



# BAR MENU

Tuesday - Friday | 3pm - 7pm  
Happy Hour 4pm - 7pm | 50% Off All F&B

## SHARED (OR NOT)

### MAC Poutine | 14

House Fries / Hooks Blue Cheese Sauce / Short Rib  
Ragout / 72 Hour House Demi Glace

### Asian Wings (7) | 11

Sweet Chili Glaze / Crispy Rice Noodles /  
Ginger Carrot Slaw

### Roasted Vegetable and Kale Flatbread | 11

Green Acre Farm Zucchini / Cremini Mushrooms /  
Nardello Peppers / Spigariello Kale / Pesto /  
Goat, Provolone & Parmesan Cheeses  
ADD: Chicken | 3 ; Shrimp | 5

### Burrata & Prosciutto | 14

Grilled PQB 1979 Multigrain / Pesto /  
Roasted Tomatoes / 25yr Old Balsamic

### Crispy Buffalo Cauliflower | 10

Ras El Hanout Spiced Cow & Goat Yogurt / Pickled  
Green Beans / Fried Shallots / Chili Lime Seasoning

## LARGE PLATES

### Cajun Shrimp Po' Boy Sliders (3) | 15

Napa Slaw / Fermented Carrots / Drawn Butter /  
Brioche Rolls

### Smashburger 80 | 16

Griddled 8oz Angus Patty/ Provolone Cheese / MAC  
Steak Sauce / Brioche Bun  
Add: Bacon | 2; Avocado | 3; Fried Egg | 2

### Pan Roasted Chalk Stream Trout | 29

Smoked Bay Scallops / Hickory King Polenta / Heirloom  
Cherry Tomatoes / Tropea Onions /  
Champagne Vinegar Butter

### Prime Flat Iron Steak Frites | 38

House Fries / Maitre d' Butter

### Athena Market Salad | 14

Romaine / Kalamata Olives / Cucumber / Roasted &  
Pickled Peppers / Tomato / Oregano Vinaigrette  
ADD: Grilled Shrimp | 9; Grilled Chicken | 7; Salmon | 6

## W B G

### Sparkling

Caposaldo Prosecco Brut, Italy 10/40  
Taittinger Brut "La Francaise", Reims 19/76

### Whites

Craggy Range *Te Muna* Sauv Blanc, NZ 13/52  
Turnbull Sauv Blanc, Oakville 12/48  
Sequoia Grove Chard, Napa 15/60  
Sartori Pinot Grigio, Italy 10/40  
Chateau Ste. Michelle Riesling, WA 10/40

### Rose

Louis Jadot, Coteaux Bourguignons 11/44

### Reds

St. Francis Cabernet, Sonoma 14/56  
Ken Wright Pinot Noir, Willamette 12/56  
Alto Vista Malbec, Mendoza 11/44  
Izadi Reserva, Rioja 13/52  
Banfi Centine Rosso, Toscana 10/40  
Montes Alpha, Merlot, Colchagua Valley 13/52

## CRAFT COCKTAILS

### The Penny Hoarder | 13

Makers Mark Bourbon / Amaro Lucano /  
Maraschino / Orange Bitters

### Francisco's Return | 12

Los Vecinos Del Campo Mezcal / Lemon /  
Agave / Grapefruit Bitters

### Let's Get Ziggy | 13

Espolon Blanco Tequila / Campari / Sherry/  
Pineapple / Lime / Bitters

### Jack & Lou | 14

*Our Summer Gin & Tonic Served Tableside*  
Nolet's Gin / Fever Tree Indian Tonic / Lime /  
Strawberry

### Roma-Nina | 11

Absolut Vodka / Limoncello / Orange

### Where's Cami? | 13

Mt. Gay Rum / Soho Lychee / Mint / Lime

This Is A One Use Only Menu

\*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48205 0320 SS



## DRAFT BREWS

Revolution Anti-Hero IPA, Chicago, IL 6.5%	7
Moody Tongue Caramelized Chocolate Churro Baltic Porter, Chicago, IL 7.0%	8
Off Color Apex Predator, Saison, Chicago, IL 4.7%	8
Goose Island BCS, Imperial Stout, Aged in Bourbon Barrels, Chicago, IL 14.8%	12
Solemn Oath Lu, Kolsch, Chicago, IL 4.7%	8
Goose Island Lost Palate Hazy IPA, Chicago, IL 6.3%	7
Two Brothers Domaine Dupage, French Country Ale, Illinois 6.2%	8
Miller Lite, Milwaukee, WI 4.2%	5

## BOTTLES / CANS

Magic Hat #9 Not Quite Pale Ale, South Burlington, VT 5.1%	6
Off Color (Rotating Selection)	8
Moody Tongue Aperitif Pilsner, Chicago, IL 5.0%	7
Cigar City Jai Alai IPA, Tampa, FL 7.5%	7
Lagunitas Pils, Pilsner, Chicago, IL 4.3%	7
Lagunitas Little Sumpin' Sumpin' Ale, Chicago, IL 7.5%	7
Lagunitas IPA, India Pale Ale, Chicago, IL 6.2%	7
Goose Island 312 Urban Wheat Ale, Chicago, IL 4.2%	6
Sam Adams Boston Lager, Boston, MA 5.0%	6
Corona Extra Pale Ale, Mexico 4.6%	5
Heineken, Pilsner, Amsterdam, NLD 5.0%	6
Harp Lager, Ireland 5.0%	5
Left Hand Nitro Milk Stout, Longmont, CO 6% \	8
Guinness Draught, Stout, Ireland 5.0%	7
Blue Moon White Belgian Wheat, Denver, CO 5.4%	6
Stella Artois, Pilsner, Belgium 5.2%	7
Bud Light, Lager, St. Louis, MO 4.2%	5
Budweiser, King of Beers, Lager, St. Louis, MO 5.0%	5
Blake's Hard Cider, Flannel Mouth, Armada, MI 6.5%	7
Bud Light Seltzer Hard Seltzer, St. Louis, MO 5.0%	5
Heineken 0.0, Non Alcoholic Pilsner, Amsterdam, NLD 0.0%	4