

# Deuce

## SLIDERS SERVED BY THE "TWOS"

SERVED ON PRETZEL BUNS

HOUSE BEEF PATTY\* – Lettuce, tomato, onion and American cheese 11

PULLED BBQ PORK SHOULDER – Onion ring and coleslaw 11

BUFFALO CHICKEN – Lightly fried thighs tossed in Buffalo butter and topped with housemade ranch and peppercorn bacon 11

## PRIME RIB CHILI

Sour cream, sharp cheddar, scallions and cracker 5

## TIN WHISTLE NACHOS **GF**

Chipotle chicken, fine salsa, jalapeños, sour cream, pepper jack cheese sauce and housemade guacamole 11

## CHICKEN WINGS **GF**

Garlic Parmesan or Buffalo butter, served with housemade pickles and blue cheese or ranch dip 12

## PRETZEL BITES

Truffle salt, pepper jack cheese sauce and ale mustard 9

## "TATERMAN" TOTS

Pecan bacon, pepper jack cheese sauce, chipotle sour cream, housemade ketchup and scallions 9

## PITA CRISPS, CRACKERS AND SPREADS **V**

Housemade hummus, pimento cheese and kalamata olive tapenade, served with a variety of crackers and seasonal vegetables 10

## HOUSEMADE PASTRAMI REUBEN

Housemade pastrami beef, Gruyere cheese, sauerkraut and Thousand Island dressing on thick sliced Chicago rye bread 13

## AMERICAN KOBE BEEF MEATBALL HOAGIE

Housemade meatballs and marinara, provolone cheese on a toasted hoagie roll 14

## PHILLY CHEESE

Shaved prime rib with sautéed peppers, onions and pepper jack cheese sauce on a toasted hoagie roll 14

## DEUCE BURGER\*

Short rib and brisket blend, lettuce, tomato, onion, pepper bacon and choice of cheese, served on a brioche bun 15.5

## DEUCE FISH TACOS

Fresh mahi-mahi in flour tortillas, served with guacamole, jalapeños, pickled onions and charred pineapple relish 14

## CRISPY BUFFALO CHICKEN TACOS

Bacon, lettuce, tomato, jalapeños and sharp cheddar in flour tortillas 14

## BALSAMIC GRILLED PORTOBELLO TACOS **V**

Roasted red peppers, alfalfa sprouts, pickled onions and shredded carrots in flour tortillas 14

## DEUCE SIDES A LA CARTE

French Fries, Onion Rings, Sweet Potato Fries, Coleslaw, Housemade Potato Chips, House Salad or Fruit Salad 4

**GF** Gluten free   **V** Vegetarian

\* May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. All prices subject to NC sales tax. 18% service charge is added to your bill. Service staff is compensated from this amount.



**THE DEUCE**

The restaurant's namesake features rosemary and ginger muddled together with Covington's North Carolina sweet potato vodka, lemon juice and ginger beer. Garnished with rosemary and a lime wedge. 14

**DIVOT**

Kill Devil Outer Banks rum, kiwi purée, agave syrup and club soda are combined with muddled mint and kiwi for this tasty twist on the classic mojito. Generously garnished with kiwi and mint. 14

**SLICE**

North Carolina crafted Mother Earth gin, fresh lemon juice, puréed peaches, agave syrup, peach slices and lemonade. Garnished with a lemon twist wrapped around a peach slice. 14

**CHI-CHI LEE MARGARITA**

This artfully crafted cocktail is hand-shaken with Patron Silver tequila, cucumber jalapeño agave syrup and lime juice. Served in a salted rimmed glass and garnished with jalapeños and lime. 14

**NORTH & SOUTH**

Our own barrel-aged Crown Royal Regal Apple whisky, sweet vermouth and apple juice are served over an ice sphere and garnished with an apple slice and a black cherry. 14

**BUMP AND RUN**

Muddled mint leaves and ginger, Bulleit rye whiskey and ginger beer topped with agave syrup and club soda. Served over crushed ice and garnished with a mint sprig. 14

**EAGLE FASHION**

Maker's Mark, muddled orange, cherry, maple syrup and a brown sugar cube, mixed with North Carolina Crude orange bitters for a sweet and savory drink. Served over an ice sphere and garnished with bacon and a slice of orange. 14

**TEA'D UP**

Deep Eddy lemon vodka and sweet tea vodka served up with equal parts sweet and unsweet tea and fresh squeezed lemon. Garnished with a lemon wedge. 14

**D-FUSION**

The Deuce's take on the "Transfusion" — we combine Ketel One vodka, ginger ale and Sprite with a splash of soda water, grape juice, agave syrup and lemonade to make this effervescent cocktail. 14

**THE SAND TRAP**

Our version of a sand trap won't leave you in the dust. We combine Peligroso Silver tequila with fresh grapefruit juice, agave syrup and muddled mint for a tasty cocktail that is light and citrusy. 14

**BARREL-AGED SPECIALTY COCKTAIL**

Enjoy one of our signature barrel-aged cocktails infused with fresh seasonal ingredients. Ask about our unique flavors served daily. 14

**PINEHURST PRIVATE BLEND WINES**

421	THE DEUCE CABERNET	8 / 29
211	THE DEUCE CHARDONNAY	8 / 29
478	THE DEUCE PINOT NOIR	8 / 29
247	PINEHURST NO. 2 CHARDONNAY	10 / 30
441	PINEHURST NO. 2 CABERNET	10 / 30

**WHITE WINES**

253	URBAN RIESLING	9 / 27
287	CA'BRIGIANO PINOT GRIGIO	8 / 25
717	CHALK HILL CHARDONNAY	12 / 41
701	DUCKHORN DECOY SAUVIGNON BLANC	12 / 41
389	MATUA SAUVIGNON BLANC	11.5 / 34
284	LA CREMA MONTEREY CHARDONNAY	9.5 / 31

**SPARKLING**

	KORBEL BRUT	10
	LA MARCA PROSECCO	11

**RED WINES**

906	WILLAMETTE VALLEY PINOT NOIR	15 / 51
579	BERINGER BARREL AGED RED BLEND	10 / 40
943	BERINGER BARREL AGED CABERNET	12.5 / 45
711	DONA PAULA MALBEC	12.5 / 45
418	JUSTIN CABERNET	15 / 55
530	GREG NORMAN CABERNET/MERLOT BLEND	11.75 / 43
452	JOSH MERLOT	9.75 / 38
373	CHATEAU LA SABLE ROSÉ	7 / 27
291	JUSTIN ROSE	8.5 / 29

HOUSE WINES ALSO AVAILABLE

**HAND-CRAFTED MILK SHAKES 10**

SALTED CARAMEL PRETZEL	CHOCOLATE PEANUT BUTTER
COOKIES AND CREAM	SPIKE YOUR SHAKE \$4 AND UP