



MENU

APPETIZERS

BRUSCHETTA (CHOICE OF 2 OR 3)

- Serrano ham, Mascarpone, piquillo peppers, cilantro & toasted almonds
- Burrata, heirloom grape tomatoes, balsamic reduction & EVOO
- Goat Cheese, romesco, chives, sherry vinegar & EVOO

\$10
FOR 2

\$15
FOR 3

Sub gluten free bread \$2 for two, \$3 for three

* Gluten free bread is prepared on the same grill as non-gluten free bread.

CHARCUTERIE BOARD

Three each seasonal meats and cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam & toasted artisan bread

\$23

SOUS VIDE PORK BELLY

Julienne cucumbers, jalapeño, and pickled radish, dressed with hoisin glaze, nouc cham & herbs

\$14

HOUSE CUT FRIES

Served with Sriracha ketchup & horseradish mustard-aioli

\$8

* TUNA TOSTADAS

Cilantro almond pesto, ahi tuna, cucumber pico, chipotle aioli & micro-cilantro

\$12

EDAMAME

Sea salt (\$8) or angry butter (\$9)

\$8
\$9

OVEN ROASTED MEATBALLS

Veal, beef, lamb, marinara, manchego, basil & toasted artisan bread

\$16

VEGGIE POTSTICKERS

Ponzu dipping sauce & micro-cilantro

\$12

* TUNA STACK

Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, herb mango soy glaze, togarashi rice chips

\$17

BEEF SLIDERS

Locally sourced beef, lettuce, tomato, pickle, white cheddar, applewood smoked bacon & horseradish mustard-aioli

\$12

LAMB SLIDERS

Harissa spiced lamb, arugula, shaved red onion, heirloom grape tomatoes, citrus vinaigrette & Greek sauce

\$13

FIRE SHRIMP

Cajun butter, tomato, toasted artisan bread & green onions

\$15

DESSERTS

MINI JARS

- Double Chocolate Brownie
- Berries & Cream
- Key Lime Cake

\$5
EACH

\$12
FLIGHT

SALADS

FIG, BURRATA AND SERRANO HAM SALAD

Dried figs, burrata, serrano ham, arugula, heirloom grape tomatoes, red onion, champagne vinaigrette, radishes & toasted artisan bread

\$14

GARDEN SALAD

Spring greens, carrots, roasted beets, Campari tomatoes, red onions, cucumber, gorgonzola & champagne vinaigrette

\$14

CHOP SALAD

Romaine, artichokes, serrano ham, pepperoncini's, heirloom grape tomatoes, avocado, red onions, sherry-mustard vinaigrette & manchego

\$14

Add protein \$9

*Soy glazed blackened ahi or sautéed shrimp

PIZZAS

CLASSIC MARGHERITA

San Marzano tomatoes, fresh mozzarella, pecorino, manchego & basil

\$16

SPICY CAPICOLA

Garlic oil, pecorino, fontina, mozzarella, gorgonzola, parmesan, cracked black pepper & basil

\$17

MEATBALL

San Marzano tomatoes, mozzarella, caramelized onions, pecorino, & manchego

\$18

BURRATA & SERRANO

San Marzano tomatoes, mozzarella, burrata, serrano ham, heirloom grape tomatoes, arugula, garlic, EVOO & balsamic reduction

\$17

SAUSAGE PESTO

Cilantro-almond pesto, Pecan Lodge™ jalapeño cheddar sausage, mozzarella, feta cheese, piquillo peppers, pecorino, cracked black pepper & micro-cilantro

\$17

SPICY HAWAIIAN

San Marzano tomatoes, mozzarella, spicy capicola, roasted pineapple, caramelized red onions, jalapeño & pecorino

\$17

SAUSAGE & HOT HONEY

Ricotta, mozzarella, spicy soppressata, sausage, pecorino & hot honey

\$17

MASCARPONE & MUSHROOM

Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil & manchego

\$18

Add cauliflower crust \$2

All pizzas are prepared in the same pizza oven.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. Products containing common allergens are stored in the Puttery kitchen and may have come into contact with other food items. Not all ingredients are listed. Please notify your server if a member of your party has a food allergy. Our culinary team will make every effort to accommodate you. We are not a gluten-free facility and cannot ensure that cross contamination will never occur.



DRINKS

| SIGNATURE COCKTAILS | | WINE | | GLASS | BOTTLE |
|--------------------------------------------------------------------------------------------------------------------------------|------|---------------------------------------------------------|----------------------------------------------------------------------|-------|--------|
| TASTY GREEN Vodka, Lime, Cane Sugar, Cucumber, Basil | \$13 | REDS | Ravel & Stitch Cabernet Sauvignon, Central Coast, 2018 | \$12 | \$48 |
| LABOR OF DOVE Blanco Tequila, Grapefruit Cordial, Lime, Egg White, Soda | \$13 | | Austin Hope Winery Cabernet Sauvignon, Paso Robles, NV | \$14 | \$50 |
| NICE ISLAND SPICE Gin, Cherry, Hibiscus, Island Spices, Lime | \$13 | | J Lohr Red Blend, California, 2018 | \$12 | \$48 |
| BBQ ON A SATURDAY NIGHT Bourbon, Honey, Smoked Peach, Lemon, Peach Bitters, Angostura Bitters | \$13 | | Landmark Vineyards Pinot Noir, Russian River, 2016 | \$13 | \$49 |
| MEAN MACHINE Gin, Orgeat, Midori, Lime, Cane Sugar, Mint | \$13 | WHITES & ROSÉ | Landmark Vineyards Chardonnay, Sonoma, 2018 | \$13 | \$49 |
| MARGARITA STANDOFF Blanco Tequila, Orange Curacao, Ancho Chili, Pineapple, Lime | \$13 | | Domaine de Bernier Chardonnay, Loire Valley, NV | \$13 | \$49 |
| SLOW & LOW PROPER OLD FASHIONED Straight Rye Whiskey, Rock Candy, Raw Honey, Angostura Bitters, Orange Oils | \$13 | | Stone Leigh Sauvignon Blanc, New Zealand 2020 | \$12 | \$45 |
| THE MARK OF CINCORO Cincoro Reposado Tequila, Dry Sack Sherry, Demerara, Orange & Angostura Bitters, Grapefruit Oils | \$18 | | McPherson Cellars Viognier, Texas, NV | \$12 | \$45 |
| CLASSIC COCKTAILS | | | August Kessler Riesling, Germany, 2019 | \$12 | \$48 |
| | | | Oyster Bay Pinot Gris, New Zealand, 2020 | \$9 | \$45 |
| | | | Fleurs de Prairie Rose, Languedoc, NV | \$13 | \$57 |
| | | | SPARKLING | | |
| | | Moët Imperial Brut | \$22 | \$145 | |
| | | Moët Imperial Rosé | \$25 | \$150 | |
| | | Chandon Brut | \$12 | \$50 | |
| | | Chandon Rosé | \$12 | \$55 | |
| | | Gruet Brut | \$12 | \$48 | |
| | | Gruet Rosé | \$12 | \$48 | |
| | | BEER, CIDER & SELTZER | | | |
| BRAMBLE Gin or Vodka, Lemon, Cane Sugar, Crème de Mure | \$13 | DRAFTS | Bud Light | | \$6 |
| | | | Golden Road, Mango Cart, Wheat Ale | | \$6 |
| | | | Sierra Nevada, Sunny Little Thing, Citrus Wheat Ale | | \$8 |
| The Olde Mecklenburg Brewery, Copper, Amber Ale | | | \$8 | | |
| FRENCH 75 Gin, Lemon, Cane Sugar, Brut Champagne | \$13 | | Legion, Juicy Jay, Hazy IPA | | \$8 |
| SAZERAC Rye Whiskey, Cane Sugar, Absinthe, Peychaud Bitters, Lemon Twist | \$13 | | Sycamore, Mountain Candy, IPA | | \$8 |
| ZERO PROOF COCKTAILS | | | Wicked Weed, Pernicious, IPA | | \$8.50 |
| | | | Wicked Weed, Queens Crusher, Session Hazy | | \$8 |
| | | BOTTLES & CANS | | | |
| | | Budweiser | | \$5 | |
| PUTTERY GINGER BEER House-pressed Ginger, Lime, Soda, Mint | \$13 | Bud Light | | \$5 | |
| WATERMELON AGUA FRESCA Watermelon, Honey, Lemon, Soda | \$13 | Modelo | | \$6 | |
| SPICED COLA SODA House-made Cola, Clove, Cinnamon, Soda | \$13 | Miller Lite | | \$5 | |
| ORGEAT LEMONADE Orgeat, Lemon, Mint, Soda | \$13 | Coors Light | | \$5 | |
| | | Michelob Ultra | | \$5 | |
| | | Modelo Oro | | \$6 | |
| | | Sycamore, Southern Girl, Blonde Ale | | \$8 | |
| | | Suffolk Punch, Blue Daisy, Pilsner | | \$7 | |
| | | Victory Brewing, Sour Monkey, Sour Tripel | | \$8 | |
| | | Bells, Two Hearted IPA | | \$7 | |
| | | Wicked Weed, Watermelon Dragonfruit Burst, Session Sour | | \$6 | |
| | | Stella | | \$6 | |
| | | SELTZERS & CIDERS | | | |
| | | Topo Chico, Seltzer | | \$7 | |
| | | White Claw, Seltzer | | \$7 | |
| | | Truly, Seltzer | | \$7 | |
| | | Cherry Bobbin Trolls-Red Clay, Cider | | \$8 | |
| | | AMC, Southern Apple, Cider | | \$8 | |

Must be 21 or over to purchase and consume alcohol.

Drink Responsibly.
Drive Responsibly.