

CAROLINA
VISTA
LOUNGE

WHERE HERITAGE MEETS INNOVATION.

COCKTAILS

THE NOVEMBER NINE \$13

In November 1951, history was made with the U.S. winning the Ryder Cup at Pinehurst. As a tribute to that Autumn day, we combined **Jim Beam White Label Bourbon** and Carolina pecans together to craft an Infused Old Fashioned that is unforgettable, giving you a distinct, memorable finish, like the 1951 Ryder Cup. *(Contains nuts)*

QUEEN OF THE SOUTH \$14

The Carolina Hotel, dubbed the Queen of the South, is a spectacle of Southern beauty. This drink features **Tito's Vodka**, honeysuckle infused cranberry and lime juice, with orange liqueur and agave nectar.

THE TROPHY \$15

Named for the world-renowned No. 2 course, this drink is a grapefruit-inspired cocktail featuring **Maestro Dobel Diamante Tequila**, complemented with oleo saccharum, house-made chili syrup and fresh lime juice, with a tajin rim. This crafted cocktail is as uniquely engineered as the home course of the U.S. Open.

THE BIRD DOG \$14

Always by Annie Oakley's side was Fred, her loyal bird dog. Starting with **1792 Bourbon**, an English black tea simple syrup, southern peach purée and fresh citrus juices, we created the bullseye you're looking for. If the target is the perfect cocktail, Fred knows where to find it.

THE PINES OASIS \$14

A tropical blend of **Bacardi Rum**, pineapple juice and a silky white wine reduction, this drink captures the essence of the islands in the pines. Sweet and smooth with a hint of citrus. Sip and feel transported to sun-kissed greens, a taste of paradise in every glass.

THE APOTHECARY \$16

Lavender has long been found in Apothecaries for healing purposes. By using **Madam Colonel Gin**, lavender infused syrup, and fresh lemon juice, this refreshing drink & the fresh air of Pinehurst will cure your thirst and any golfing ailments.



 = Gluten Free;  = Vegetarian;  = Gluten Sensitive

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*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness.

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COCKTAILS CONT.

THE ANCER \$16

Just like the rich traditions of Mexican culture, this **Olmeca Altos Tequila** cocktail is full of character and flavor– Muddled raspberries and house made honey simple syrup give it a smooth yet lively aura. Perfect for unwinding after a day of on the course.

THE ARCHITECT \$13

The architect behind Pinehurst, Donald Ross, designed blueprints for golf courses all over North America. Crafted with **El Jimador Blanco Tequila**, fresh lemon and peach juice, blood orange purée, and a sage simple syrup, it's a refreshing blueprint for taste and beauty.

SANDHILLS SUNSET \$17

With the smoothness of **Grey Goose Vodka** and a hint of lavender's calming essence, this cocktail is like the perfect shot, elegant and refreshing.

THE SANDTRAP SOUR \$14

After a long day on the course, the whiskey sour with **Bushmills Irish Whiskey** becomes the perfect 19th hole companion. The smooth whiskey mingles with tart lemon, refreshing after a challenging round. With each sip, the taste of victory feels a little sweeter.

FROM THE ROUGH

A rotating selection of special barrel-aged cocktails that rest for weeks in white oak barrels. **Ask our team for more details, limited availability and always evolving.**

ZERO PROOF

Feel free to SPIKE these mocktails, just ask your server

HIBISCUS HOLE-IN-ONE \$9

A refreshing non-alcohol cocktail featuring Amethyst Lemon-Serrano-Cucumber, hibiscus syrup, lemon juice.

SOUTHERN SUNSET \$10

House-Made grenadine falls into a balanced mixture of Passion Fruit & Lime with a Club Soda Fizz

PASSION PUNCH \$9

Muddled Strawberries, Honey Simple Syrup, Tropical Fruit Blend and Lime Juice



WINES

OFFERED BY THE GLASS

WHITE WINE

CAPOSALDO Prosecco / Italy	11/42
CASTELNUOVO DEL GARDA Pinot Grigio / Veneto / Italy	11/42
NOBILO Sauvignon Blanc / Marlborough / New Zealand	11/42
CAMBRIA "KATHRINE'S VINEYARD" Chardonnay / Santa Maria Valley / California	15/58
NIELSON Chardonnay / Santa Barbera / California	12/46
AIX Dry Rosé / Provence / France	14/54
WILLAMETTE VALLEY VINEYARDS White Pinot Noir / Willamette Valley / Oregon	19/74

RED WINE

SAURUS Pinot Noir / Patagonia / Argentina	13/50
SIDURI Pinot Noir / Santa Barbera / California	18/70
TERRA D'ORO Zinfandel / Sierra Foothills / California	16/61
DAOU Cabernet Sauvignon / Paso Robles / California	16/66
QUILT Cabernet Sauvignon / Napa Valley / California	21/82
FRANK FAMILY VINEYARDS Cabernet Sauvignon / Napa Valley / California	43/170
ORIN SWIFT 8 YEARS IN THE DESERT Red Blend / California	33/132
DISEÑO Malbec / Mendoza / Argentina	11/42
PENFOLDS BIN 28 Shiraz / Barossa Valley / Australia	21/78



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BOTTLE OFFERING

CAPTAIN'S LIST AVAILABLE UPON REQUEST

WHITE WINE

GRUET WINERY	55
Blanc De Blanc / New Mexico	
THREADCOUNT BY QUILT	50
Sauvignon Blanc / California	
BODEGA COLOME	40
Torrontes / Salta / Argentina	
BRAVIUM	62
Chardonnay / Anderson Valley / California	
EL ENEMIGO	70
Chardonnay / Mendoza / Argentina	

RED WINE

NEYERS CANYON	66
Red Blend / Napa Valley / California	
MONTES ALPHA	68
Cabernet Sauvignon / Colchagua Valley / Chile	
PENNER ASH	150
Pinot Noir / Willamette Valley / Oregon	
TENUTA DI ARCENO	86
Chianti Classico / Tuscany / Italy	
ALLEGRINI	195
Amarone / Valpolicella / Italy	
STAGS' LEAP WINERY	97
Petite Sirah / Napa Valley / California	
THREADCOUNT BY QUILT	66
Red Blend / California	
JAYSON BY PAHLMAYER	165
Red Blend / Napa Valley / California	
CLOS APALTA "PETITE CLOS"	150
Red Blend / Apalta Valley / Chile	
MONTES "PURPLE ANGEL"	270
Red Blend / Colchagua Valley / Chile	
BERINGER "KNIGHTS VALLEY"	90
Cabernet Sauvignon / Sonoma County / California	
STONESTREET	160
Cabernet Sauvignon / Alexander Valley / California	
CVNE "IMPERIAL" GRAN RESERVA	198
Rioja / Spain	
DAOU "SOUL OF A LION"	330
Cabernet Sauvignon / Paso Robles / California	



BEER

DRAFT BEER	Michelob Ultra	\$7
	Yuengling Lager	\$7
	Modelo Especial	\$9
	Pinehurst Brewing Pivoted IPA	\$8
	Pinehurst Brewing Seasonal	\$8
	Rotating Carolina Craft	\$9
	Sam Adams Seasonal Selection	\$9

PACKAGE	Pinehurst Brewing 1895 Lager	\$6.5
	Pinehurst Brewing Pivoted IPA	\$6.5
	Bud Light	\$6
	Miller Lite	\$6
	Coors Light	\$6
	Yuengling Flight	\$6
	Sam Adams Light	\$8
	Corona Premier	\$8
	Sierra Nevada Pale Ale	\$8
	Wicked Weed Pernicious IPA	\$8
	Guinness Stout	\$9
	Truly Wild Berry Seltzer	\$7
	White Claw Black Cherry	\$7
	Twisted Tea	\$7
	Sam Adams "Just The Haze" N/A	\$8



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FROM THE BARREL

SPECIAL SELECTIONS

BOURBON & WHISKEY

Woodford Reserve
Buffalo Trace
Jefferson's Oceans
Maker's Mark 46
Baker's 7 Year
Basil Hayden
Angel's Envy
Sweetens Cove 22
Sweetens Cove Kennebec
Puncher's Chance
Whistle Pig Small Batch Rye 10 Year
Suntory Toki
Suntory AO World Whisky
Jack Daniel's Sinatra Select
Stranahan's Single Malt

SCOTCH

Macallan 18 Year
Macallan 12 Year
Johnnie Walker Blue
Glenlivet
Laphroaig
Glenmorangie 10 year

TEQUILA

Avion Cristalino
Avion Reserva 44
Maestro Dobel Cristalino
Maestro Dobel Diamante
Don Julio 1942
Don Julio 1942 Rosado
Patron Cielo
Patron El Alto



LOUNGE MENU

1130AM – 11PM

SHAREABLES

PULL APART BREAD 9

Calvander / Mozzarella / Pink Sea Salt / Chimichurri

SALUMI AND CHEESE 21

Pickles / Lusty Monk Mustard / Lavosh / Crostini

CHILI SALT PORK RINDS 8

Lime Wedges / Smashed Guacamole

POMMES FRITES 7

Chili / Lime / Cotija Cheese / Peruvian Aioli

SWEET POTATO FRIES 8

Pecan Praline Sauce

SMALLER PLATES

BAKED CHEESE FONDUE 15

Chorizo / Poblano Peppers / Charred Onions / Crispy Corn Tostadas

SHRIMP CEVICHE* 17

Guacamole / Chili Oil / Red Onions / Crispy Corn Tortillas

CHICKEN LOLLIPOPS 14

Fried Crispy / Hot Honey / Dill Pickle Aioli

DEVEILED EGGS 10

Pimento Cheese / Smoked Bacon / Horseradish Cream Cheese / Lavosh

EMPANADAS 12

Charred Corn / Jalapeño / Oaxaca / Aji Verde / Arugula / Pickled Jicama

PORK SOPECITOS 15

Carnitas / Peach Slaw / Black Beans / Guajillo / Pickled Onion / Radish

GRILLED OYSTERS* 24

Bacon / Cornbread Crumbles / Calvander / Jalapeño Butter

BEER-STEAMED MUSSELS* 20

Pivoted IPA / Andouille Sausage / Onion / Garlic / Tomato / Kale Pesto Baguette

PORK BELLY 15

Soy Sorghum Glaze / Pickled Cucumber / Yeast Rolls / Benne Seeds / Truffle Hot Sauce



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LOUNGE MENU

1130AM – 11PM

LEAFY GREENS (HALF / WHOLE)

Add Grilled Chicken 6
Grilled Shrimp 8

SANDHILLS COBB 12/18

Artisan Greens / Grilled Chicken / Wood-Fired Salmon
Grilled Corn / Avocado / Blue Cheese / Bacon / Boiled Egg
Tomato / Cornbread Croutons

STREET CORN SALAD 11/15

Mixed Greens / Roasted Corn / Avocado
Tomato / Jicama / Cotija Cheese / Chili-Lime Vinaigrette

LITTLE GEM LETTUCE 10/14

Quinoa / Sweet Potato Velvet / Beets / Pumpkin Seeds / Celeriac
Aged Goat Cheese / Hibiscus / Green Goddess Dressing

HANDHELDS

Served with choice
of French Fries,
Kettle Chips or
Side Salad

VISTA CLUB 17

Roasted Turkey / Smoked Ham / Aged Cheddar
Swiss Cheese / Tomato / Applewood Smoked Bacon
Green Goddess Spread / Country White Bread

B-L-T 14

Smithfield Slab Bacon / Gem Lettuce / Heritage Tomato
House Mayo / Country White Bread

SOUTHERN CHICKEN SLIDERS 16

Grilled or Buttermilk-Fried Chicken Breast / Lemon Aioli
Pickles / Lettuce / Tomato / Brioche Buns

GRILLED CHEESE 15

Aged Cheddar / Boxcar's Lissome / Goat Lady Chèvre
Pepper Jam / Toasted Thick Cut Brioche

BRAISED CHICKEN TACOS 15

Griddle Corn Tortillas / Oaxaca Cheese / Lime
Red Onions / Cilantro

ALL AMERICAN BURGER* 18

Two Flame-Grilled Beef Patties / American Cheese
Shredded Iceberg / "Secret Sauce" / Tomato
Onion / Pickles



DINNER

5PM – 10PM

LARGER PLATES (DINNER ONLY)

GRILLED PRIME HANGER STEAK* ③ 34

Chili-Lime Pommes Frites / Carrot Ginger Puree / Chimichurri

GLAZED PORK CHOP ③ 32

Blue Cheddar Grits / Jalapeño Cream / Arugula
Leek Oil / Pickled Onion / Smoked Paprika

SHRIMP AND CORN TAMAL ③ 29

Tomato and Guajillo Sauce / Andouille / Sumac
Sprouted Cilantro / Kale Pesto

TEXAS BBQ HALF CHICKEN ③ 30

Charred Salsa Roja / Peach Slaw
Pickled Heritage Radish / Refried Black Beans

HOPPIN' JOHN ③ V 21

"Dirty Rice" / Cajun-Spiced Tofu / Roasted Mushrooms
Truffle Hot Sauce / Kale Serrano Chutney

DESSERTS

BREAD PUDDING 10

Vanilla Bean Ice Cream / Hot Buttered Rum Sauce
Toffee Crunch

MILE-HIGH KEYLIME PIE 12

Fresh Keylimes / Meringue / Strawberries / Pineapple
Blackberries / Candied Macadamia Nuts

'INSIDE OUT BROOKIE SUNDAE' 10

Dulce De Leche Ice Cream / Brigadeiro Sauce / Cinnabon Caramel Corn
Sub: Flourless Brown Butter Brownie ③

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