

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 TURN 16

A fall-inspired take on the classic margarita. **El Jimador Reposado** tequila brings warm, mellow depth, paired with house-made pear simple syrup, triple sec, and a bright squeeze of lime. Crisp, balanced, and quietly bold – the perfect pause between nines.

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

Gluten Sensitive items may contain or come into contact with items that contain gluten and can be made gluten free upon request.
Food items are prepared with equipment and products containing gluten, dairy/animal products, and nuts. Please inform your server of any allergies.
*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.

BREAKFAST BALL 17

It's where summer's last warmth lingers, and fall's richness begins to stir. **Del Maguey Mezcal** meets the golden brightness of pineapple, with lime and simple syrup for balance. Vibrant, grounded, and perfectly in between.

THE ARCHITECT 14

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.

SUNDAY PIN 18

Iced coffee taken up a notch. A smooth blend of **Grey Goose**, cold brew, and spiced chai, softened with a splash of cream. It's bold and comforting –Silky, slightly spiced, and just indulgent enough to make Sunday feel like a reward, whether you're on the green or off the clock.

THE GOLDEN CADDY 18

Reliable as an old friend and just as comforting. This Bourbon-forward sipper blends the warm spice of **Old Forester 86** with the deep cherry richness of Luxardo liqueur, layered with maple's subtle sweetness and the earthy edge of walnut bitters. Like a trusty Caddy, it settles you in.

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

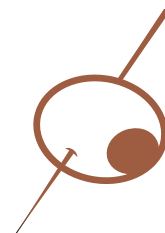
A refreshing non-alcohol cocktail featuring Amethyst Lemon-Serrano-Cucumber, Hibiscus Syrup, Lemon Juice.

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 Barbara / 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 Barbara / 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 PAHLMMEYER	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	

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BEER

DRAFT BEER	Michelob Ultra	7
	Yuengling Flight	7
	Modelo Especial	9
	Pinehurst Brewing Pivoted IPA	8
	Pinehurst Brewing Seasonal	8
	Sierra Nevada Seasonal	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 Lager	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 Ocean
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
Patron Cielo
Patron El Alto



LOUNGE MENU

1130AM – 11PM

SHAREABLES

PULL APART BREAD 9

Calvander / Mozzarella / Pink Sea Salt / Chimichurri

SALUMI AND CHEESE 24

Pickles / Lusty Monk Mustard / Lavosh / Crostini

CHILI SALT PORK RINDS 9

Roasted Tomato Salsa / Smashed Guacamole / Lime Wedges

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

Smoked Pimento / Crispy Bacon / Horseradish Cream / Hand-Rolled Crackers

EMPANADAS 12

Butternut Squash Puree / Fried Andouille / Cotija / Oaxaca / Aji Verde

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

Slab Bacon / Gem Lettuce / Hot-House 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

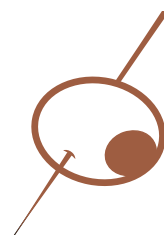
Aged Cheddar / Boxcarr's Lissome / Goat Lady Chèvre
Pepper Jam / Toasted Thick Cut Brioche

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

PECAN WOOD SMOKED RACK OF LAMB 54

Cranberry Farro Risotto / Young Carrots / Pecan Mole

PORK TENDERLOIN ③ 26

Maple Bourbon Reduction / Jalapeno Sweet Potato Puree
Appalachian Ambrosia Pickles

SKILLET-FRIED MOUNTAIN TROUT 28

Red Bean Stew / Citrus Wilted Greens / Baked Rice
House-Made Hot Sauce

HERB ROASTED QUAILS ③ 32

Kabocha Squash Hash / Melting Potatoes / Green Peppercorn Pan Sauce

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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