



LOUNGE

BY TOPGOLF

SHORT COURSE + STARTERS

Chips + Guacamole (V) (GF) 14
Salsa Roja

Queso Fundido 11
Warm Queso, Pickled Onion, Flour Tortilla
Add Chorizo 4, Chicken Al Pastor 5, Carne Asada 7*

Chipotle Hummus (V) 15
Salsa Macha, Escabeche, Fried Naan

Wings or Tenders 18
Buffalo, Korean BBQ, Smoky Habanero or Hot Cheetos
Jicama, Carrot, Deep Ellum Blue Cheese Dressing

Blistered Shishitos (V) (GF) 10
Citrus, Tajín-Dusted, Cotija

Loaded Onion Rings 13
Queso Blanco, Cilantro Crema, Chili Crisp
Add Chorizo 4, Chicken Al Pastor 5, Carne Asada 7*

Street Corn Fries 12
Queso Fresco, Charred Corn, Salsa Doña, Sriracha Kewpie
Add Chorizo 4, Chicken Al Pastor 5, Carne Asada 7*

GREENS + FAIRWAY

Add Chicken Al Pastor 5, Carne Asada 7, Arctic Salmon* 8, Shrimp 9*

Caesar (V) 12
Romaine, Za'atar Croutons, Parmigiano-Reggiano, Cured Tomato, Caesar

Cilantro + Lime Chopped Salad (V) 15
Romaine + Iceberg Blend, Charred Corn + Black Bean Relish, Avocado, Tortilla Crisps, Manchego, Cilantro + Lime Dressing

Poke* (GF) 19
Ahi, Sticky Rice, Cucumber, Avocado, Ponzu, Sriracha Kewpie

Burrata (V) 16
Arugula, Torched Mango, Tajín, Spiced Tequila Vinaigrette

Grains & Greens (GF) (V) 15
Quinoa, Farro, Avocado, Arugula, Spiced Pepitas, Lemon Vinaigrette

MAINS

Pollo Adobado (GF) 22
Grilled Chicken, Spanish Rice, Salsa Verde, Sunburst Squash, Cotija

Carne Asada Burrito 23
Borracho Marinade, Fries, Cheddar Jack, Pico de Gallo, Guacamole, Spanish Rice, Frijoles Negros

DESSERTS

Belgian Waffle Sundae (V) 9
Texas Bourbon Caramel Ice Cream, Toffee, Nutella, Strawberry, Banana

PIZZAS

GF Crust Available upon Request

Margherita (V) 18
Buffalo Mozzarella, Parmigiano-Reggiano, Basil, Balsamic Pearls

South of the Border 19
Chorizo, Oaxaca Cheese, Tomatillo Salsa, Cilantro Crema

Aglie e Olio 20
Whipped Ricotta, Roasted Garlic, Prosciutto, Arugula

Buffalo Chicken 17
Crispy Chicken, Mozzarella, Buffalo Sauce, Ranch

Cheese 15
Mozzarella, Red Sauce
Add Pepperoni 3

GRIPS

Served with Fries, House Salad or Fruit
GF Bread Available upon Request

Texan Smash Burger* 18
Brisket + Short Rib Blend, Grilled Onions, Beef Tallow, Pepper Jack, Brioche

The Ranch Patty Melt* 17
Brisket + Short Rib Blend, White Cheddar, Brisket Jam, Caramelized Onion, Texas Toast

Filet Banh Mi* (GF) 19
Lemongrass, Pickled Slaw, Kewpie, Baguette

Cubano 17
Pulled Pork, Ham, Gruyère, Pickles, Dijon Aioli, Telera Bread

Tacos 18
Baja Shrimp, Carne Asada, Chicken Al Pastor or Wild Mushrooms*
Cabbage, Cilantro Crema, Pico de Gallo, Cotija, Corn or Flour Tortillas

Sonoran Dog 16
All-Beef Hot Dog, Bacon-Wrapped, Pico de Gallo, Jalapeños, Crema, Avocado, Brioche

Enchilada de Champiñones (V) 20
Wild Mushrooms, Green Mole, Oaxaca Cheese, Spanish Rice, Frijoles Negros

Baja Salmon* (GF) (GF) 24
Pineapple + Chili Glaze, Cilantro Rice, Elote Salsa

Dulce de Leche Churro (V) 9
Cinnamon + Sugar

Gluten-friendly bread available upon request

(GF) gluten-friendly (V) vegetarian (GF) vegan (GF) dairy-free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy. 20% service charge will be added for all parties of 8 or more.

WATERING HOLE

(DRINKS)

COCKTAILS

TG G+T 14

Hendrick's Gin, Fresh Lime + Grapefruit, Owen's American Tonic, Pink Peppercorns

Swinger's Ball 14

Ketel One Botanical Peach & Orange Blossom, Aperol, St-Germain Elderflower Liqueur, Fresh Lemon, Monin White Peach, Q Club Soda, Dehydrated Blood Orange Wheel

Beer Colada 14

Malibu, Pineapple, Coconut, Elderflower, Corona Splash

Ranch House Ranch Water 16

Casamigos Blanco Tequila, Topo Chico, Fresh Lime, Tajín Rim

Agave Forever 16

Herradura Silver Tequila, Ancho Reyes Chile Liqueur, Cointreau, Fresh Lime, Passion Fruit Reäl, Owen's Rio Red Grapefruit, Tajín Rim, Dehydrated Blood Orange Wheel

Fields Frozen Margarita 14

Campo Bravo Plata Tequila, Triple Sec, Monin Agave Nectar, Fresh Lime

Eye of the Tiger 12

RumHaven Coconut Rum, Fresh Lemon + Orange, Barmalade Mango-Habanero, Coco Reäl, Red Bull Yellow Edition (Tropical), Tajín Rim, Coconut Flakes, Habanero Crystals

Casa on the Greens 16

Casamigos Blanco Tequila, Lime, Agave, Champagne Splash

Espresso Martini 14

Absolut Vodka, Kahlúa Coffee Liqueur, Finest Call Espresso

Strawberry Fields 14

Tito's Handmade Vodka, St-Germain Elderflower Liqueur, Grand Marnier, Strawberry, Topo Chico

MOCKTAILS

Pa-No-Ma 11

Clean T, Fresh Lime, Jalapeño Simple Syrup, Owen's Rio Red Grapefruit

Tea Box 10

Brewed Iced Tea, Fresh Lemon + Mint, Peach Reäl, Sweet Tea Simple Syrup, Dehydrated Lemon Wheel

BEER, CIDER + SELTZER

DRAFT

Michelob Ultra 7
Coors Banquet 7
Dos Equis 8

Shiner Bock 8
Blue Moon 8
Samuel Adams Seasonal 8

Rollertown The Big German Kölsch 8
Community Mosaic Session Pale Ale 8
New Belgium Voodoo Ranger IPA 8

CANS

Stella Artois 8
Miller Lite 7
Coors 7
Modelo Especial 8
Heineken 8
Heineken 0.0 Non-Alcoholic 7

Deep Ellum Dallas Blonde 8
Corona Extra 8
White Claw Mango Seltzer 8
Yuengling 8
Angry Orchard Cider 8
Rollertown Light Lager 16oz 10

Rollertown The Big German Kölsch 16oz 10
Rollertown Who's the Hefe? Wheat 8
Rollertown Juice Serum IPA 16oz 10
High Noon Seltzer 8
Happy Dad Seltzer 8

WINE

	6oz	9oz	BTL
Lunetta • Prosecco Brut • Veneto, ITA (187ml)			13
Chandon • Sparkling Rosé • CA (187ml)			21
Conundrum • White Blend • CA	13	18	50
Zenato • Pinot Grigio • delle Venezie, ITA	12	17	46
Rosé Gold • Rosé • Côtes de Provence, FRA	15	21	58
Mohua • Sauvignon Blanc • Marlborough, NZL	13	18	50
Wente Vineyards • Chardonnay • Central Coast, CA	13	18	50
Elouan • Pinot Noir • OR	15	21	58
Banfi • Chianti Classico • Tuscany, ITA	13	18	50
Benziger • Merlot • Sonoma County, CA	12	17	46
Catena Vista Flores • Malbec • Mendoza, ARG	13	18	50
Tribute • Cabernet Sauvignon • CA	12	17	46
Liberty School • Cabernet Sauvignon • Paso Robles, CA	13	18	50
J. Lohr Pure Paso • Red Blend • Paso Robles, CA	19	27	74
DADU • Cabernet Sauvignon • Paso Robles, CA	17	24	66