

BEYOND

GOLF

BAR + KITCHEN

GOURMET MENU

SOUPS | SALADS

Soup of the Day	Cup 8 Bowl 11
Pork Poblano Soup A: 1, 7	Cup 8 Bowl 11
House Salad A: 7	Small 8 Large 12
Spring Greens - Apple - Red Onion - Cucumber Croutons - Craisins - Sunflower Seeds Mustard Vinaigrette - Balsamic Vinaigrette A: 1 Jalapeño Ranch A: 1, 2 or Bleu Cheese A: 1, 2, 3	
Caesar Salad A: 1, 2, 3, 7	Small 8 Large 12
Romaine - Croutons - Parmesan - Green Onion	
Soup + Salad	14
A Cup of Soup + Small House Salad	
Add Ons	
Pepper Bacon (2)	3
House Smoked Chicken	4
Slow Roasted Pork or Turkey	4
Grilled Chilean Salmon (6 oz)	8
Grilled Ancho Chicken Breast	4
House Smoked Brisket	6

SIDES

Standard	Premium
Kettle Chips	Small House Salad
Corn Chips + Salsa	Cup of Soup
House Slaw A: 1, 2, 3	Hummus + Veggies
French Fries	Mac + Cheese

SHAREABLES

Chips AND...	8
Smoked Red Salsa Pico de Gallo Queso Poblano +6 A: 1	
Buffalo Chicken Dip A: 1, 2, 3, 7, 8	16 11
Carrots - Cucumber - Pita - Corn Chips	
Garlic Artichoke Dip A: 1, 7, 8	16 11
Carrots - Cucumber - Pita - Corn Chips	
Jalapeño Poppers A: 1, 7, 8	16
Fresh Jalapeños - House Cheese Spread - Bacon Jalapeño Ranch - Warm Pita Bread	
Hummus Plus A: 1, 7, 8	17 13
Hummus - House Cheese Spread - Cucumbers Carrots - Pico de Gallo - Pita - Corn Chips	
Smoked Chicken Wings	Five 11 Ten 18
Jumbo Wings - Celery - Carrots Jalapeño Ranch A: 1, 2 or Bleu Cheese A: 1, 2, 3 Dry Rub Buffalo BBQ Sweet Chili Nashville Hot A: 1 Cajun + Lemon Pepper Garlic Parmesan Flavor of the Week // <i>Try them Charred!</i> <i>Or Charred and then Double Dipped!</i>	
Beyond Nachos A: 1	20 16
Smoked Brisket +2 Smoked Chicken Carnitas Corn Chips - Pepperjack - Apricot Glaze Smoked Red Salsa - Red Onion - Tomato - Romaine Candied Jalapeños - Cilantro Lime Sour Cream	
Sweet Thai Brussel Sprouts A: 1, 6	14
Bacon - Parmesan - Sautéed Onion - Fresh Garlic Sweet Thai Chili - Crushed Peanuts - Balsamic Glaze	

Ask Us About Our Weekly Special!

MAIN COURSE

Served with a Standard side of choice or upgrade to a Premium side for +2

Beef Brisket French Dip A: 1, 2, 3, 7	18	Hot Pastrami A: 1, 2, 3, 7	18
House Smoked Brisket - Provolone - Garlic Aioli Balsamic Onion - Ciabatta - Served with Au Jus		Shaved Pastrami - Garlic Aioli - Balsamic Onions House Mayo - Provolone - Toasted Hoagie Roll - Au Jus	
Turkey Gouda Club A: 1, 2, 7	18	Smokehouse A: 1, 2, 7	18
Turkey - Pepper Bacon - Apple - Gouda - Arugula Red Onion - Tomato - House Mayo - Ciabatta		House Smoked Brisket - BBQ Sauce - Gouda Mayo - Pickles - French Onion Straws - Brioche Bun	
Gourmet Grilled Cheese A: 1, 2, 7	14	Three Gourmet Tacos A: 1	16
House Cheese Spread - Gouda - Provolone - Tomato Arugula - Red Onion - House Mayo - Ciabatta		Brisket +2 Slow Roasted Pork Smoked Chicken Pepperjack - Arugula - Tomato - Candied Jalapeño Cilantro Lime Sour Cream - Corn or Flour Tortillas <i>*Pro Tip: Try them Nashville Style! Or with Salmon +4</i>	
Cuban A: 1, 2, 7	18	Italian A: 1, 2, 7	17
Slow Roasted Pork - Apricot Glaze - Ham - Pickle Provolone - Whole Grain Mustard - House Mayo Arugula - Red Onion - Tomato - Ciabatta		Pepperoni - Hard Salami - Provolone - Garlic Aioli Red Onion - Romaine - Capicola - Banana Peppers Tomato - Caesar Dressing - Hoagie Roll	
Smoked Chicken Philly A: 1, 2, 7	18	BG BLT A: 1, 2, 7	17
Smoked Chicken - Balsamic Caramelized Onions Roasted Peppers - Mushrooms - Provolone Cream Cheese - Garlic Aioli - Toasted Hoagie Roll Sub Brisket +2		Pepper Bacon - Artichoke Dip - Provolone - Tomato Red Onion - Romaine - Mayo - Toasted Hoagie Roll	

Add Ons Avocado [+3](#) | Jalapeño [+1](#) | Mushroom [+2](#)

Any main course item can substitute Gluten Free Bread for [+3](#)

AT THE TURN

Salad or Wrap?
Tossed?

Molinari | Caesar

A: 1, 2, 7

15

The Green: Romaine

The Rough: Grilled Chicken - Green Onion

House Croutons - Caesar Dressing - Parmesan

Suggested Wrap: Spinach & Herb

Trevino | Southwest

A: 1, 2, 7

17

The Green: Romaine - Spring Greens

The Rough: Ancho Chicken - Avocado - Red Onion

Tortilla Strips - Black Beans - Roasted Corn - Tomato

Green Onion - Pepperjack - SW Ranch

Suggested Wrap: Jalapeño Cilantro

George | Cobb

A: 1, 2

17

The Green: Romaine

The Rough: Ancho Chicken - Pepper Bacon

Avocado - Bleu Cheese Crumbles - Hard Boiled Egg

Tomatoes - Green Onion - Red Onion

Dressing of Choice

Suggested Wrap: Jalapeño Cilantro

KIDS MENU

Includes a Drink
and a Treat

Served with a side of Apples or Kettle Chips

Grilled Cheese

A: 1, 7

10

Peanut Butter + Jelly

A: 6, 7, 8

10

Cheese Quesadilla

A: 1

10

Popcorn Chicken

A: 7

10

Cheese Pizza

A: 1, 7, 8

10

Mac + Cheese

A: 1, 7

10

DESSERT

Cookie Skillet of the Day

A: 1, 2, 7, 8

9

BEYOND GOLF

BAR | KITCHEN | PATIO

DINNER MENU

Served Daily at 4pm

Eagle Ranch Burger

A: 1, 2, 7

18

Beef Patty - Pepper Bacon - Cheddar - BG Sauce

Crispy Onion - BBQ - Brioche Bun - Standard Side

South of the Border Burger

A: 1, 2, 7

18

Ground Beef Patty - Pepperjack - Poblano Sauce

Jalapeno Tequila Caramlized Onion - Bacon - Avocado

Standard Side

Birdie Sandwich

A: 1, 2, 7

18

Grilled or Fried Chicken Breast - Cheddar- BG Sauce

House Slaw - Pickle - Brioche Bun - Standard Side

Clubhouse Parmigiana

A: 1, 2, 7

22

Breaded Chicken Breast - House Marinara - Mozzarella

Broccolini - Bed of Linguini - Garlic Bread

Signature Linguini Alfredo

A: 1, 7

22

Grilled Chicken Breast - House Alfredo - Broccolini

Parmesan - Garlic Bread

Citrus Herb Salmon

A: 1, 3, 7

22

Grilled Chilean Salmon - White Rice - Lemon Dill Sauce

Sauteed Veggies

HAPPY HOUR DRINKS

6

mon-fri 3pm-6pm | all day Sunday

\$1 off ALL beers

\$4 WELLS

\$5 WINES

\$5 INFUSIONS

ASK US ABOUT:

TWOVISION

LEAGUES

UNLIMITED PACKAGES

TOURNAMENTS

Allergen information:

Be aware that we handle and prepare many of the common and other potential allergens in our facility. We attempt to provide ingredient information that is complete as possible. Products may change without our knowledge and menu items are prepared in close proximity to other ingredients that may result in cross-contact with ingredients not listed, including allergens. Guests with food allergies or specific dietary concerns should speak with a manager for individualized assistance.

Allergens are listed in BLUE and are coded as: 1-Dairy, 2-Eggs, 3-Fish, 4-Shellfish, 5-Tree Nuts, 6-Peanuts, 7-Wheat, 8-Soybeans

Happy Hour prices are listed in orange.