



THE COUNTRY CLUB  
OF THE SOUTH

A Member of the Oakleaf Family

## BAR & FINGER FOODS

### snacks



Chips & Salsa / Trio of crispy corn tortilla chips 4

Pub Pretzel Sticks / Beer cheese fondue 8

Roasted Garlic Hummus / Cucumber, radish, roasted red pepper and grilled pita 8

Reuben Egg Rolls / Thousand island dipping sauce 11

Ranch BLT Flatbread / Mozzarella cheese, smoky bacon, tomato, iceberg lettuce, ranch dressing and garlic aioli 10



Three-Cheese Potato Skins / Trio of cheese, applewood bacon, green onions and ranch-style dipping sauce 10

### meals



Classic Wings / Tossed with your choice of Buffalo, BBQ or sweet chili sauce, served with ranch or blue cheese dressing 15

Quesadilla\* / Grilled flour tortilla filled with beef and chicken fajita, peppers, onion and a trio of cheese served with sides of salsa, sour cream and guacamole 15

Texas-Style Nachos / Crispy tortilla chips, grilled chicken and steak, tomato, jalapeño and queso served with sour cream and guacamole 15

Club-Made Chicken Tenders / Crispy chicken tenders, French fries and honey mustard dipping sauce 12

Classic Burger\* / Fire-grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 14



Crispy Buffalo Chicken Sandwich / Cheddar cheese, lettuce and tomato on a brioche bun served with choice of side 14

Public House Burger\* / Double meat, American cheese, red onion, sweet pickle, ketchup and Dijon mustard served on a toasted brioche bun 14

\*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.



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## wines



Tom Gore Vineyards Cabernet Sauvignon / California

Terrazas Reserva Malbec / Mendoza

Taken Red Blend Meritage / Napa Valley

La Crema Pinot Noir / Sonoma County



Chandon Brut Classic Sparkling / California

Joel Gott Sauvignon Blanc / California

Chateau Ste. Michelle Indian Wells Chardonnay / Columbia Valley

## cocktails



Blackberry Bramble / Tito's Handmade Vodka, Chambord, Lime Juice, Simple Syrup, Blackberries, Lime Wedge

Campbell Manhattan / Bulleit 95 Rye Whiskey, Aperol, Orange Bitters, Orange Peel

Old Smoky / Belvedere Vodka, Olive Brine, Blue Cheese-Stuffed Olives, J&B Scotch

Pineapple-Jalapeño Margarita / Hornitos Reposado Tequila, Triple Sec, Lime Juice, Pineapple Juice, Jalapeño Slices, Tajin Spice, Pineapple Wedge



Bacardi Sangria / Bacardi Rum, Simple Syrup, Triple Sec, Merlot, Lime Juice, Blueberries, Blackberries, Strawberries

Deep Eddy Grapefruit Vodka Mule / Deep Eddy Ruby Red Vodka, Grapefruit Juice, Lime Juice, Ginger Beer, Grapefruit Peel, Rosemary Sprig