2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

*Notice: Items may be cooked to order, are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing allergens and gluten are stored in this kitchen. Please be aware that there may be a chance of cross-contact so we cannot guarantee these products for those with a food allergy or celiac disease. Guests are advised to consider this information as it relates to their individual dietary needs and requirements.

Before placing your order, please inform your server if a person in your party has a food allergy.

BREASTFAST
SERVED EVERY DAY, OPEN–2 P.M.

TOPGOLF BREAKFAST BURRITO 8.5
Scrambled eggs + bacon + breakfast sausage + cheddar + grilled cheddar jalapeño tortilla
1,330 CAL.

HEALTHY START SANDWICH 8.5
Toasted English muffin + oven-roasted turkey + spinach + pepper jack + fluffy egg whites + side of grapes
420 CAL.

FRENCH TOAST 9.5
Brûléed French toast + syrup + strawberries
1,270 CAL.

TEXAS BRISKET HASH SKILLET* 9.5
Smoked brisket + sautéed pepper blend + house-fried potatoes + pepper jack + sunny-side-up egg
680 CAL.

SIDES 4
Choice of grapes + breakfast sausage links + bacon or house-fried potatoes
100–1,000 CAL.

CHICKEN & WAFFLES 9.5
Two house-made Belgian waffle sliders + fried chicken + syrup + jalapeño gravy
1,310 CAL.

WEEKEND BRUNCH
SERVED SATURDAY & SUNDAY, OPEN–2 P.M.

EVERYTHING BAGEL FLATBREAD* 12
Smoked salmon + herbed cream cheese + capers + dill + radish + tomato + red onion
920 CAL.

ACAI SUPERFOOD BOWL 10.5
Acai purée + strawberries + blueberries + blackberries + bananas + agave + granola + chia seeds + sliced almonds + kiwi + toasted coconut
590 CAL.
BRUNCH BETTER

$4 CLASSIC MIMOSA
Bollicini Prosecco + orange juice
130 CAL.
CHEERS TO A GREAT DEAL!

CARROT CAKE WAFFLES 9
Four mini waffles + cream cheese icing + syrup + caramel sauce + candied pecans + fresh strawberries + powdered sugar
1,120 CAL.

CARNITAS BENEDICT* 10
Two buttermilk biscuits + fried egg + tomatillo salsa + pico de gallo + queso fresco + cilantro
1,060 CAL.

FARMERS MARKET BENEDICT* 10
Zucchini cake + grilled tomato + poached egg + creamy tomato sauce + queso fresco + cilantro
630 CAL.

AHI TUNA AVOCADO TOAST* 12.5
Seeded bread + miso dressing + crispy quinoa + diced orange + cilantro + sesame seeds
990 CAL.

Additional nutrition information available upon request.

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AVAILABLE EVERY DAY

BLOODY MARYS

HOUSE BLOODY 8.5
SKYY Vodka + Filthy Pickle Stuffed Olive + lime + lemon + kosher salt rim
(150 CAL.)

SPICY BLOODY 9.5
ABSOLUT Peppar Vodka or Tanteo Jalapeño Tequila + Filthy Pickle Stuffed Olive + lime + lemon + kosher salt rim
(140-190 CAL.)

TITO’S TOP BLOODY 11
Tito’s Handmade Vodka + bacon + lime + Filthy Pickle Stuffed Olive + celery + lemon + pepperoncini + kosher salt rim
(170 CAL.)

CLASSIC MIMOSA 4
Bollicini Prosecco + orange juice
130 CAL.
CARAFE 20 (660 CAL.)

BUILD YOUR MIMOSA 36
A bottle of Korbel Brut + orange, grapefruit, pineapple or cranberry juice
910-1,195 CAL.
BOLLICINI PROSECCO 25 (910-1,195 CAL.)

BEERMOSA 8
Blue Moon Belgian White + Bollicini Prosecco + orange juice
260 CAL.

ABSOLUT SCREWDRIVER 8
ABSOLUT Mandrin Vodka + orange juice
190 CAL.

JUICES 3.5
orange (140 CAL.)
grapefruit (125 CAL.)
pineapple (130 CAL.)
cranberry (170 CAL.)
apple (140 CAL.)

FRESHLY BREWED COFFEE+TEA 3.25
0 CAL.

Red Sangria, Tito’s Top Bloody & Build Your Mimosa

*Must be 21 and over to purchase and consume alcohol.
**Winter Favorites**

**Cranberry Desert Pear Marg**: 9.5
- Sauza Silver Tequila + DeKuyper Triple Sec
- Monin Desert Pear + margarita mix
- cranberry juice + lime
- 320 CAL.

**Frozen Vanilla Jack & Coke**: 10
- Jack Daniel's Tennessee Whiskey
- Coca-Cola + Monin Vanilla + maraschino cherry
- 240 CAL.

**Gingerbread Coffee Martini**: 10.5
- ABSOLUT Vodka + RumChata + Monin Gingerbread + cold brew + sweet cream + gingersnap cookie
- 360 CAL.

**Winter Berry Mocktail**: 5
- Monin Desert Pear + margarita mix + cranberry juice + club soda + lime
- 110 CAL.

**Cold Brew Coffee**: 5
- cold brew + cream topping
- SWEET OR UNSWEETENED
- 90-140 CAL.

Additional nutrition information available upon request.

*Must be 21 and over to purchase and consume alcohol.*
SEASONAL SELECTIONS

PINT / PITCHER

BLUE MOON BELGIAN WHITE
5.75 / 20

The flavor starts crisp and tangy and ends with a coriander and orange spiciness. The Valencia orange peel gives a subtle sweetness to the beer.

220 / 840 CAL.

STYLE: BELGIAN-STYLE WHEAT ALE
ABV: 5.4%

LOCAL DRAUGHT
PINT / PITCHER

SEASONAL SELECTIONS

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ABV: 5.4%

LOCAL DRAUGHT
PINT / PITCHER

MYRTLE BEACH FAVORITES

LOCAL DRAUGHT
PINT / PITCHER

STELLA ARTOIS
5.75 / 28.75

Brewed to perfection using the original Stella Artois yeast and the celebrated Saaz hops. It is the optimum premium lager, with its full flavour and clean crisp taste.

155 / 930 CAL.

STYLE: EURO-STYLE LAGER
ABV: 5.0%

LOCAL DRAUGHT
PINT / PITCHER

STELLA ARTOIS
5.75 / 28.75

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155 / 930 CAL.

STYLE: EURO-STYLE LAGER
ABV: 5.0%
CHEERS TO COLD BEER

Buckets & Pitchers of beer are great options for groups.

BOTTLES + CANS
MAKE IT A MIX & MATCH BUCKET OF SIX
STARTING AT 26.25.

IMPORT
Corona Extra, 12 oz. (130 CAL.) 5.75
Corona Premier Can, 12 oz. (90 CAL.) 5.75
GUINNESS Draught Can, 14.9 oz. (170 CAL.) 6.25
Heineken, 12 oz. (142 CAL.) 5.75
Modelo Especial, 12 oz. (150 CAL.) 5.75
Heineken 0.0, Alcohol Free, 12 oz. (69 CAL.) 5.75
Stella Artois, 12 oz. (155 CAL.) 5.75

DOMESTIC
Bud Light Aluminum, 16 oz. (150 CAL.) 5.25
Budweiser Aluminum, 16 oz. (200 CAL.) 5.25
Coors Light Aluminum, 16 oz. (140 CAL.) 5.25
Miller Lite Aluminum, 16 oz. (130 CAL.) 5.25
Michelob ULTRA Aluminum, 16 oz. (130 CAL.) 6
Pabst Blue Ribbon Can, 16 oz. (190 CAL.) 4

CRAFT
Blue Moon Belgian White Aluminum, 16 oz. (220 CAL.) 6.25
New Belgium Mural Agua Fresca Can, 12 oz. (120 CAL.) 5.75
Samuel Adams Sam ’76 Can, 12 oz. (150 CAL.) 5.75
Stone IPA Can, 12 oz. (210 CAL.) 5.75

UNIQUE
Angry Orchard Rosé Hard Cider, 12 oz. (160 CAL.) 5.75
Arnold Palmer Spiked Can, 12 oz. (220 CAL.) 5.75
Truly Lime Hard Seltzer Can, 12 oz. (100 CAL.) 5.75

DRAUGHT
PINT / PITCHER

IMPORT 5.75/20
Dos Equis Lager (170/650 CAL.)

DOMESTIC 4.75/16
Bud Light (150/550 CAL.)
Coors Light (140/510 CAL.)

CRAFT 5.75/20
Blue Moon Belgian White (220/840 CAL.)
Lagunitas IPA (270/1000 CAL.)
Tap In Golden Ale (140/500 CAL.)
Brewed by New Belgium

UNIQUE 5.75/20
Angry Orchard Crisp Apple Hard Cider (270/1000 CAL.)

DRAFT
PINT / PITCHER

IMPORT 5.75/20
Dos Equis Lager (170/650 CAL.)

DOMESTIC 4.75/16
Bud Light (150/550 CAL.)
Coors Light (140/510 CAL.)

CRAFT 5.75/20
Blue Moon Belgian White (220/840 CAL.)
Lagunitas IPA (270/1000 CAL.)
Tap In Golden Ale (140/500 CAL.)
Brewed by New Belgium

UNIQUE 5.75/20
Angry Orchard Crisp Apple Hard Cider (270/1000 CAL.)

Additional nutrition information available upon request.
*Must be 21 and over to purchase and consume alcohol.
UPGRADE YOUR MARG
ADD A FLOAT OF GRAND MARNIER 2 (150 CAL.)
MARGS+MARYS

GOLFBAGS
GOLFBAGS ARE A GREAT VALUE FOR PARTIES OF TWO OR MORE
AND SERVED IN ONE OF OUR SIGNATURE TAKE-HOME MUGS.

CITRUS CABANA GOLFBAG 16
BACARDÍ Superior Rum + BACARDÍ Limón Rum + Deep Eddy Ruby Red Vodka + St-Germain Elderflower Liqueur + simple syrup + Finest Call Premium Juice Citrus Sour + lemon + grapefruit juice + mint
750 CAL.

PINEAPPLE PUNCH GOLFBAG 16
Captain Morgan Original Spiced Rum + Malibu Coconut Rum + Monin Ginger + pineapple juice + lemonade
460 CAL.

“BLUE” BERRY BASH GOLFBAG 16
SKYY Vodka + BOMBAY SAPPHIRE Gin + Chambord Black Raspberry Liqueur + Finest Call Premium Juice Citrus Sour + Blackberry Réal + lemon
430 CAL.

MARGS+MARYS

TOPGOLF MARG 9
Sauza Silver Tequila + Cointreau + lime
270 CAL.

UPGRADE YOUR TEQUILA
1800 Reposado 10 (270 CAL.)
Altos Añejo 11 (270 CAL.)
Patrón Silver 12 (270 CAL.)

PATRÓN PALOMA 11
Patrón Silver Tequila + Patrón Citronge Lime + grapefruit juice + lime juice + simple syrup + Topo Chico Twist of Grapefruit Sparkling Mineral Water
220 CAL.

TITO’S TOP BLOODY 11
Tito’s Handmade Vodka + bacon + Filthy Pickle Stuffed Olive + lime + celery + lemon + pepperoncini + kosher salt rim
190 CAL.

HOUSE BLOODY 8.5
SKYY Vodka + lime + lemon + Filthy Pickle Stuffed Olive + kosher salt rim
150 CAL.

SPICY BLOODY 9.5
ABSOLUT Peppar Vodka or Tanteo Jalapeño Tequila + lime + Filthy Pickle Stuffed Olive + lemon + kosher salt rim
140-190 CAL.

MICHELADA 8
Corona Extra, Corona Premier or Modelo Especial + bloody mary mix + lime + kosher salt rim
110-160 CAL.

Additional nutrition information available upon request.

*Must be 21 and over to purchase and consume alcohol.
MODERN COSMO MARTINI 11
ABSOLUT Citron Vodka + Hendrick’s Gin + Monin Pomegranate + Finest Call Premium Juice Citrus Sour + lemon
230 CAL.

SPIKED STRAWBERRY LEMONADE 8.5
Tito’s Handmade Vodka + Finest Call Premium Juice Citrus Sour + Strawberry Reál + strawberry + club soda + lemon + mint
170 CAL.
TRY THE NON-SPIKED VERSION 5 (110 CAL.)

TOPGOLF TEA 10.5
Tito’s Handmade Vodka + BACARDÍ Superior Rum + BOMBAY SAPPHIRE Gin + DeKuyper Triple Sec + Finest Call Premium Juice Citrus Sour + lemon + Coca-Cola
410 CAL.

RED SANGRIA 8.5
Beso Del Sol Red Sangria + lime + orange + lemon
130 CAL.
CARAFE 24 (410 CAL.)

GRAND WHITE SANGRIA 8.5
Beso Del Sol White Sangria + Grand Marnier + Monin Peach + lime + strawberry + lemon
210 CAL.
CARAFE 24 (660 CAL.)

TROP’ FRUIT MAI TAI 9.25
Blue Chair Bay Banana Rum + Blue Chair Bay White Rum + Myers’s Original Dark Rum + pineapple juice + orange juice + Monin Pomegranate + orange + mint
190 CAL.

TEMPLETON RYE SOUR 10
Templeton Rye Whiskey + Disaronno Amaretto + Finest Call Premium Juice Citrus Sour + pineapple juice + lemon + Beso Del Sol Red Sangria + cherry
230 CAL.

ORANGE DREAM 8.5
Pinnacle Whipped Vodka + orange juice + Sprite
210 CAL.

BULLEIT OLD FASHIONED 9.5
Bulleit Bourbon + Fee Brothers Orange Bitters + simple syrup + orange + cherry
190 CAL.

MOSCOW MULE 9.5
Ketel One Vodka + ginger beer + lime
160 CAL.

KENTUCKY MULE 9.5
Maker’s Mark Bourbon + ginger beer + lime
180 CAL.

CANADIAN MULE 9.5
Crown Royal Regal Apple Whisky + ginger beer + lime
160 CAL.

Additional nutrition information available upon request.

*Must be 21 and over to purchase and consume alcohol.
Templeton Rye Sour, Tropic Fruit Mai Tai & Kentucky Mule
WINE

LISTED PROGRESSIVELY BY CATEGORY: SWEETEST TO DRIEST, LIGHTEST TO FULLEST.

WHITE + ROSÉ

6 oz./9 oz./BOTTLE

- Rosé, Domaine Bousquet, AG 8.5/12.75/33
  (150/195/550 CAL.)
- Moscato, Seven Daughters, IT 10/15/39
  (150/225/620 CAL.)
- Riesling, Chateau Ste. Michelle, WA 8/12/32
  (140/210/600 CAL.)
- Pinot Grigio, Estancia, CA 9/13.5/36
  (150/225/620 CAL.)
- Chardonnay, Hayes Ranch, CA 8.5/12.75/34
  (150/225/620 CAL.)
- Sauvignon Blanc, Kim Crawford, NZ 11.5/17.25/45
  (140/210/600 CAL.)
- Chardonnay, ONEHOPE, CA 11/16.5/44
  (150/225/620 CAL.)
- Chardonnay, Josh Cellars, CA 10/15/40
  (150/225/620 CAL.)

RED

6 oz./9 oz./BOTTLE

- Pinot Noir, Steelhead, CA 9.5/14.25/37
  (140/210/610 CAL.)
- Merlot, Hayes Ranch, CA 8.5/12.75/34
  (150/225/620 CAL.)
- Red Blend, Coppola Claret, CA 12/18/47
  (150/225/620 CAL.)
- Malbec, Layer Cake, AG 10/15/39
  (140/210/610 CAL.)
- Cabernet, J. Lohr Seven Oaks, CA 10/15/39
  (140/210/610 CAL.)
- Cabernet, 14 Hands, WA 9.5/14.25/37
  (140/210/610 CAL.)

BUBBLES + SPARKLING

MINIS (187 mL)

- Prosecco, La Marca, IT 12
  (170 CAL.)
- Rosé Sparkling, Chandon, CA 16
  (170 CAL.)

5 oz./BOTTLE

- Prosecco, Bollicini, IT 6.5/25
  (130/670 CAL.)
- Brut, Korbel, CA 10/36
  (130/670 CAL.)

BOTTLE ONLY

- Veuve Clicquot Yellow Label, FR 95
  (670 CAL.)

Additional nutrition information available upon request.

*Must be 21 and over to purchase and consume alcohol.
**SPIRITS**

**HOUSE SPIRITS**
- New Amsterdam Vodka
- Evan Williams Bourbon
- Sauza Silver Tequila
- New Amsterdam Gin
- BACARDI Superior Rum
- DEWAR’S WHITE LABEL Scotch

**TEQUILA**
- 1800 Reposado
- Altos Añejo
- Casamigos Blanco
- Casamigos Reposado
- Don Julio 1942
- Don Julio Reposado
- Jose Cuervo Especial Silver
- Patrón Silver
- Tanteo Jalapeño

**VODKA**
- ABSOLUT
- ABSOLUT Citron
- ABSOLUT Mandrin
- ABSOLUT Peppar
- Belvedere
- Deep Eddy Ruby Red
- GREY GOOSE
- Ketel One
- Ketel One Botanical Peach & Orange Blossom
- Pinnacle Whipped
- SKYY
- SKYY Raspberry
- Tito’s Handmade

**BOURBON + WHISKEY**
- Bulleit
- Crown Royal Deluxe
- Crown Royal Regal Apple
- FIREBALL Cinnamon
- Jack Daniel’s Tennessee
- Jack Daniel’s Single Barrel Select
- Jack Daniel’s Tennessee Honey
- Jameson Irish
- Jim Beam
- Knob Creek
- Maker’s Mark
- Southern Comfort
- Templeton Rye
- Woodford Reserve

**GIN**
- Aviation American
- BOMBAY SAPPHIRE
- Hendrick’s
- Tanqueray London Dry

**COGNAC**
- Hennessy V.S

**SCOTCH**
- The Glenlivet 12 Year Old
- Johnnie Walker Black Label
- The Macallan 12 Year Old
- Oban 14 Year Old

**VERMOUTH**
- Carpano Antica
- Carpano Bianco

**LIQUEURS + CORDIALS**
- Baileys Original Irish Cream
- Campari
- Chambord Black Raspberry
- Cointreau
- DeKuyper Blue Curaçao
- DeKuyper Buttershots
- DeKuyper Peach Schnapps
- DeKuyper Sour Apple
- DeKuyper Triple Sec
- Disaronno Amaretto
- Frangelico
- Grand Marnier
- Jägermeister
- Kahlúa
- Midori Melon
- Patrón Citronge Lime
- RumChata
- Rumple Minze
- St-Germain Elderflower
- Tuaca Italiano Brandy

**MIX IT UP**

With our Red Bull flavors.
- Energy Drink, Sugarfree, Tangerine, Blueberry or Tropical
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

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*Nutella® is a registered trademark of Ferrero S.P.A. Oreo® is a registered trademark of Intercontinental Great Brands LLC.
Grilled "Backyard" Wings

**Grilled "Backyard" Wings 11.25**
Dry-rubbed + citrus-brined chicken wings +
garlic vinaigrette + carrots + celery + ranch

1,260 CAL.

**Topgolf Wings 11.25**
Boneless or bone-in, tossed in your choice of sauce with carrots + celery + ranch or blue cheese:
- Mango Habanero (1,090 CAL.)
- Asian Sesame (1,270 CAL.)
- Buffalo (1,100 CAL.)
- BBQ sauce (1,190 CAL.)

**Signature Nachos (with steak) 8.5**
Tortilla chips + drunken beans + three-cheese blend + chimichurri drizzle + fresh jalapeño

700 CAL.

ADD:
- SMOKED CHICKEN 2 (150 CAL.)
- STEAK 3 (180 CAL.)

**Craft Beer Queso 9**
Cheesy goodness + touch of beer + tortilla chips + fresh salsa

1,450 CAL.

**Spinach Artichoke Dip 10.5**
Creamy spinach + artichokes + pickled jalapeños + Parmesan + crispy onions + tortilla chips

1,380 CAL.

**Sharing with friends? Choose 3 for 28**

**Backyard to the Bay**

Our grilled "backyard" wings are a Topgolf original, inspired by the family recipe of one of our associates. We’re proud to serve you and your family like we would our own.

**Jumbo Pretzel Board 21.5**
Genoa salami + jalapeño sausage + prosciutto + pepper jack + cheddar + apples + grapes + blackberries + candied pecans + horseradish + Dijon + beer cheese sauce

2,570 CAL.
**FLATBREADS**

**FLAT OUT DELICIOUS**

Our teardrop-shaped flatbreads feature naan-style dough. Gluten-friendly cauliflower crust available upon request $2

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**PEPPERONI** 11.25
Marinara + five-cheese blend + pepperoni + dusted with oregano
720 CAL.

**CHAR-GRILLED STEAK** 11.75
Marinated steak + grilled red onion + five-cheese blend + chimichurri + fresh jalapeño + piquillo peppers
770 CAL.

**MARGHERITA** 10.75
Marinara + mozzarella + fresh tomato + shaved Parmesan + hand-torn basil
750 CAL.

**BUFFALO CHICKEN** 11.25
House-smoked chicken + five-cheese blend + carrots + celery + ranch
790 CAL.

**ADD:**

**SMOKED CHICKEN** 2 (150 CAL.)

**FARMHOUSE** 12.5
Cauliflower crust + five-cheese blend + mushrooms + tomatoes + red onion + Parmesan + green onions + herbed ricotta + baby arugula + lemon basil vinaigrette
960 CAL.

GLUTEN-FRIENDLY.

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Additional nutrition information available upon request.

Notice: Products containing allergens and gluten are stored in this kitchen. Please be aware that there may be a chance of cross-contact so we cannot guarantee these products for those with a food allergy or celiac disease. Guests are advised to consider this information as it relates to their individual dietary needs and requirements. Before placing your order, please inform your server if a person in your party has a food allergy.
BURGERS

SERVED WITH YOUR CHOICE OF:
FRENCH FRIES (770 CAL.) OR TATER TOTS (1,250 CAL.),
SUBSTITUTE SIDE SALAD (90 CAL.) FOR $1.

THE SUNRISE* 13
Pecanwood-smoked bacon + cheddar + fried egg* + lettuce + tomato + onion
1,090 CAL.

THE SMOKEHOUSE* 12.25
Pecanwood-smoked bacon + BBQ sauce + cheddar + lettuce + tomato + onion
1,050 CAL.

THE VEGGIE 10.5
Chipotle-spiced black bean patty + avocado + lettuce + tomato + onion
630 CAL.

THE CLASSIC* 10.75
Lettuce + tomato + onion
800 CAL.

$1 UPGRADES:
American cheese (70 CAL.)
blue cheese (150 CAL.)
cheddar cheese (110 CAL.)
pepper jack cheese (100 CAL.)
pickled jalapeños (0 CAL.)

$2 UPGRADES:
pecanwood-smoked bacon (90 CAL.)
sliced avocado (80 CAL.)
fried egg* (110 CAL.)

THE PIGGYBACK* 13
Crispy porchetta + cheddar cheese sauce + pickled peppers + lettuce + pretzel bun
1,080 CAL.
SANDWICHES

SERVED WITH YOUR CHOICE OF:
FRENCH FRIES (770 CAL.) OR TATER TOTS (1,250 CAL.).
SUBSTITUTE SIDE SALAD (90 CAL.) FOR $1.

CHICKEN SANDWICH 10.75
FRIED CHICKEN
Zesty, marinated, fried chicken breast + cilantro slaw
1,120 CAL.

GRILLED CHICKEN
House marinated grilled chicken breast + lettuce + tomato + red onion + Dijon aioli
660 CAL.

$2 UPGRADES:
pecanwood-smoked bacon (90 CAL.)
sliced avocado (80 CAL.)

TURKEY AVOCADO WRAP 9.75
Freshly sliced, oven-roasted turkey + avocado + carrots + cucumber + lettuce + tomato + chipotle aioli
710 CAL.

ALSO AVAILABLE AS A SALAD
(330 CAL., GLUTEN-FRIENDLY)

BRISKET GRILLED CHEESE 11.25
Smoked BBQ brisket + blend of pepper jack and cheddar + toasted artisan bread
1,060 CAL.

SIDES

FRENCH FRIES 4
770 CAL.

TATER TOTS 4
1,250 CAL.

SIDE SALAD 4.5
90 CAL.
SLIDERS

**CHICKEN & WAFFLES** 9.5
Two house-made Belgian waffle sliders + fried chicken + syrup + jalapeño gravy
1,310 CAL.

**BACON JAM + CHEDDAR** 9
Two beef patty sliders + cheddar + cheese sauce + bacon jam
770 CAL.

**BUFFALO CHICKEN** 9
Three buffalo fried chicken sliders + lettuce + tomato + ranch or blue cheese dressing
920 CAL.

**PULLED PORK** 9
Three slow-smoked, BBQ pulled pork sliders + BBQ sauce + beer slaw
1,040 CAL.

SALADS

**RANCH** (150 CAL.), **BLUE CHEESE** (140 CAL.), **LOW-FAT BALSAMIC** (60 CAL.), **HONEY MUSTARD** (160 CAL.) — ALL GLUTEN-FRIENDLY.

**HOUSE SALAD** 6
Grape tomatoes + red onion + cheddar + croutons
170 CAL.
**ADD:**
**MARINATED GRILLED CHICKEN** 2.5 (230 CAL.)

**SPINACH & GOAT CHEESE** 11.5
Baby leaf spinach + cinnamon-rubbed goat cheese + grape tomatoes + sliced red onions + sun-dried cranberries + candied pecans + low-fat balsamic vinaigrette
620 CAL.
**GLUTEN-FRIENDLY. CONTAINS NUTS. ADD:**
**MARINATED GRILLED CHICKEN** 2.5 (230 CAL.)

**COBB** 12
Pecanwood-smoked bacon + egg + grape tomatoes + avocado + cheddar + scallions + marinated grilled chicken
770 CAL.
**GLUTEN-FRIENDLY.**
**Topgolf’s KidZone**
is for kids 12 and younger, and it’s free to sign up. Your little ones will be the first to hear about cool events at Topgolf just for families and kids.

**JOIN TODAY AT TOPGOLF.COM/KIDZONE**

Permission from a parent or guardian is required to enroll.

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### BEVERAGES

**FOUNTAIN DRINKS**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca-Cola (140 CAL.)</td>
<td>140 CAL.</td>
</tr>
<tr>
<td>Diet Coke (0 CAL.)</td>
<td>0 CAL.</td>
</tr>
<tr>
<td>Coke Zero (0 CAL.)</td>
<td>0 CAL.</td>
</tr>
<tr>
<td>Dr Pepper (140 CAL.)</td>
<td>140 CAL.</td>
</tr>
<tr>
<td>Sprite (140 CAL.)</td>
<td>140 CAL.</td>
</tr>
<tr>
<td>Fanta Orange (155 CAL.)</td>
<td>155 CAL.</td>
</tr>
<tr>
<td>Barq’s Root Beer (165 CAL.)</td>
<td>165 CAL.</td>
</tr>
<tr>
<td>Minute Maid Lemonade (140 CAL.)</td>
<td>140 CAL.</td>
</tr>
<tr>
<td>vitaminwater zero xxx (0 CAL.)</td>
<td>0 CAL.</td>
</tr>
</tbody>
</table>

**ENERGY**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Bull Energy Drink (110 CAL.)</td>
<td>110 CAL.</td>
</tr>
<tr>
<td>Red Bull Sugarfree (5 CAL.)</td>
<td>5 CAL.</td>
</tr>
<tr>
<td>Red Bull Blueberry (110 CAL.)</td>
<td>110 CAL.</td>
</tr>
<tr>
<td>Red Bull Tangerine (110 CAL.)</td>
<td>110 CAL.</td>
</tr>
<tr>
<td>Red Bull Tropical (120 CAL.)</td>
<td>120 CAL.</td>
</tr>
</tbody>
</table>

**OTHER BEVERAGES**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>POWERADE</td>
<td></td>
</tr>
<tr>
<td>Mountain Berry Blast or Fruit Punch (130 CAL.)</td>
<td>130 CAL.</td>
</tr>
<tr>
<td>Juices</td>
<td></td>
</tr>
<tr>
<td>Orange (140 CAL.)</td>
<td>140 CAL.</td>
</tr>
<tr>
<td>Apple (140 CAL.)</td>
<td>140 CAL.</td>
</tr>
<tr>
<td>Grapefruit (125 CAL.)</td>
<td>125 CAL.</td>
</tr>
<tr>
<td>or Cranberry (170 CAL.)</td>
<td>170 CAL.</td>
</tr>
<tr>
<td>Gold Peak Traditional Iced Tea (0 CAL.)</td>
<td>0 CAL.</td>
</tr>
<tr>
<td>Flavored Iced Tea</td>
<td></td>
</tr>
<tr>
<td>Mango (200 CAL.) or Peach (150 CAL.)</td>
<td>150 CAL.</td>
</tr>
<tr>
<td>Freshly Brewed Coffee &amp; Tea (0 CAL.)</td>
<td>0 CAL.</td>
</tr>
</tbody>
</table>

**H2O**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>smartwater (0 CAL.)</td>
<td>0 CAL.</td>
</tr>
<tr>
<td>DASANI (0 CAL.)</td>
<td>0 CAL.</td>
</tr>
<tr>
<td>Topo Chico Sparkling Mineral Water</td>
<td>0 CAL.</td>
</tr>
</tbody>
</table>

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**Chickend Bites**

<table>
<thead>
<tr>
<th>Description</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breaded chicken bites + BBQ, ranch or honey mustard dipping sauce</td>
<td>650 CAL.</td>
</tr>
</tbody>
</table>

**Mini Hot Dogs**

<table>
<thead>
<tr>
<th>Description</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two mini beef hot dogs</td>
<td>400 CAL.</td>
</tr>
</tbody>
</table>

**JR Cheeseburger**

<table>
<thead>
<tr>
<th>Description</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini burger + American cheese</td>
<td>250 CAL.</td>
</tr>
</tbody>
</table>

**Grilled Cheese**

<table>
<thead>
<tr>
<th>Description</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Texas Toast + American cheese</td>
<td>630 CAL.</td>
</tr>
</tbody>
</table>

**Breakfast Plate**

<table>
<thead>
<tr>
<th>Description</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Texas Toast + bacon + scrambled eggs</td>
<td>470 CAL.</td>
</tr>
</tbody>
</table>

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DESSERTS

**COOKIE CRUMBLE SUNDAE** 8.25
Chocolate chip cookies + vanilla bean ice cream + whipped cream + chocolate sauce
**1,870 CAL.**

**INJECTABLE DONUT HOLES** 11.5
Cinnamon-sugar dusted donut holes
**1,880 CAL.**

*CHOOSE TWO FLAVORS:*
- chocolate sauce (50 CAL.)
- raspberry jelly (45 CAL.)
- Bavarian cream (40 CAL.)

*CANT DECIDE? HAVE ALL 3 FOR JUST $1 MORE!*

$1 from every injectable donut hole order will be donated to Make-A-Wish**

*Topgolf will donate $1 to Make-A-Wish® for every purchase of Injectable Donut Holes, with a minimum guaranteed donation of $500,000. For more information, visit wish.org.*
EVERYONE’S GAME

EVENTS
Looking to bring a bigger crew next time? Plan an event or party with great food, full-service bars and upscale amenities by visiting topgolf.com/events.

GIFT CARDS
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LESSONS
Want to up your game? Our certified pros will help you develop the fundamentals of a sound golf swing. Group and private lessons available at topgolf.com/lessons.