



# 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) 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 Reàl, 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 Reàl, 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 Reàl, 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 • <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
Rosé 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
DADU • <b>Cabernet Sauvignon</b> • Paso Robles, CA	17	24	66

CLEVELAND MENU USE ONLY

<b>JOB#:</b> 351484	<b>DATE:</b> 7/1/24	<b>QTY:</b> 200	<b>DESIGNER:</b> BLB OMNI
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**CUSTOMER:** Omni Pga Frisco Resort

**PROJECT:** Top Golf Lounge Menu Cards

**ATTENTION:** David Harker  
Allison Ansley  
Devin Burns  
Wayne Kirsten



PLEASE COMPLETE THIS SECTION

*IMPORTANT: Carefully review size, format, art, copy, and any other relevant details and clearly mark all changes directly on this proof. Though we strive for perfection, any uncaught errors remaining after approval are the responsibility of the approver, not Cleveland Menu.*

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**COMMENTS:**

**SIGN & DATE:**

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