HOLE IN ONE
BAR & GRILL

MENU

FOOD

“Fairway” Caesar Salad **$18**
Fried Cheese, Parmesan Toast
Add Chicken Breast +$8 | Angus Skirt Steak +$26

Queso con Guayaba **$16**
Local Fried Cheese with Guava Sauce

CHEF’S PICK
Fish & Chips **$21**
Tartar Sauce and Lemon

Pork Belly Chicharrones **$22**
Served with Guacamole

Turkey Club Panini **$22**
Roasted Turkey, Crisp Bacon, Swiss Cheese, Lettuce, Tomato & Mayonnaise Pressed on Artisan Bread

Grilled Chicken Breast Panini or Wrap **$21**
Marinated Grilled Chicken Breast with Lettuce, Tomato, Onions, Swiss Cheese & Tzatziki
Served in a Pressed Panini or Flour Tortilla Wrap

“Sweet Spot” Golden Fish Tempura Wrap **$21**
Crispy Tempura Fish, Shredded Lettuce, Tomato, House Tartar Sauce, Spinach Flour Tortilla

“River Course” All-Beef Hot Dog **$13**
Quarter-Pound All-Beef Hot Dog, Toasted Bun and Condiments

Crispy Chicken Fingers **$21**
Golden Fried Chicken Tenders, French Fries, BBQ Sauce

“Eagle” Angus Burger **$21**
Chargrilled Angus Beef Burger, Lettuce, Tomato, Red Onion, Pickle Chips, Cheddar Cheese on a Brioche Bun

CHEF’S PICK
(GF) “Sand Trap” Carne Frita **$24**
Puerto Rican-Style Fried Pork Bites, Adobo Spices and Garlic Mojo

(GF) “Bunker” Chicharrones de Pollo **$24**
Crispy Adobo Chicken Chunks, Garlic Mojo Sauce

(GF) “Fore” Skirt Steak **$42**
Grilled Angus Skirt Steak, Chimichurri and Your Choice of Side

SIDES $7

French Fries | **Sweet Potatoes** | **Ripe Fried Plantains** | **Tostones** | **Arepas de Coco** | **Rice & Beans** | **Salad**

PLANT-BASED GOODNESS

Impossible Burger **$18**
Vegan Brioche Bun
vegan · dairy-free

Rio Mar Veggie Wrap **$18**
Asparagus, Carrots, Broccoli & Cauliflower
vegan · dairy-free

(GF) **Indicates Gluten-Free**

BEVERAGES

COCKTAILS

John Daly **$17**
Tito’s Handmade Vodka, Fresh Lemon Sour, Brewed Iced Tea

Paloma **$17**
1800 Reposado, Giffard Pamplemousse, Lime Juice, Fever-Tree Grapefruit Soda, Pinch of Sea Salt

Transfusion **$17**
Grey Goose Vodka, Grape Juice, Lime Juice, Ginger Beer

Pain Killer **$17**
Ron Abuelo 7yr Añejo Rum, Don Q 151 Rum, Pineapple Juice, Cream of Coconut, Nutmeg

BARTENDER’S CHOICE
Hugo Spritz **$17**
Hendrick’s Gin, St-Germain, Prosecco, Club Soda, Lemon Juice, Mint

Mojito **$17**
Don Q Cristal, Lime Juice, Mint, Club Soda Spritz

Sandwedge Margarita **$17**
El Jimador Tequila, Cointreau, Lime Juice, Agave Nectar

Caribbean Machetti **$17**
Camarena Silver Tequila, Pineapple, Lime Juice, Mint, Elderflower

SPARKLING WINES BY THE GLASS

La Marca Prosecco **$15**

WHITE WINES BY THE GLASS

Placido Pinot Grigio **$14**

Louis Latour “Ardèche” Chardonnay **$16**

The Crossings Sauvignon Blanc **$16**

RED WINES BY THE GLASS

Prophecy Pinot Noir **$15**

Louis M. Martin Cabernet Sauvignon **$18**

BEER

Local & Domestic Beers **$8**

Imported Beers **$9**

Craft Beers **$9**

FROM THE BLENDER

Piña Colada **$17**

Daiquiri **$17**

Margarita **$17**

*Cooked to order, consuming raw or undercooked meats could increase your risk of food-borne illness. Dishes may contain allergens — please speak to a staff member with any dietary requirements. 18% service charge will be added to all parties of six or more. Tax and service charges are not included; prices are exclusive of state sales taxes and gratuity. Menus are subject to change.



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