



SIGNATURE COCKTAILS



HONEY BEE | 15

Wheatley Vodka, Honey,
Chamomile, Lemon, Banana



HEART & SOUL | 15

No. 3 Gin, Gray Whale Gin, Fig,
Elderflower, Lemon, Sparkling Wine



LUCKY BREAK | 15

Tinkerman's Gin, Coconut, Sage,
Pineapple, Lime, Soda Water

**Can be made Non-Alcoholic | 12*



CROWD CONTROL | 15

Myers's Light Rum, Pomegranate,
Cranberry, Lime, Ginger Beer

**Can be made Non-Alcoholic | 12*



NIGHT VISION | 15

Buffalo Trace Bourbon, Espresso,
Smoked Maple Syrup, Amaro



BAD MEDICINE | 16

Maestro Dobel Añejo Tequila,
Ancho Chili, Chocolate, Cherry



CONSPIRACY THEORY | 15

Hennessey VS Cognac, Spiced Pear,
Fernet Branca, Almond, Pineapple, Lime



TYPEWRITER NO. 2 | 16

Bushmills 10yr Irish Whiskey,
High West Rendezvous Rye,
Black Walnut, Sweet Vermouth, Plum



TPC OLD FASHIONED | 14

Buffalo Trace Bourbon, Sugar, Bitters

Buffalo Trace Private Barrel | +2

Planteray Rum Private Barrel | +2

Angel's Envy Private Barrel | +4

Eagle Rare Private Barrel | +5

DRAFT BEER

MICHELOB ULTRA | 6

STELLA ARTOIS | 7

VETERANS SAWGRASS SESSION IPA | 9

MOCAMA PIN SEEKER PILS | 8

WICKED WEED PERNI-HAZE | 9

GUINNESS | 8

YUENGLING | 7

VETERANS "RAGING BLONDE" ALE | 8

KARATE IN THE GARAGE | 9

LEINENKUGEL SHANDY | 7

ROTATING GUEST TAP | 8

HAPPY HOUR DRINKS

Monday - Friday | 4:30pm - 6:30pm | Half - Price

BOTTLED BEERS

Michelob Ultra | Stella Artois | Heineken

Coors Light | Miller Lite | Corona

Corona Light | Blue Moon | Ace Pineapple Cider

Athletic Brewing Run Wild IPA (N/A)

WELL SPIRITS

Wheatley Vodka | Maestro Dobel Tequila |

Buffalo Trace Bourbon | Sazerac Rye | Tinkerman's Gin

Dewar's Scotch | Myers's Light Rum

BAR MENU

SMASH BURGER | 24*

japanese milk bun, secret sauce
cheddar, lettuce, tomato, onion
add: caramelized onion or jalapeño | 1
avocado, sautéed mushroom, bacon, or egg | 3*

PHILLY CHEESESTEAK EGG ROLL | 19

ribeye, caramelized peppers and onions
provolone cheese, poblano ranch

FLORIDA REDFISH TACOS | 23

pineapple slaw, flour tortillas
lime crema

HAPPY HOUR SNACKS

Monday - Friday | 4:30pm - 6:30pm | Half-Price

BUFFALO SHRIMP | 21

carrot and celery sticks, blue cheese

BRISKET SLIDERS | 19

16 hour smoked brisket
hawaiian rolls, blue cheese poblano jam

BRUSSELS SPROUTS | 19

cured pork belly
maple sage, crispy garlic

BARBOLO WINGS | 21

teriyaki infused bbq sauce
sesame seeds, scallion

CHICKEN TINGA NACHOS | 19

chicken tinga, refried beans, pico de gallo
queso, jalapeño, guacamole, crème fraîche

WINE BY THE GLASS

SPARKLING

✂ **JP Chenet, Blanc de Blanc, Languedoc, FR, NV | 13**
Bortolomiol 'Miol', Rose Prosecco, Brut, Italy, NV | 15
Champagne '1818' by Billecart-Salmon, Brut, FR, NV | 25

ROSÉ

✂ **TPC Sawgrass, Proprietary Rose, Provence, 2024 | 13**
Wolffer Estate, Estate Rose, Long Island, NY, 2025 | 14
Henri Bourgeois, Rose of Pinot Noir, Sancerre, FR, 2025 | 16

WHITE WINE

Scarpetta 'Frico Bianco', Blend, Friuli, IT, 2025 | 14
Lobster Reef, Sauvignon Blanc, New Zealand, 2025 | 15
Bernard Fleuriet, Sauvignon Blanc, Sancerre, FR, 2024 | 20
✂ **TPC Sawgrass Sauvignon Blanc, California, NV | 13**
Diatom, Chardonnay (Unoaked), Santa Barbara, CA, 2024 | 16
✂ **TPC Sawgrass Chardonnay, California, NV | 13**
Ramon Bilbao, Tempranillo Blanco, Rioja, ESP, 2021 | 16
Big Salt, Blend, Oregon, 2025 | 15
King Estate, Estate Pinot Gris, Willamette Valley, OR, 2022 | 18
ZD Wines, Chardonnay, California, 2023 | 20
Kendall Jackson, Riesling, California, 2024 | 15

RED WINE

King Estate 'Inscription', Pinot Noir, OR, 2024 | 15
✂ **TPC Sawgrass Pinot Noir, California, NV | 13**
Domaine Maire, Trousseau, Jura, FR, 2023 | 17
Merryvale, Pinot Noir, Sonoma Coast, CA, 2023 | 22
GD Vajra, Nebbiolo, Langhe, IT, 2025 | 16
Hacienda Lopez de Haro, Tempranillo, Rioja, ESP, 2019 | 17
The Soldier, Cabernet Sauvignon, Washington 2021 | 14
✂ **TPC Sawgrass Cabernet Sauvignon, California, NV | 13**
L'Espirito de Chevalier, Bordeaux, France, 2019 | 21
Clos du Val, Cabernet Sauvignon, Napa Valley, 2023 | 25
BenMarco, Malbec, Mendoza, AR, 2023 | 15
Charles Joguet 'Cuvee Terroir', Cabernet Franc, FR, 2023 | 18

Above prices are subject to sales tax and voluntary service charge.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.