

Deuce

STARTERS

TATER MAN TOTS ^{GS}

Maple Pecan Bacon, Chipotle, Sour Cream, Scallions, Pepper Jack Cheese Sauce and Signature Ketchup **12**

CRISPY CAJUN BRUSSELS ^{GS}

Tossed in our Home Blend Cajun Grill Spice, Deep Fried Golden Brown with Applewood-smoked Bacon Crumbles and Ranch Dip **11**

BBQ NACHOS ^{GS}

Tortilla Chips, BBQ Sauce, Queso, Lettuce, Tomatoes and Jalapeños, served with choice of Chicken or Pork **14**

BUFFALO CHICKEN DIP ^{GS}

Warm Shredded Buffalo Chicken, served with Tortilla Chips **12**

SOUTHERN PIMENTO CHEESE AND CRACKERS

House-made Pimento Cheese Dip with Assorted Crackers **9**

KETTLE SOUPS

PRIME RIB CHILI **8**

SOUP D'JOUR **6**

ENTRÉES

WINGS

BBQ, Buffalo Butter Sauce or Korean Firecracker served with Pickles, Carrots or Celery, and Blue Cheese or Ranch Dressing **14**

PASTA ALFREDO

Creamy Alfredo Sauce, Spinach, Broccoli and Grilled Chicken, served over Penne Pasta **23**

SALMON RISOTTO ^{GS*}

Sweet Tea Glazed Salmon with Broccoli Florets over Lemon Leek Risotto **26**

PRIME RIB DINNER ^{GS*} **30**

Available after 5 p.m.
Friday and Saturday Only

ENTRÉE SALADS

SOUTHERN BUFFALO CHICKEN

Hand-Battered Chicken Tenders, Crispy Artisan Greens, Bacon, Tomato and Blue Cheese Crumbles **17**
Grilled option available

AHI TUNA SALAD*

5-oz. Pan Seared Ruby Red Tuna Loin, Shredded Napa Cabbage, Snap Peas, Water Chestnuts, Edamame, Mandarin Oranges, Macadamia Nuts, Sesame Seeds, Shredded Carrots and Yuzu Citrus Soy Dressing **22**

CAESAR SALAD

Romaine Lettuce, Asiago-Parmesan Caesar Dressing and Garlic Croutons **14.5**

MIXED BERRY SALAD ^{GS}

Seasonal Berries, Feta Cheese and Candied Pecans on a Bed of Spinach **14**

THAI SALMON SALAD*

Pan-Seared Salmon, Cucumber, Red Onion, Cilantro, Scallion, Mint and Arugula, tossed with Citrus Soy Dressing **22**

Add to any salad:

Chicken Breast or Tenders **6**
Shrimp or Salmon **10**

HANDHELDS

SIDES

Served with choice of Sweet Potato Fries, French Fries, Tater Tots, Fresh Fruit, Crispy Brussels Sprouts or House Salad

BLT

Double Stack of Bacon, Lettuce, Tomato and Basil Mayo with choice of Bread **14**
Add Guacamole **2**

REUBEN

House-Cured Pastrami, Gruyère, Sauerkraut and Thousand Island on Thick Rye Toast **16**

PHILLY CHEESE

Shaved House-Roasted Prime Rib, Sautéed Peppers and Onions with Pepper Jack Cheese on a Hoagie Bun **17**

CRISPY BUFFALO CHICKEN TACOS

Bacon, Napa Cabbage, Pico de Gallo, Jalapeños and Sharp Cheddar in Flour Tortillas **16**

BLACKENED SHRIMP TACOS

Roasted Seasoning, Guacamole, Shredded Cabbage, Pickled Onions and Pico de Gallo in Flour Tortillas **18**

DEUCE BURGER*

Short Rib and Brisket Blend, Peppered Bacon, Lettuce, Tomato, Onion and Cheese on a Brioche Bun **18**

PAN SEARED SALMON BURGER

60 South Salmon, Tarragon, Lemon Scented Arugula, Shaved Red Onion, Tomato and Honey Mustard Aioli on a Toasted Brioche Bun **18**

HUMMUS VEGGIE PITA

Hummus, Olive Oil, Roma Tomato, Cucumber, Baby Spinach and Pickled Red Onion **16**

Accepting credit cards, member charges and room charges. No cash accepted.

GS=gluten sensitive *Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.

COCKTAILS — \$16

THE DEUCE

Absolut Vodka, Ginger Beer and a Splash of Cranberry Juice, garnished with Rosemary and a Fresh Berries. Served in a copper mule mug

CHI-CHI LEE MARGARITA

Patron Silver Tequila, Cucumber Jalapeño Agave Syrup and Lime Juice, served in a salt-rimmed glass with Fresh Cucumber

EAGLE FASHIONED

Makers Mark Bourbon, Muddled Orange, Black Cherry and Brown Sugar with Maple Syrup and Bitters over an Ice Sphere, garnished with a Slice of Bacon

D-FUSION

Our unique take on the Transfusion —Ketel One Vodka, Ginger Ale, Sprite, Soda Water, Lemonade and Splash of Grape Juice, garnished with Mint and a Lime Wedge

PINEHURST LEMONADE

Bacardi Limón, Splash of Lemon and Lime, mixed with Sprite, Sour Mix and Agave, topped with a Float of Sweet Tea Vodka

BARREL-AGED SPECIALTY COCKTAIL

Our Cherry Vanilla Manhattan — Barreled and aged in house with Pinehurst Reserve Private Label Bourbon, Sweet Black Cherries and Vanilla Extract

THE BUMP AND RUN

Rye Whiskey, Mint, Agave, Ginger Beer and Ginger Ale, Shaken with Mint over Crushed Ice

THE FADE

Bombay Sapphire Gin, over Ice with a Splash of Tonic, Agave, Orange Slice and Fresh Mint Sprig

ZERO PROOF COCKTAILS — \$9

MULLIGAN SUMMER

Ginger Beer, Lemon Juice, Fresh Mint and Berries, with a Splash of Cranberry and Grape Juice, served in a wine glass.
Effervescent and refreshing

CART PATH ONLY

Lime Juice, Jalapeños, Agave, Lemon Lime Soda, Chili Lime Seasoning. Spicy and exciting

BOURBON FLIGHT

WOODFORD RESERVE PRIVATE SELECTION FLIGHT

A Selection of Custom Blend Bourbons created by Woodford Reserve exclusively for Pinehurst Resort. A sampling of Four Spirits **25.5**

MILKSHAKES

“SPIKE YOUR SHAKE”

Add a shot of your favorite liquor

VANILLA RAINBOW 10

Vanilla Ice Cream, White Chocolate Sauce with Whipped Cream, Rainbow Sprinkles and a Cherry on top

CHOCOLATE FUDGE BROWNIE 10

Chocolate Ice Cream with Chocolate Syrup, Whipped Cream, and Fudge Brownie Bits



DRAFT BEER LIST

PINEHURST PRIVATE RESERVE

CHARDONNAY
12/45

CABERNET SAUVIGNON
12/45

WHITE WINES

CHALK HILL CHARDONNAY
Sonoma County California **14/54**

MATUA SAUVIGNON BLANC
New Zealand **12/46**

CA'BRIGIANO PINOT GRIGIO
Italy **12/46**

ROCK NEST CHARDONNAY
Chile **9/34**

ROCK NEST SAUVIGNON BLANC
Chile **9/34**

RED WINES

WILLAMETTE VALLEY
PINOT NOIR
Oregon **16/62**

JUSTIN CABERNET
Paso Robles **18/70**

JOSH CELLARS MERLOT
Paso Robles **11/42**

ROCK NEST CABERNET
Chile **9/34**

ROSÉ & SPARKLING

ROCK NEST ROSÉ
Chile **9/34**

ROCK NEST MOSCATO
Chile **9/34**

ROCK NEST BRUT
Chile **11/42**