



# LOUNGE

BY TOPGOLF

## SHORT COURSE + STARTERS

**Chips + Guacamole 12**   
Salsa Roja

**Queso Fundido & Chorizo 13**  
Warm Queso, Chorizo, Pickled Onion

**Green Pea Hummus 14**   
Labneh, Spring Vegetables, Dukkah, Grilled Naan

**Wings or Tenders 17**  
*Buffalo, Korean BBQ or Smoky Habanero*  
Jicama, Carrot, Celery, Deep Ellum Blue Cheese Dressing

**Butcher Board 18**  
Fennel Sausage, Ice House Smoked Sausage,  
Ranch Beans, Cotija

## GREENS + FAIRWAY

**Kale Caesar 14**   
Za'atar Croutons, Parmigiano- Reggiano,  
Cured Tomato, Caesar  
*Add Chicken 5, Arctic Salmon\* 8 or Shrimp 9*

**Antipasti 17**   
Baby Tuscan Mix, Genoa Salami, Prosciutto, Mozzarella,  
Provolone, Pickled Onion, Pepperoncini, Olives, Artichokes,  
Cherry Tomatoes, Oregano Vinaigrette

**Poke\* 19**  
Ahi, Sticky Rice, Cucumber, Avocado, Ponzu,  
Sriracha Kewpie

**Burrata 16**   
Torched Tomato, Rocket Arugula,  
Blueberries Spiced Vinaigrette

**Watermelon 12**   
Tajín, Pickled Red Onion, Cress, Mint + Tequila Vinaigrette

## PIZZAS

*GF Crust Available Upon Request*

**Margherita 18**   
Buffalo Mozzarella, Parmigiano-Reggiano, Basil,  
Balsamic Pearls

**Smokehouse 19**  
House BBQ, Ice House Brisket, Smoked Gouda, Escabeche

**Aglie e Olio 20**  
Whipped Ricotta, Roasted Garlic, Prosciutto, Arugula  
**Pepperoni 17**  
Mozzarella, Red Sauce

## GRIPS

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

**Smash Burger\* 17**  
Brazos Cheddar, Lettuce, Tomato, Onion, Pub Sauce, Brioche

**Filet Banh Mi\* 19**  
Lemongrass, Pickled Slaw, Kewpie, Baguette

**Bocadillo 18**  
Jamon Serrano, Rocket Arugula, Piquillo, Black Garlic Aioli,  
Tomato Essence, Telera Bread

**Tacos (2) 17**  
*Brisket or Maitake Mushrooms*  
Cabbage, Cilantro Crema, Pico de Gallo,  
Cotija, Corn or Flour Tortillas

**The Brat 15**  
Caramelized Onion, Red Cabbage Kraut, Mustard, Brioche

## MAINS

**Arctic Salmon\* 24**  
Couscous, Pea Purée, Vadouvan, Tzatziki

**Moroccan Chicken 22**  
Ancient Grains, Artichoke + Fennel Relish, Medjool Date Glaze

**Cauliflower 20**   
Tabouli, Harissa, Verde Vinaigrette, Mushroom “Chicharrón”

## DESSERTS

**Belgian Waffle Sundae** **9**  
Texas Bourbon Caramel Ice Cream, Toffee,  
Nutella, Strawberry, Banana

**Dulce de Leche Churro** **9**  
Cinnamon + Sugar

Gluten-friendly bread available upon request

**gluten-friendly** **vegetarian** **vegan**

\*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, Aperol, St-Germain Elderflower Liqueur, Fresh Lemon, Monin White Peach, Q Club Soda, Dehydrated Blood Orange Wheel

#### RANCH HOUSE RANCH WATER 19

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

#### FIELDS FROZEN MARGARITA 14

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

#### RABBIT HOLE IN ONE 20

Rabbit Hole Boxergrail Rye, Amaro Montenegro, Liber & Co. Caramelized Fig Syrup, Black Walnut Bitters, Filthy Black Cherry

### MOCKTAILS

#### PA-NO-MA 11

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

#### AGAVE FOREVER 16

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

#### EYE OF THE TIGER 12

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

#### PUTTER NONSENSE 11

Captain Morgan Spiced Rum, Amaro Montenegro, Pineapple Juice, Fresh Lemon + Sage, Monin Honey Jasmine, Passion Fruit Reál, Black Walnut Bitters, Dehydrated Pineapple Wheel

#### ESPRESSO MARTINI 12

Absolut Vodka, Kahlúa Coffee Liqueur, Finest Call Espresso

#### TEA BOX 10

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

## BEER, CIDER + SELTZER

### DRAFT

Michelob Ultra 7

Coors Banquet 7

Dos XX 8

Shiner Bock 8

Blue Moon 8

Samuel Adams Seasonal 8

Yuengling 8

Rollertown Who's the Hefe Wheat 8

Community Mosaic Session 8

New Belgium Voodoo Ranger IPA 8

### CANS

Guinness 8

Stella Artois 8

Miller Lite 7

Coors 7

Modelo Especial 8

Heineken 8

Heineken 0.0 7

Deep Ellum Dallas Blonde 8

Corona Extra 8

White Claw Mango Seltzer 8

Rollertown Light Lager 16oz 10

Angry Orchard Cider 8

Rollertown The Big German Kölsch 16oz 10

Rollertown Juice Serum IPA 16oz 10

## WINE

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