

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.

FROST DELAY \$14

An exotic, spiced cocktail that mirrors the unexpected charm of a frosty morning on the golf course. **Bacardi Spiced Rum** lays a robust foundation, vanilla and cinnamon provide comforting sweetness and warmth. A splash of fresh lime and orange juices introduces a bright, citrusy element. The perfect drink before heading out for a round or while relaxing in the lounge, watching the frost melt away.

THE APOTHECARY \$16

Lavender has long been found in Apothecaries for healing purposes. By using **Hendrick's Cucumber 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 FOUNDER \$15

A toast to the visionary founder of Pinehurst, James Walker Tufts. Synthesizing the smoothness of **Absolut Vodka** with the citrusy hint of orange liqueur, aromatic thyme simple syrup, vibrant pomegranate juice, and zesty lemon juice, this drink captures the essence of Pinehurst's legacy. Topped with sparkling **Prosecco**, it sparkles like the resort's celebrated greens.

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.

2° BELOW \$17

A tribute to Michelle Wie, winner of the 2014 US Women's Open Championship on Pinehurst No. 2, by 2 strokes under par for the tournament. This **Grey Goose Vodka** based cocktail provides a smooth, solid foundation, symbolizing strength and resilience. St. Germain adds a touch of floral elegance, while muddled grapes and white grape juice infuse the drink with the natural sweetness of victory.

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



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	15/54
	NIELSON Chardonnay / Santa Barbera / California	12/46
	FORGE CELLERS "CLASSIQUE" Riesling / Seneca Lake / New York	15/58
	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
	MONTES ALPHA Cabernet Sauvignon / Colchagua Valley / Chile	17/68
	DAOU Cabernet Sauvignon / Paso Robles / California	17/66
	QUILT Cabernet Sauvignon / Napa Valley / California	21/82
	FRANK FAMILY VINEYARDS Cabernet Sauvignon / Napa Valley / California	43/170
	LEVIATHAN Red Blend / California	25/98
	DISEÑO Malbec / Mendoza / Argentina	11/42
	BODEGA CATENA ZAPATA ALTA "HISTORIC ROWS" Malbec / Mendoza / Argentina	40/158
	PENFOLDS BIN 28 Shiraz / Barossa Valley / Australia	20/78



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BOTTLE OFFERING

CAPTAIN'S LIST AVAILABLE UPON REQUEST

WHITE WINE

GRUET WINERY Blanc De Blanc / New Mexico	55
WILLAMETTE VALLEY VINEYARDS Pinot Gris / Willamette Valley / Oregon	45
BODEGA COLOME Torrantes / Salta / Argentina	40
MER SOLEIL "SILVER" Chardonnay / Monterey / California	51
EL ENEMIGO Chardonnay / Mendoza / Argentina	70
VIÑABADE Albariño / Rias Baixas / Spain	52

RED WINE

SONOMA-CUTRER Pinot Noir / Sonoma County / California	68
PONZI "TAVOLA" Pinot Noir / Willamette Valley / Oregon	65
PENNER ASH Pinot Noir / Willamette Valley / Oregon	150
TENTUA DI ARCENO Chianti Classico / Tuscany / Italy	84
ALLEGRINI Amarone / Valpolicella / Italy	195
FINCA DECERO "REMOLINOS VINEYARD" Malbec / Mendoza / Argentina	50
STAGS' LEAP WINERY Petite Sirah / Napa Valley / California	100
THREADCOUNT BY QUILT Red Blend / California	66
JAYSON BY PAHLMAYER Red Blend / Napa Valley / California	165
CLOS APALTA "PETITE CLOS" Red Blend / Apalta Valley / Chile	150
MONTES "PURPLE ANGEL" Red Blend / Colchagua Valley / Chile	270
BERINGER "KNIGHTS VALLEY" Cabernet Sauvignon / Sonoma County / California	90
STONESTREET Cabernet Sauvignon / Alexander Valley / California	160
CVNE "IMPERIAL" GRAN RESERVA Rioja / Spain	198
DAOU "SOUL OF A LION" Cabernet Sauvignon / Paso Robles / California	330

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BEER

DRAFT BEER	Michelob Ultra	\$7
	Yuengling Lager	\$7
	Corona Premier	\$8
	Pinehurst Brewing Pivoted IPA	\$8
	Pinehurst Brewing Seasonal Selection	\$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
	Corona Premier	\$8
	Modelo Especial	\$8
	Sierra Nevada Pale Ale	\$8
	Wicked Weed Pernicious IPA	\$8
	Dogfish Head - 60 Minute IPA	\$8
	Guinness Stout	\$9
	Truly Wild Berry Seltzer	\$7
	White Claw Black Cherry	\$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 Kennessee
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

BAKED CHEESE FONDUE 15

Chorizo / Poblano Peppers / Charred Onions / Crispy Corn Tostadas

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

Fried Crispy / Hot Honey / Dill Pickle Aioli

DEVEILED EGGS 10

Pimento Cheese / Smoked Bacon / Horseradish Cream Cheese / Lavosh

EMPANADAS 12

Smoked Sweet Potato / Oaxaca Cheese / Corn / Chow Chow / Aji Verde

PORK BELLY 15

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

GRILLED OYSTERS* 24

Bacon / Cornbread Crumbles / Calvander / Jalapeño Butter

BEER-STEAMED MUSSELS* 20

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



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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-P 14

Bacon / Shredded Romaine / Tomato
Pimento Cheese Spread / Thick-Cut 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*  **34**
Chili-Lime Pommies Frites / Carrot Ginger Puree / Chimichurri

BRAISED VEAL SHANK  **32**
Caramelized Coconut Rice / Butternut Squash
Spiced Tortilla Strips / Cilantro Chutney

SHRIMP AND GRITS **29**
Andouille Sausage / Blue Corn Stone Ground Grits / Sweet Peppers
Crispy Sweet Potato / Low Country Cream Sauce

CRISPY CHICKEN **28**
Roasted Fingerling Potatoes / Caramelized Onion
Roasted Poblano / Asparagus / Aji Verde / Cotija Cheese

HOPPIN' JOHN   **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

"BROOKIE" SUNDAE **10**
Warm Chocolate Chip Cookie Brownie
Buttermilk Ice Cream / Brigadeiro Sauce
Spicy Chili Caramel Corn

Sub: Flourless Brown Butter Brownie 



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