



SHARE

BUTTERMILK FRIED CHICKEN & CORNBREAD

CANDIED BACON, POBLANO CORNBREAD, FRESNO HONEY BUTTER, PICKLES AND TRUFFLE AIOLI 24

CRAB CAKES

WILD DUNGENESS CRAB, CLASSIC REMOULADE, SESAME-OIL GREEN CABBAGE SLAW, AND CHIPOTLE AIOLI 22

AUSTRALIAN GRASS-FED LAMB CHOPS

LEMON HERB DRESSING WITH TZATZIKI, TOMATO, CUCUMBER, ONION, AND FRESH MINT 28

CRISPY SUSHI BITES

BLACKENED TUNA WITH AVOCADO, TUNA TARTARE WITH KIZAMI WASABI, HAMACHI WITH GINGER AND WHITE TRUFFLE OIL, AND SALMON WITH SWEET SOY PONZU AND CAVIAR 24

TRUFFLE FRIES

CRISPY FRIES FINISHED WITH WHITE TRUFFLE OIL, PARMESAN, AND PARSLEY 12

BLUEFIN CRUDO

BLUEFIN TUNA WITH CHARRED BLOOD ORANGE, FRESNO CHILI, PICKLED RED ONION, PISTACHIO, BLOOD ORANGE PONZU, AND SUMAC 26

CORN RIBLETS

SWEET CORN WITH COTIJA CHEESE AND CHIPOTLE AIOLI 14

GREENS

LEMONGRASS CAESAR

ROMAINE HEARTS WITH LEMONGRASS CAESAR DRESSING, SHAVED PARMESAN, HOUSE CROUTONS, AND GRILLED LEMON 16

CHARRED CITRUS BURRATA

CREAMY BURRATA WITH CHARRED BLOOD ORANGE, DUKKHA, BASIL VINAIGRETTE, AND SHALLOT. SERVED WITH A SLICE OF BAGUETTE 18

MEDITERRANEAN DIP SAMPLER

TZATZIKI, FIERY FETA, PITA, AND EXTRA VIRGIN OLIVE OIL 16

FRIED BRUSSEL SPROUTS

HONEY CITRUS PONZU, SESAME SEEDS, CRISPY SHALLOT, SHAVED PARMESAN, AND CANDIED WALNUT 16

SWEET CORN TAMALES

SWEET CORN TAMALES WITH POBLANO AIOLI, AVOCADO, CREMA, FRESNO CHILI, AND PICO DE GALLO 19

BANG BANG SHRIMP

CRISPY SHRIMP TOSSED IN SWEET CHILI SAUCE, FINISHED WITH SESAME SEEDS AND SCALLIONS 16

SZECHUAN CHICKEN LETTUCE WRAPS

SWEET SOY GINGER GLAZE, PEANUTS, CRISPY RICE NOODLES, AND CHIPOTLE AIOLI 24

THAI CHILI/BBQ/BUFFALO WINGS

THAI CHILI GLAZE WITH SESAME SEED AND SCALLIONS, OR TOSSED IN SKINNY BOYS BBQ SAUCE OR BUFFALO SAUCE 18

CARNITA SLIDERS

CRISPY CARNITAS, SLAW MIX, PICKLED ONIONS, AND SKINNY BOYS BBQ SAUCE 24

GREEK VILLAGE

TOMATO, CUCUMBER, AND RED ONION TOSSED IN GREEK VINAIGRETTE, FINISHED WITH FETA 16

THAI SALAD

SHREDDED CABBAGE WITH THAI DRESSING, SCALLION, PEANUT, AND FRESH MINT 16

ENTREES

STUDIO GOLF ALL-AMERICAN BURGER

BRIOCHE BUN WITH HOUSE SAUCE, AMERICAN CHEESE, BACON JAM, STEAK TOMATO, ICEBERG LETTUCE, WHITE ONION, AND HOUSE PICKLES. SERVED WITH FRIES 22

SPICY DOUBLE BATTERED CHICKEN SANDWICH

CRISPY CHICKEN THIGH WITH SPICY HOUSE SAUCE, HOUSE SLAW, WHITE ONION, AND HOUSE PICKLES. SERVED WITH FRIES 18

CHICKEN PARM ALLA VODKA

CRISPY CHICKEN CUTLET WITH MOZZARELLA, VODKA SAUCE, PARSLEY, AND TAGLIATELLE 36

TAGLIATELLE ALICI

TAGLIATELLE TOSSED IN UMAMI BROWN BUTTER WITH GARLIC, PARMESAN, ANCHOVIES, AND CHARRED LEMON 22

MISO SALMON

ATLANTIC SALMON GLAZED WITH MISO, SERVED WITH SAUTÉED BABY BOK CHOY, WHITE RICE, COCONUT CRÈME, AND CHILI CRISP 32

TUNA STEAK

BLACKENED TUNA WITH AU POIVRE SAUCE, CRISPY SHOESTRING POTATOES, AND CHIVES 28

CHARRED STEAK SANDWICH

SLICED BAVETTE STEAK WITH GARLIC HERB AIOLI, ZHOUGH SAUCE, CARAMELIZED ONION, PEPPER JACK, AND CIABATTA. SERVED WITH FRIES 22

CAULIFLOWER

STEAK

SEARED CAULIFLOWER, ROMESCO SAUCE, ZHOUGH, HERB SALAD, CHARRED LEMON 18

ADD PROTEIN CHICKEN 6 • SHRIMP 8 • STEAK 10 • SALMON 14

DESSERT EACH 14

BUTTER CAKE

WARM BUTTER CAKE WITH CRÈME ANGLAISE, FRESH STRAWBERRIES, AND MASCARPONE WHIPPED CREAM

CHOCOLATE TORTE

BLEND OF FOUR CHOCOLATES, CARAMEL GANACHE, CARAMEL POPCORN, SPRINKLES, MASCARPONE WHIPPED CREAM

ULTIMATE BREAD PUDDING

INFUSED BRIOCHE BREAD PUDDING WITH CALLEBAUT CHOCOLATE CHIPS, VANILLA ICE CREAM, AND CARAMEL

RESTAURANT AND BAR | GOLF BOOKINGS | PRIVATE EVENTS CORPORATE CATERING

TEL: 628-229-2181
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= GLUTEN FREE = NUTS = DAIRY FREE = VEGAN (VE)

Please be advised that our food may contain or come into contact with milk, eggs, wheat, soy, peanuts, tree nuts, fish, and shellfish.

COCKTAILS

14

PREACHER’S PUNCH
SUERTE BLANCO TEQUILA,
APEROL, GUAVA, LIME

TAYLOR MADE
FOUR ROSES BOURBON, GIFFARD PECHE
LIQUEUR, PEACH PUREE, AGAVE, LEMON,
EGG WHITE, BITTERS

CANTARITO
UNION MEZCAL, PIMENT D’ESPELETTE,
PASSIONFRUIT, YUZU, LIME,
GRAPEFRUIT SODA

KIWI NO.5
HANGAR ONE VODKA, UNCLE VAL’S GIN,
ORANGE BITTERS, ELDERFLOWER,
KIWI PUREE, LIME, AGAVE

SG OLD FASHIONED
MICHTER’S BOURBON,
ANGOSTURA BITTERS, SIMPLE

NO CARBS, NO CHAOS
SUERTE TEQUILA, LIME, COINTREAU

STONE FRUIT & FIRE
SUERTE TEQUILA, ESPILLET, WHITE PEACH,
LIME, FIRE TINCTURE, AGAVE

TRANSFUSION
HANGAR 1 VODKA, GRAPE JUICE,
GINGER BEER AND LIME

GARDEN LOGIC
UNCLE VAL’S GIN, CILANTRO,
CUCUMBER, LIME, SODA

OUT OF THIS WORLD
MICHTER’S BOURBON, AMARO NONINO,
VANILLA, SIMPLE, BLACK WALNUT AND
ANGOSTURA BITTERS

NO ALCOHOL

BACK NINE BREEZE 10
PASSION FRUIT, ORGEAT, GUAVA,
LIME SODA WATER

N/A BEER

ATHLETIC BREWING CO 7
FREE WAVE HAPZY IPA • RUN WILD IPA

BEST DAYS BREWERY 7
ELECTRIC LIME CERCA DE CERVEZA •
KOLSCH STYLE

GUINNESS 8

WINE

	GLASS	BOTTLE
CAYMUS CABERNET 1 L	25	105
SILVER OAK CABERNET	30	115
GOLDENEYE PINOT NOIR	15	60
JUSTIN CABERNET	13	50
BELLE GLOS PINOT NOIR	15	55
ROMBAUER CHARDONNAY	15	45
FLOWERS CHARDONNAY	15	50
FAR NIENTE CHARDONNAY	-	60
ROMBAUER SAUVIGNON BLANC	12	35
PRISONER BLEND	13	50
VEUVE CLICQUOT	-	70
WHISPERING ANGEL ROSE	12	45
CHANDON BRUT	15	50
LA MARCA PROSECCO	10	35

BEER

BOTTLED

COORS LIGHT 7

CORONA 7

MODELO 7

GOLDEN STATE CIDER 9

DRAFT

STELLA ARTOIS 9

FORT POINT KSA KOLSCH 9

MOON LIGHT PILSNER 9

ALLAGASH WHITE WHEAT 9

ALVARADO STREET MAI TAI IPA 9

BARRELHOUSE JUICE IPA 9

GUINNESS 10

MICHELOB ULTRA 8

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