Deuce

Dinner

STARTERS

TATER MAN TOTS GS
Maple Pecan Bacon, Chipotle Sour Cream, Pepper Jack Cheese Sauce, Signature Ketchup **12**

CAROLINA CAVIAR GS V
Black Eyed Peas, Corn, Bell Peppers, Onions, Green Chilis, Jalapeño, Cilantro, Carolina BBQ Sauce, Tri-Colored Tortilla Chips **12**

MINI PORK BELLY TACOS
Korean BBQ Pork Belly, Bourbon Barrel Soy Ginger Glaze, Kimchi, Flour Tortillas **14**

FRENCH ONION DIP V
Crackers, Crostini, Crispy Onions **12**

SALADS

Available as Half or Whole Salad (Buffalo Chicken Salad Excluded)

CLASSIC CAESAR SALAD*
Romaine Lettuce, Asiago-Parmesan Caesar Dressing, Garlic Croutons **8/14**

HOUSE SALAD GS V
Artisan Mixed Greens, Cherry Tomatoes, Herbed Mozzarella, Shaved Red Onion, Cucumbers, White Balsamic Vinaigrette **8/14**

ROASTED BEET SALAD GS V
Spinach, Roasted Golden and Red Beets, Feta, Cashews, Sweet Onion Vinaigrette **9/15**

BUFFALO CHICKEN SALAD
Hand-battered Chicken Tenders, Crispy Artisan Greens, Bacon, Tomatoes, Blue Cheese Crumbles **17**
Grilled option available

ADD TO ANY SALAD:
Grilled Chicken Breast or Fried Chicken Tenders **7**
Grilled Shrimp **10**
*Grilled Salmon **12**

KETTLE SOUPS

PRIME RIB CHILI
Hearty and Slow-Simmered Prime Rib Chili with Bold Spices **9**

SOUP D'JOUR
Chef's Daily Creation **8**

HANDHELDS

SIDES
Served with your choice of French Fries, Tater Tots, Fresh Fruit, or a Small House or Caesar Salad. ***Add Sweet Potato Fries 2***

TURKEY CLUB
Double Stack of House-roasted Turkey, Bacon, Lettuce, Tomato, Basil Mayo on Choice of Bread **17**

FRENCH DIP
Shaved Prime Rib, Charred Onion Aioli, Provolone, French Roll, Au Jus **20**

KOREAN BBQ CAULIFLOWER LETTUCE WRAPS GS V
Spice Roasted Cauliflower, Korean BBQ Sauce, Sesame Slaw, Bibb Lettuce, Pickled Red Onions **15**

DEUCE BURGER*
Double Brisket and Short Rib Patties, Shredded Lettuce, Tomato, Caramelized Onion, Deuce Aioli, Choice of Cheese on Brioche Bun **18**

CHICKEN WINGS
BBQ, Buffalo Butter or Jamaican Jerk Sauce, with Carrots, Celery, Pickles and Ranch or Blue Cheese **16**
Item does not include a side

ENTRÉES

SMOTHERED CATFISH
Cornmeal Fried North Carolina Catfish, White Long Grain Rice, Wilted Garlicky Spinach, Roasted Cherry Tomatoes, Tasso Ham Gravy **28**

PRIME RIB* GS
12 oz CAB Ribeye, Roasted Garlic and Chive Mashed Potatoes, Charred Broccolini, with Horseradish Cream and Au Jus **46**

CHICKEN AND SWEET POTATO POT PIE
Joyce Farms Chicken Thighs, Peppers, Corn, Sweet Potatoes, Shallots, Kale topped with Cheddar Cheese Biscuit Toppings **26**

CEDAR PLANK SALMON* GS
Sautéed Wild Mushrooms, Blistered Haricot Vert, Cherry Tomatoes, Herbed Garlic Butter **32**

GS = Gluten Sensitive V = Vegetarian **Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.** *Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.

Deuce

COCKTAILS

SMOKE ANY COCKTAIL FOR $1

BLACKBERRY CHIPPER 16
Tito's Handmade Vodka, Blackberry Simple, Pink Lemonade and Owen's Lemonade garnished with Blackberries and a Dehydrated Lemon

THE DEUCE 16
Wheatley Vodka, Owen's Ginger Beer and a splash of Cranberry Juice, garnished with Rosemary and Fresh Berries

CHI-CHI LEE MARGARITA 16
Patrón Silver Tequila, Cucumber Jalapeño Agave Syrup and Lime Juice, served in a salt-rimmed glass with Fresh Cucumber

EAGLE FASHIONED 16
Maker's Mark Bourbon, Muddled Orange, Black Cherry and Brown Sugar with Maple Syrup and Orange Bitters over an ice sphere, garnished with a slice of Bacon

D-FUSION 16
Our unique take on the Transfusion: Grey Goose Vodka, Ginger Ale, Sprite, Soda Water, Lemonade and a Splash of Grape Juice, garnished with Mint and a Lime Wedge

BARREL-AGED SPECIALTY COCKTAIL 18
Our Cherry Vanilla Manhattan: Barreled and aged in-house with Woodford Reserve Bourbon, Sweet Black Cherries and Vanilla Extract

THE GREENS 17
Hendrick's Scottish Gin and St-Germain, House-made Cucumber Basil Syrup, Sour Mix, garnished with Fresh Basil

ZERO PROOF COCKTAILS 9

"ASK US ABOUT OUR FROZEN DRINKS"

MINT CONDITION
Owen's Ginger Beer, Fresh Mint and Berries with splash of Cranberry and Blackberry Syrup served in a wine glass

BERRY BASIL LEMONADE
Basil, Seasonal Berries, Agave and Natalie's Lemon Juice, over Crushed Ice

SEASONAL COCKTAILS

FALL SANGRIA 15
Maestro Dobel Tequila, Carmel Road Monterey Pinot Noir, Cranberry Juice and Pumpkin Spice Syrup, garnished with an Orange Slice and a Sprig of Rosemary

PEAR FOR THE COURSE 17
Another Hendrick's Gin, Amaro Nonino, Natalie's Lemon Juice, House-made Pear Cinnamon Simple Syrup and a splash of Club Soda, garnished with a Dehydrated Pear

2 ON 2 15
1792 Bourbon, Maple Brown Sugar Syrup, Owen's Lemonade and Sweet Tea, garnished with a Dehydrated Lemon

TURNBACK MARTINI 18
High West Bourbon, Caffè Borghetti, Espresso, and Simple Syrup

19TH HOLE 17
BHAWK Madam Colonel Vodka, Caramel Apple Butter Simple Syrup, Owen's Ginger Beer, and Natalie's Lemon Juice, garnished with a Dehydrated Lemon

BOURBON FLIGHT 20.25

ANGEL'S ENVY KENTUCKY BOURBON

BUFFALO TRACE KENTUCKY BOURBON

BASIL HAYDEN KENTUCKY BOURBON

BHAWK SERGEANT'S VALOR BOURBON
SOUTHERN PINES, NC

SELECT BOURBON FLIGHT 21.50

KNOB CREEK DEUCE SELECT

HIGH WEST BOURBON

1792 KENTUCKY BOURBON

WOODFORD RESERVE KENTUCKY BOURBON

PLEASE SCAN FOR OUR

SPIRITS MENU