWEET GINGER SOY/BBQ SAUCE
½ DOZEN \$10 DOZEN \$18

## **THE OFFICE SIGNATURE NACHO GRANDE**

CRISPY TORTILLA CHIPS OR FRIES LAYERED WITH QUESO BLANCO, SHREDDED CHEESE AND PINTO BEANS, GARNISHED WITH JALAPEÑOS, LETTUCE, TOMATOES, SOUR CREAM, AND GUACAMOLE **\$10** 

ADD YOUR CHOICE OF SMOKED BRISKET,
GRILLED CHICKEN, OR SEASONED GROUND BEEF \$6

## **STEAK POTATO**

JUMBO BAKED POTATO FILLED WITH SIRLOIN STEAK, BUTTER, SOUR CREAM AND CHIVES **\$13** 

#### THE BOGEY QUESADILLA

FLOUR TORTILLA FILLED WITH SHREDDED CHEESE, GREEN CHILE AND YOUR CHOICE OF SMOKED BRISKET, GRILLED CHICKEN OR SEASONED GROUND BEEF \$15

## **MULLIGAN FRIED MOZZARELLA**

HANDMADE MOZZARELLA STICKS FRIED 'TIL CRISPY BROWN SERVED WITH HOUSEMADE MARINARA SAUCE **\$12** 

## PAR 3

CHIPS SERVED WITH SIDES OF GUACAMOLE,
QUESO BLANCO AND HOUSEMADE ROASTED SALSA \$10

#### **CHIPS and SALSA**

TORTILLA CHIPS SERVED WITH HOUSEMADE ROASTED SALSA \$6

#### **CHIPS and GUACAMOLE**

TORTILLA CHIPS SERVED WITH HOUSEMADE GUACAMOLE \$8

## **CHIPS and QUESO**

TORTILLA CHIPS SERVED WITH QUESO BLANCO \$8

# Soups and Salads

SERVED FROM 11:00 AM to 9:00 PM

## **HOUSEMADE POSOLE**

RED CHILE, PORK AND HOMINY
SERVED WITH A FLOUR TORTILLA
CUP \$5 BOWL \$8

## **HOUSEMADE GREEN CHILE STEW**

SIRLOIN BEEF, POTATOES AND GREEN CHILE SERVED WITH A FLOUR TORTILLA CUP **\$5** BOWL **\$8** 

#### **CHICKEN CAESAR SALAD**

MARINATED GRILLED CHICKEN BREAST OVER ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING, PARMESAN CHEESE AND SEASONED CROUTONS \$12

## **BERRY SALAD**

FRESH SPRING MIX GREENS WITH BERRIES,
ALMONDS AND RASBERRY VINAIGRETTE DRESSING \$12

#### **LEMON VINAIGRETTE CHICKEN SALAD**

FRESH SPRING MIX GREENS WITH LEMON BUTTER CHICKEN AND LEMON VINAIGRETTE DRESSING \$13

## **TOMATO CUCUMBER AVOCADO SALAD**

GRAPE TOMATOES, CUCUMBER AND AVOCADO WITH FETA CHEESE TOSSED WITH OLIVE OIL AND LIME JUICE OVER ROMAINE LETTUCE \$12

## **PESTO CHICKEN SALAD**

FRESH MIXED GREENS TOSSED WITH DRIED CRANBERRIES,
FETA CHEESE, PINONS AND PESTO DRESSING **\$12** 

## **HOUSE SALAD**

FRESH MIXED GREENS WITH TOMATO AND CUCUMBER, DRESSING HALF SALAD **\$4** FULL SALAD **\$6** 

ADD: GRILLED STEAK \$15 GRILLED CHICKEN \$6 TURKEY OR HAM \$3

DRESSING CHOICES: RANCH, BLEU CHEESE, BALSAMIC,

HONEY MUSTARD OR CAESAR

# Just For Kids

ALL KIDS PLATES SERVED WITH FRENCH FRIES OR VEGETABLE OF THE DAY

TWO CHICKEN TENDERS \$8

GRILLED CHEESE SANDWICH \$5

JR KIDS BURGER \$8

KIDS QUESADILLA \$6

KIDS MAC 'N CHEESE \$6



ICE CREAM SCOOP, VANILLA \$3

**FRIED ICE CREAM**, VANILLA ICE CREAM COVERED IN POUND CAKE AND FUNNEL CAKE BATTER **\$10** 

DONUTS AND ICE CREAM, MINI DONUTS SERVED WITH ICE CREAM \$10

# Sandwiches & Burgers

SERVED FROM 11:00 AM to 9:00 PM

ALL SANDWICHES AND BURGERS ARE SERVED WITH CHOICE OF FRIES OR BEANS AND GARNISHED WITH LETTUCE, TOMATO, PICKLE AND ONION

## **BUFFALO WRAP**

CRISPY CHICKEN TOSSED IN BUFFALO SAUCE
WITH LETTUCE AND TOMATO
WRAPPED IN A FLOUR TORTILLA \$15

## **CARNE ASADA BURRITO**

DICED CARNE ASADA IN CHIPOTLE SAUCE WITH GUACAMOLE AND ASADERO CHEESE WRAPPED IN A FLOUR TORTILLA \$14

## **DRIVER B.L.T.**

BACON, LETTUCE AND TOMATO WITH A CHIPOTLE AIOLI SPREAD **\$11** 

ADD AN EGG \$1

#### **CADDIE CHICKEN SANDWICH**

A GRILLED MARINATED CHICKEN BREAST TOPPED WITH SWISS CHEESE AND BACON, SERVED WITH A THOUSAND ISLAND SPREAD \$14

## **TEE BOX TURKEY SANDWICH**

SLICED TURKEY, BACON, GREEN CHILE, AND PEPPER JACK CHEESE WITH A CHIPOLTE AIOLI SPREAD **\$14** 

## SLICED IT SOUTHWEST PHILLY CHEESESTEAK

THINNLY SLICED BEEF WITH PEPPERS, ONIONS AND GREEN CHILE IN A HOAGIE ROLL, TOPPED WITH PEPPER JACK CHEESE AND QUESO \$14

#### **TAKE-A-WAY TORTILLA BURGER**

10 OZ ANGUS PATTY SERVED IN A FLOUR TORTILLA, FILLED WITH SHREDDED CHEESE, GUACAMOLE, SOUR CREAM AND SERVED WITH A SIDE/OR SMOTHERED RED OR GREEN CHILE SAUCE \$16

## **BACKSPIN BURGER**

10 OZ ANGUS BURGER COOKED TO YOUR LIKING AND CHOICE OF CHEESE, SERVED ON A KAISER ROLL **\$14** 

## ADD YOUR CHOICE OF TOPPINGS TO ANY SANDWICH/BURGER FOR \$1

GREEN CHILE/GUACAMOLE/BACON/MUSHROOMS/ JALAPEÑOS/EGG/ONION RINGS/BLEU CHEESE

CHOICE OF BREAD: WHITE/WHEAT/SOURDOUGH/KAISER ROLL

CHOICE OF CHEESE: CHEDDAR/SWISS/AMERICAN/PEPPER JACK

## Add Ons

ONION RINGS/SWEET POTATO FRIES/
MAC 'N CHEESE/VEGETABLE OF THE DAY \$3.50

SUBSTITUTES \$1





## SERVED FROM 11:00 AM to 9:00 PM

#### **EAGLE PUTT ENCHILADAS RED OR GREEN**

YOUR CHOICE OF SMOKED BRISKET, GRILLED CHICKEN
OR SEASONED GROUND BEEF, SERVED WITH A SIDE OF
PINTO BEANS AND SPANISH RICE
GARNISHED WITH LETTUCE, TOMATOES,
AND ONIONS \$14
ADD AN EGG \$1 ADD A SIRLOIN STEAK \$15

## **TEXAS WEDGE TACOS**

THREE CORN TORTILLA TACOS FILLED WITH YOUR
CHOICE OF SMOKED BRISKET, GRILLED CHICKEN OR
GROUND BEEF, SERVED WITH A SIDE OF PINTO BEANS
AND SPANISH RICE, GARNISHED WITH LETTUCE,
TOMATOES, ONIONS, GUACAMOLE AND SOUR CREAM \$14

#### **QUESABIRRIA**

THREE CORN TORTILLAS WITH SHREDDED ASADERO CHEESE
AND BIRRIA MEAT SERVED IN A BASKET
WITH CONSOME JUICE \$16

### **TUNA POKE**

AHI TUNA AND AVOCADO BUILT INTO A TOWER
WITH CILANTRO OIL AND SIRACHA SAUCE SERVED WITH WONTONS \$15

#### THE FADE SHRIMP AND GREEN CHILE ALFREDO

SLICED SHRIMP AND OUR SIGNATURE GREEN CHILE ALFREDO SAUCE SERVED OVER FETTUCCINE PASTA \$16

## **CHICKEN PARMESAN**

CHICKEN BREAST LIGHTLY BREADED AND SMOTHERED WITH MARINARA AND MELTED ITALIAN CHEESE SERVED OVER SPAGHETTI \$16

## **BUMP 'N RUN CHICKEN FRIED STEAK**

FRIED 'TIL GOLDEN BROWN, TOPPED WITH COUNTRY GRAVY
SERVED WITH GARLIC MASHED POTATOES
AND VEGETABLE OF THE DAY \$16

## THE SCRAMBLE RIBEYE STEAK AND FRIES

A 10 OZ HAND CUT RIBEYE STEAK GRILLED TO ORDER AND TOPPED WITH A HERBED COMPOUND BUTTER SERVED WITH A SIDE OF PARMESAN FRIES AND VEGETABLE OF THE DAY \$35

#### **FAIRWAY FISH 'N CHIPS**

BEER BATTERED COD SERVED WITH FRENCH FRIES AND HOUSEMADE TARTAR SAUCE \$15

#### **CUT SHOT CHICKEN TENDERS**

4 FRIED CHICKEN TENDERS SERVED WITH HOUSEMADE MAC 'N CHEESE AND CHOICE OF FRIES OR VEGETABLE OF THE DAY \$16