

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 BANANA BALL 15

A smooth topical swing designed for those who like a curve in their game. Built with **Bacardí Rum**, silky banana simple syrup, bright lime, and sunny orange juice, finished with a dash of bitters. It's a perfect match of smooth, and fruity making it the perfect pitch for those who are looking to add a little spin to their sip.

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.

IN THE BUNKER 18

A bold yet refreshing escape route for anyone who's found themselves in a tight lie. **High West Bourbon** brings smooth, warming depth, while blackberry-basil simple syrup adds a juicy, herb-kissed twist. Bright lemon juice sharpens the swing, and a splash of Sprite lifts the whole drink with a bubbly, effortless finish.

THE APOTHECARY 16

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



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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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All sales subject to an 18% service charge plus North Carolina sales tax.

COCKTAILS CONT.

BREAKFAST BALL 16

It's where summer's last warmth lingers, and fall's richness begins to stir. **Illegal 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 **Jose Cuervo Silver Tequila**, fresh lemon and peach juice, blood orange purée, and a sage simple syrup, it's a refreshing blueprint for taste and beauty.

THE DROP 16

A bright, refreshing twist worthy of a perfect approach shot. Crafted with crisp **Wheatley Vodka** and a duo of raspberry and classic simple syrups, The Drop delivers a smooth, subtly sweet swing right from the first sip. Fresh lemon juice adds a clean, zesty pop—like watching your ball take a gentle, controlled drop onto the green.

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.**



WINES

OFFERED BY THE GLASS

WHITE WINE

LA MARCA Prosecco / Veneto / Italy	11/46
CASTELNUOVO DEL GARDA Pinot Grigio / Veneto / Italy	11/42
NOBILO Sauvignon Blanc / Marlborough / New Zealand	11/42
CAMBRIA "KATHERINE'S VINEYARD" Chardonnay / Santa Maria Valley / California	15/58
EDNA VALLEY VINEYARDS Chardonnay / California	13/51
BELLE GLOS "OEIL DE PERDRIX" Rosé / Sonoma / California	15/63
BLINDFOLD "BLANC DE NOIR" Pinot Noir / Sonoma / California	19/74

RED WINE

BÖEN Pinot Noir / California	13/50
SIDURI Pinot Noir / Willamette Valley / Oregon	18/70
SALDO Zinfandel / California	15/58
DAOU Cabernet Sauvignon / Paso Robles / California	16/66
QUILT Cabernet Sauvignon / Napa Valley / California	21/82
STONESTREET Cabernet Sauvignon / Alexander Valley / California	38/150
ORIN SWIFT "8 YEARS IN THE DESERT" Red Blend / California	33/132
DISEÑO Malbec / Mendoza / Argentina	11/43
PENFOLDS "BIN 28" Shiraz / Barossa Valley / Australia	21/78



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BOTTLE OFFERING

CAPTAIN'S LIST AVAILABLE UPON REQUEST

WHITE WINE	KENDALL JACKSON BRUT CUVÉE 54 California
	THREADCOUNT BY QUILT 50 Sauvignon Blanc / California
	ALAMOS 43 Torrontés / Mendoza / Argentina
	LINGUA FRANCA "ANVI" 86 Chardonnay / Willamette Valley / Oregon
	MATANZAS CREEK 58 Chenin Blanc / California
RED WINE	NEYERS "SAGE CANYON" 76 Red Blend / California
	MONTES ALPHA 68 Cabernet Sauvignon / Colchagua Valley / Chile
	PENNER ASH 138 Pinot Noir / Willamette Valley / Oregon
	TENUTA DI ARCENO 68 Chianti Classico / Tuscany / Italy
	ALLEGRINI "BABY AMARONE" 58 Valpolicella / Italy
	STAGS' LEAP WINERY 97 Petite Sirah / Napa Valley / California
	THREADCOUNT BY QUILT 66 Red Blend / California
	THE PRISONER 98 Red Blend / Napa Valley / California
	MONTES "PURPLE ANGEL" 225 Red Blend / Colchagua Valley / Chile
	BERINGER "KNIGHTS VALLEY" 90 Cabernet Sauvignon / Sonoma County / California
	BODEGA LANZAGA "LZ" 58 Tempranillo / Rioja / Spain
	DAOU "SOUL OF A LION" 300 Cabernet Sauvignon / Paso Robles / California
	ORIN SWIFT "PAPILLON" 1.5L 330 Red Blend / Napa County / California
	BELLE GLOS "TAYLOR LANE VINEYARD" 1.5L 210 Pinot Noir / Sonoma Coast / California
	OPUS ONE, 2019 1.5L 1998 Red Blend / Napa Valley / 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	6.5
	Miller Lite	6.5
	Coors Light	6.5
	Yuengling Lager	6.5
	Sam Adams Light	6.5
	Corona Premier	7.5
	Sierra Nevada Pale Ale	7.5
	Wicked Weed Pernicious IPA	7.5
	Truly Wild Berry Seltzer	7.5
	White Claw Black Cherry	7.5
	Twisted Tea	7.5
	Guinness Stout	9.5
	High Noon Pineapple	12



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FROM THE BARREL

SPECIAL SELECTIONS

BOURBON & WHISKEY

Woodford Reserve
Buffalo Trace
Maker's Mark 46
Angel's Envy
Whistle Pig Small Batch Rye, 10 Year
Suntory Toki
Suntory AO World Whisky
Jack Daniel's Sinatra Select
High West
High West Double Rye
Basil Hayden Toast
Elijah Craig Toasted Barrel
BHAWK Sergeant's Valor

"THE INNER CIRCLE" Pinehurst Exclusive Barrels

Buffalo Trace Pinehurst Barrel
Woodford Reserve Pinehurst Barrel
"Sandmines No. 10"
Woodford Reserve Double Oak
Pinehurst Barrel "View From the Vista"
Maker's Mark Pinehurst Barrel
"Road to the Open"
1792 Pinehurst Barrel
Elijah Craig Pinehurst Barrel Proof



FROM THE BARREL CONT.

SPECIAL SELECTIONS

“CENTURY CLUB SCOTCH”

Balvenie Carribean Cask, 14 year
Balvenie Doublewood, 12 year
Balvenie Portwood
Glenfiddich, 12 year
Glenfiddich, 14 year
Glenfiddich, 15 year
Glenfiddich, 16 year Aston Martin Edition
Glenfiddich, 18 year

SCOTCH

Monkey Shoulder
Dalmore Sherry Cask, 8 year
Dalmore, 12 year
Dalmore, 14 year
Glenmorangie Triple Cask, 18 year
Dewar's US Open, 19 year

TEQUILA & MEZCAL

Herradura Reposado
Herradura Añejo
Herradura Ultra
Maestro Dobel Cristalino
Maestro Dobel Diamante
Don Fulano Reposado
Don Fulano Añejo
Patron Cielo
Patron El Alto



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ZERO-PROOF

BREWED	SAM ADAMS "JUST THE HAZE" HAZY IPA	6.5
	SIERRA NEVADA "TRAIL PASS" GOLDEN ALE N/A	6.5
	WHITE CLAW N/A	6.5

WINE	LUMINARA CHARDONNAY	45
	LUMINARA CABERNET	45
	LUMINARA SPARKLING	45

COCKTAILS

Feel free to SPIKE these mocktails, just ask your server

HIBISCUS HOLE-IN-ONE 12

A refreshing non-alcoholic cocktail featuring **Amethyst** Lemon Cucumber Serrano, Hibiscus Syrup, and Lemon Juice

BOGEY BLUES 12

A bright, bubbly do-over in a glass. **UNDoNE No. 2 NOT GIN** lays down crisp botanical notes, while blueberry syrup adds a juicy pop of color and flavor. Club soda keeps things light and refreshing, and a splash of Sprite brings a little extra fizz to keep your round fun.

OFF THE FIRST 9

A smoky-sweet swing you can count on every time. **UNDoNE No. 4 NOT MEZCAL** brings gentle campfire notes without the heat, while pineapple adds sunny tropical flair. Fresh lime juice sharpens the edge with a crisp, citrusy snap, and simple syrup smooths everything into an easy, refreshing finish.



LOUNGE MENU

1130AM – 11PM

SHAREABLES

PULL APART BREAD 9

Calvander / Mozzarella / Pink Sea Salt / Chimichurri

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

SHRIMP CEVICHE* 17

Guacamole / Chili Oil / Red Onions / Crispy Corn Tortillas

CHICKEN LOLLIPOPS 14

Buttermilk Fried / Hot Honey / Dill Pickle Dip

DEVEILED EGGS 10

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

GRILLED OYSTERS* 24

Bacon / Cornbread Crumbles / Calvander / Jalapeño Butter

BLACK PEPPER BRISKET PUPUSAS 16

Marsh Hen Mill Red Beans / Oaxaca / Sweet Pickled Chiles / Salsa Lizano



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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

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

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* 38

Chili-Lime Pommes Frites / Charred Broccolini / Chimichurri

HERITAGE PORK TENDERLOIN* 28

Smoked Cheddar Grits / Fire Roasted Peppers / Natural Jus

CHAR-GRILLED SALMON* 36

Crispy Potato Stack / Corn Succotash / Smoked Paprika Cream

TAMARIND-GLAZED QUAILS 32

Fried Crispy / Bravas Potatoes / Jicama Slaw

BRONZE-CUT BUCATINI 24

Basil-Pecan Pesto / Local Burrata / Flame-Charred Squashes
Cherry Jewel Tomatoes / 6-Month Parmesan / Grilled Focaccia Crumble
add chicken 6 / shrimp 8

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



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