

TARTAN FIELDS

FOR THE TABLE

FRITTO MISTO Gulf shrimp Calamari Black Pepper Aioli Cherry Peppers	16	SHRIMP COCKTAIL GF Oishii Shrimp Yuzu Cocktail Sauce	18
MOJITO LAMB LOLLIPOPS GF Mint-lime Vinaigrette Greens Crushed Pistachios	16	BLISTERED SHISHITO FLATBREAD Shishito Furikake Avocado Ponzu Reduction	15
SMOKED CHICKEN DIP House Smoked Peppadews Chives Pita Crudit�	12	AHI TUNA POKE BOWL Botan Calrose rice Pickled ginger Marinated Cucumber Sriracha Aioli	17

GREENS & SUCH

Chicken \$7 | Salmon \$10 | Steak \$15

FRENCH ONION AU GRATIN Gruyere Cheese Crouton Onion Strings	9	LOBSTER BISQUE Sherry Cr�me Fraise Chives	10
STRAWBERRY POPPY SEED Pine nuts Poppy Vinaigrette Mint Basil	12	LITTLE GEM CAESAR Traditional Caesar Dressing Focaccia Crouton Grana Padano Cheese	12
STEAKHOUSE WEDGE Iceberg Wedge Chives Nueskes Bacon Julienned Red Onion Creamy Blue Cheese	13	BURRATA CAPRESE Heirloom Tomato Basil Chiffonade Extra Virgin Olive Oil Balsamic Reduction	14

ENTREE

BONE IN CHICKEN BREAST Seared and roasted Chive Potato Mousse Chicken Demi Saut�ed Broccolini	24	ANTARCTIC SALMON Smoked Polenta Preserved Apple Arugula Holy Trinity Cajun Cream Sauce	28
16OZ COWBOY RIBEYE Espresso Butter Seasonal Veg Mashed Yukon Potato	50	ADOBO MAHI MAHI GF Fresh Cucumber Slaw Spiced Quinoa & Brown Rice Salsa Roja	25
GRILLED ARTICHOKE ALFREDO Fettucine Spinach Pine Nuts Herbs	19	LANGOSTINO VERDE Capers Shallot Garlic Anchovy Herbs	32
STEAK FRITES GF Seven Ounce Texas Cut Sirloin Parmesan-herb Fries Chimichurri	29	DUROC PORK CHOP Heritage pork Brussels Parsnip Hash Honey Soy Balsamic	29

HANDHELDS

BACK NINE BURGER Two Smashburger Patties Remoulade Grilled Red Onion Ribbon Cut Romaine Fresh Cut Fries	15	CLUBHOUSE SANDWICH Deli Cut Ham & Turkey Tillamook Cheddar Nueskes Bacon Black Pepper Aioli	15
FRIED CHICKEN Extra Crispy Chicken Breast Thai Chili Fresh Basil Pickled Onion	14	BEYOND BURGER Tillamook Cheddar Cheese Lettuce Tomato Onion Pickle Aioli	16
		SHORT RIB GRILLED CHEESE Sourdough Boursin American Horse Radish Braised Short RIB Carnalized Onion	15

DESSERT

TOWERING CHOCOLATE CAKE Chocolate Cake for Two	10	SALTED CARMEL CAKE House-Made Carmel Sauce Whipped Cream	7
ICE CREAM Chocolate Vanilla Strawberry	4	NEW YORK CHEESCAKE Fresh Berries	7

*Consuming raw, cooked to order or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if you have any dietary requirements or food allergies. 26053 29120

B R E W S

MILLER LITE 4
VOODOO RANGER JUICY HAZE IPA 6
BLUE MOON BELGIAN WHITE 5

MODELO ESPECIAL 5
CORONA EXTRA 5
CORONA LIGHT 5
COORS LIGHT 4
NEW BELGIUM
FAT TIRE BELGIAN WHITE 5
HIGH NOON 6.5
WHITE CLAW HARD SELTZER 6

COCKTAILS

SPICY MARGARITA 13
Patroon Infused Tequila | House-Made Sour Mix |
Ancho Reyes

WOODFORD SOUR 12
Woodford Reserve | Fresh Lemon | Angostura
Bitters

DARK DAQUIRI 11
Five Year Aged Rum | Fresh Lime | Boston Bitters

GIN GIMLET 12
Tanqueray Gin | Lime Cordial | Mint Bitters

VODKA COSMO 11
Titos Vodka | fresh Cranberry | Fresh Lime |
Orange Liquor

CLASSIC MARGARITA 10
Blanco Tequila | House-Made Sour Mix |
Orange Liquor

BRANDY OLD FASHIONED 12
E&J Brandy Vaso | Bitters | Ginger Ale | Lemon

TARTAN SMOKED OLD FASHION 14
Buffalo Trace | Luxardo Liquor | Fresh Orange |
Bitters | Antica Formula Vermouth

BOURBON SMASH 12
Knob Creek | Fresh Lemon Juice | Strawberry
Compote

W I N E

MEIOMI 49
Rosé
LA JOLIE FLEUR 52
Rosé
CANYON ROAD 8 | 32.000
Chardonnay
SIMI SONOMA 45
Chardonnay
UNSHACKLED 56
Sauvignon Blanc
KIM CRAWFORD 12 | 48
Sauvignon Blanc
CANYON ROAD | 40
Pinot Grigio
POGGIO AL TESORRO SOLOSOLE VER-
MENTINO 48
Vermentino
TALBOTT KALI HART 10 | 40
Chardonnay

J VINEYARDS 48
Pinot Gris
MEDITERRA IL POGGIONE | 36
Blend
HARVEY & HARRIET 70
Blend
MEIOMI 50
Pinot Noir
ESTANCIA 10 | 40
Pinot Noir
FREI BROTHERS 42
Merlot
FRANCISCAN 45
Cabernet Sauvignon
CANYON ROAD 8 | 32
Cabernet Sauvignon
MY FAVORITE NEIGHBOR 85
Cabernet