



MENU

APPETIZERS

BRUSCHETTA (CHOICE OF 2 OR 3)

- Prosciutto, mascarpone, piquillo peppers, cilantro & toasted almonds
- Burrata, heirloom grape tomatoes, balsamic reduction & EVOO
- Goat cheese, romesco, chives, sherry vinegar & EVOO

\$10
FOR 2

\$15
FOR 3

Sub gluten free bread \$2 for two, \$3 for three

* Gluten free bread is prepared on the same grill as non-gluten free bread

CHARCUTERIE BOARD

Three each seasonal meats and cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam & toasted artisan bread

\$23

SOUS VIDE PORK BELLY

Julienne cucumbers, jalapeño, and pickled radish, dressed with gochujang glaze, & nouc cham

\$14

HOUSE CUT FRIES

Served with Sriracha ketchup & horseradish mustard-aioli

\$8

* TUNA TOSTADAS

Cilantro almond pesto, ahi tuna, cucumber pico, chipotle aioli & micro-cilantro

\$12

EDAMAME

Sea salt (\$8) or angry butter (\$9)

\$8

\$9

OVEN ROASTED MEATBALLS

Veal, beef, lamb, marinara, manchego, basil & toasted artisan bread

\$16

POTATO FLAUTAS

Lettuce, pico de gallo, queso fresco, salsa verde, poblana crema, cilantro

\$13

* TUNA STACK

Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, herb mango soy glaze, togarashi rice chips

\$17

BEEF SLIDERS

Locally sourced beef, lettuce, tomato, pickle, white cheddar, applewood smoked bacon & horseradish mustard-aioli

\$12

LAMB SLIDERS

Harissa spiced lamb, arugula, shaved red onion, heirloom grape tomatoes, citrus vinaigrette & Greek sauce

\$13

FIRE SHRIMP

Cajun butter, tomato, toasted artisan bread & green onions

\$15

ANCHO WINGS

Oven roasted ancho chicken wings tossed in buffalo sauce, carrots, celery, micro cilantro, gorgonzola crumbles, ranch

\$16

DESSERTS

MINI JARS

- Double Chocolate Brownie
- Berries & Cream
- Key Lime Cake

\$5
EACH

\$12
FLIGHT

SALADS

FIG, BURRATA AND PROSCIUTTO SALAD

Dried figs, burrata, prosciutto, arugula, heirloom grape tomatoes, red onion, champagne vinaigrette, radishes & toasted artisan bread

\$14

GARDEN SALAD

Spring greens, carrots, roasted beets, Campari tomatoes, red onions, cucumber, gorgonzola & champagne vinaigrette

\$14

CHOP SALAD

Romaine, artichokes, pepperoncinis, heirloom grape tomatoes, avocado, red onions, sherry-mustard vinaigrette & manchego

\$14

Add protein

*Chicken \$7

*Soy glazed blackened ahi or sautéed shrimp \$9

PIZZAS

CLASSIC MARGHERITA

San Marzano tomatoes, fresh mozzarella, pecorino, manchego & basil

\$16

SPICY CAPICOLA

Garlic oil, pecorino, fontina, mozzarella, gorgonzola, parmesan, cracked black pepper & basil

\$17

MEATBALL

San Marzano tomatoes, mozzarella, caramelized onions, pecorino & manchego

\$18

BURRATA & PROSCIUTTO

San Marzano tomatoes, mozzarella, burrata, prosciutto, heirloom grape tomatoes, arugula, garlic, EVOO & balsamic reduction

\$17

SAUSAGE PESTO

Cilantro-almond pesto, jalapeño cheddar sausage, mozzarella, feta cheese, piquillo peppers, pecorino, cracked black pepper & micro-cilantro

\$17

SPICY HAWAIIAN

San Marzano tomatoes, mozzarella, spicy capicola, roasted pineapple, caramelized red onions, jalapeño & pecorino

\$17

SAUSAGE & HOT HONEY

Ricotta, mozzarella, spicy soppressata, sausage, pecorino & hot honey

\$17

MASCARPONE & MUSHROOM

Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil & manchego

\$18

Add cauliflower crust \$2

*All pizzas are prepared in the same pizza oven

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DRINKS

SIGNATURE COCKTAILS		WINE		GLASS	BOTTLE	
PUTTERY OLD FASHIONED Rye Whiskey, Bitters, Orange Oils	\$15	REDS	Merlot Clos LaChan	\$14	\$56	
			Cab Cline Cellars	\$14	\$56	
Pinot Nior Ironstone Vineyards	\$14		\$56			
Red Blend Man Family Wine	\$14		\$56			
MARGARITA STANDOFF Blanco Tequila, Pineapple, Spice, Lime	\$13	WHITES & ROSÉ	Sauv Blanc Man Vintners	\$14	\$56	
			Pinot Grigio Riff Veneto	\$14	\$56	
Moscato Scotto Family Cellars	\$14		\$56			
Chard Powers	\$14		\$56			
Rose William Valley	\$14		\$56			
DINNER AT THE LOUVRE Sparkling Wine, Blackberry, Brandy	\$13					
BBQ ON A SATURDAY NIGHT Bourbon, Honey, Smoked Peach, Lemon, Bitters	\$14	SPARKLING	Prosecco LaMarca	\$14	\$56	
			Chandon Brut Rosé	\$14	\$56	
Chandon Brut	\$14		\$56			
Gruet Brut Rosé, NV	\$14		\$56			
TASTY GREEN Vodka, Lime, Cane Sugar, Cucumber, Basil	\$14	BEER & SELTZER				
		GOOD SOUND & BEACH BOUND Rum, Lime Cordial, Coconut Crème, Angostura Bitters	\$15			
THE MARK OF CINCORO Cincoro Reposado Tequila, Benedictine, Orange Bitters and Angostura Bitters	\$19	DRAFTS	Coors Light , Lager		\$5	
			Blue Moon , Belgium Wheat		\$6	
Sam Adams Seasonal , Lager			\$6			
Pryes Royal Raspberry , Lager			\$8			
Pryes Dry Stout , Lager			\$8			
Indeed Pisachio , Cream Ale			\$7			
Utepils Ewald The Golden , IPA			\$7			
Utepils Hellas , Lager			\$7			
La Dona Frias , Ale			\$7			
La Dona Golden Ticket , Pilsner			\$7			
AUGUSTA SUNSET Vodka, Aperol, Lemon Cordial	\$14	BOTTLES & CANS	Socialable Training Wheels		\$8	
			Socialable Free Wheeler		\$8	
White Claw			\$7			
Voodoo Ranger Juicy Haze			\$7			
Miller Light			\$5			
Corona			\$6			
Heineken 0.0			\$6			
Stella Artois			\$7			
Leinenkugel Honey Weiss			\$7			
Fresh Squeeze IPA			\$7			
RUMBLE Rum, Blackberries, Lemon	\$14		ZERO PROOF COCKTAILS			
			PUTTERY GINGER BEER Fresh Ginger, Citrus, Soda	\$6		
BLACKBERRY MINT COOLER Fresh Blackberry, Mint, Citrus, Soda	\$6					
SPICY PIÑA RICKEY Pineapple, Lime, Habanero, Soda	\$6					

Must be 21 or over to purchase and consume alcohol.

