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.

PAR FROM THE PATCH 18

The ultimate 19th-hole reward for those crisp, late-season rounds. Smooth **Grey Goose Vodka**, Caffè Borghetti Coffee Liqueur, adding notes of dark roasted espresso with a rich, slow-steeped cold brew. Spiced pumpkin simple syrup cuts through the bold coffee profile, delivering a smooth, comforting finish. It is the perfect toast to a perfect day on the fairways.

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 LAST GROUP OUT 17

Warm, rich, and perfectly balanced. Bold **High West Bourbon** mirrors the rugged spirit of the back nine. Sharp lemon juice brings a crisp morning drive, while jammy fig simple syrup sweetens the scorecard. Shaken to a velvety, frothy pour, it delivers a classic, silky-smooth finish to your final round.

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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COCKTAILS CONT.

THE ALBATROSS 16

This cocktail blends the distinct, earthy roast of **Ilegal Mezcal** with the crisp, refreshing bite of local pressed apple cider. Rich, velvety maple simple syrup, and a splash of fresh squeezed lime juice ensures a clean, vibrant finish. It is the ultimate cold-weather companion for a late-season round.

THE ARCHITECT 13

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.

FALL FROM THE LEAD 18

Inspired by late-afternoon rounds under changing leaves, Smooth **Old Forester Bourbon** provides a robust baseline of sharp spice and rich oak, A drizzle of golden honey syrup. Finally, a dash here and a dash there will secure your spot on the Leaderboard.

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.**

CVL_MAIN_9.26

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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
DAOU "THE OPTIMIST" Sauvignon Blanc / Paso Robles / California	13/50
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	14/54
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	11/42
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 California	54
THREADCOUNT BY QUILT Sauvignon Blanc / California	50
LINGUA FRANCA "AVNI" Chardonnay / Willamette Valley / Oregon	86
MATANZAS CREEK Chenin Blanc / California	58

RED WINE

NEYERS "SAGE CANYON" Red Blend / California	66
MONTES ALPHA Cabernet Sauvignon / Colchagua Valley / Chile	68
PENNER ASH Pinot Noir / Willamette Valley / Oregon	138
TENUTA DI ARCENO Chianti Classico / Tuscany / Italy	68
ALLEGRINI "BABY AMARONE" Valpolicella / Italy	58
STAGS' LEAP WINERY Petite Sirah / Napa Valley / California	97
THREADCOUNT BY QUILT Red Blend / California	66
THE PRISONER Red Blend / Napa Valley / California	98
MONTES "PURPLE ANGEL" Red Blend / Colchagua Valley / Chile	225
BERINGER "KNIGHTS VALLEY" Cabernet Sauvignon / Sonoma County / California	90
BODEGA LANZAGA "LZ" Tempranillo / Rioja / Spain	58
DAOU "SOUL OF A LION" Cabernet Sauvignon / Paso Robles / California	300
ORIN SWIFT "PAPILLON" 1.5L Red Blend / Napa County / California	330
BELLE GLOS "TAYLOR LANE VINEYARD" 1.5L Pinot Noir / Sonoma Coast / California	210
OPUS ONE, 2019 1.5L Red Blend / Napa Valley / California	1998

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BEER

DRAFT BEER

Michelob Ultra	7
Modelo Especial	9
Pinehurst Brewing Pivoted IPA	8
Dog Fish Head Seasonal	9
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	8.5
High Noon Pineapple	12

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FROM THE BARREL

SPECIAL SELECTIONS

CENTURY CLUB SCOTCH FLIGHT

60

Seven award-winning pours, combining for over 100 years of barrel aging. A true tribute to patience, craftsmanship, and time.

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

BOURBON & WHISKEY

Woodford Reserve	11.75
Buffalo Trace	17
Maker's Mark 46	12.25
Angel's Envy	16.25
Whistle Pig Small Batch Rye, 10 Year	26.25
Suntory Toki	11.25
Suntory AO World Whisky	19.25
Jack Daniel's Sinatra Select	50
High West	10.25
High West Double Rye	15.25
Basil Hayden Toast	17.25
Elijah Craig Toasted Barrel	16.5
BHAWK Sergeant's Valor	18

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FROM THE BARREL CONT.

SPECIAL SELECTIONS

SCOTCH	Balvenie Portwood 21 Year	100
	Monkey Shoulder	11.75
	Dalmore Sherry Cask, 12 year	25.5
	Dalmore, 12 year	18.75
	Dalmore, 14 year	32.5
	Glenmorangie Signet	65
	Dewar's US Open, 19 year	20
TEQUILA & MEZCAL	Herradura Reposado	16.25
	Herradura Añejo	18.25
	Herradura Ultra	18.25
	Maestro Dobel Cristalino	43
	Maestro Dobel Diamante	9.5
	Don Fulano Reposado	18.75
	Don Fulano Añejo	25.5
	Patrón El Cielo	37
	Patrón El Alto	42

THE INNER CIRCLE
Pinehurst Exclusive Barrels

Ask a member of our team for Exclusive Pinehurst Selections.

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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.

FALL FAIRWAYS 9

Elevate your clubhouse experience with a non-alcoholic drink that packs a championship punch. Campfire aroma of **UNDONE No. 9 This Is Not Mezcal**, bringing a sophisticated, smoky depth to the glass. Crisp apple cider and a velvety splash of pure maple syrup channel crisp morning tee times, fresh lime juice cuts through the sweetness with sharp precision. Finished with a fiery, effervescent kick of ginger beer. The perfect option whether you're cooling down after a rough round in the sand traps or celebrating a perfect drive on the 18th fairway.

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LOUNGE MENU

11:30AM – 11PM

SHAREABLES

PULL APART BREAD 9
Calvander / Mozzarella / Pink Sea Salt / Chimichurri

CHILI SALT PORK RINDS 10
Smashed Guacamole / Salsa Lizano / Lime Wedges

POMMES FRITES 7
Chili / Lime / Cotija Cheese / Peruvian Aioli

SWEET POTATO FRIES 8
Pecan Praline Sauce

SMALLER PLATES

SHRIMP CEVICHE* GS 17
Guacamole / Chili Oil / Red Onions / Crispy Corn Tortillas

CHICKEN LOLLIPOPS 18
Buttermilk Fried / Hot Honey / Dill Pickle Dip

DEVILED EGGS GS 10
Smoked Pimento / Crispy Bacon / Horseradish Cream / Hand-Rolled Crackers

GRILLED OYSTERS* 24
Bacon / Cornbread Crumbles / Calvander / Jalapeño Butter

PIMENTO EMPANADA 15
Brisket / Corn Relish / Salsa Lizano

HUSHPUPPIES 12
Andouille / Smoked Cheddar / Poblano / Aji Verde

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LOUNGE MENU

11:30AM – 11PM

LEAFY GREENS
(HALF / WHOLE)

SANDHILLS COBB (GS) **14/18**
Artisan Greens / Grilled Chicken / Wood-Fired Salmon
Grilled Corn / Avocado / Blue Cheese / Bacon / Boiled Egg
Tomato / Cornbread Croutons

STREET CORN SALAD (GF) (V) **12/16**
Mixed Greens / Roasted Corn / Avocado
Tomato / Jicama / Cotija Cheese / Chili-Lime Vinaigrette

VISTA CAESAR SALAD (GS) **14/18**
Brown Butter Crumble / Fried Anchovy Shredded Aged Parmesan
Toasted Black Pepper

Add Grilled Chicken 6 | Grilled Shrimp 8

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

VISTA CLUB (GS) **17**
Roasted Turkey / Smoked Ham / Aged Cheddar
Swiss Cheese / Tomato / Applewood Smoked Bacon
Green Goddess Spread / Country White Bread

B-L-T (GS) **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 (GS) **15**
Griddle Corn Tortillas / Oaxaca Cheese / Lime
Red Onions / Cilantro

ALL AMERICAN BURGER* (GS) **20**
Two Flame-Grilled Beef Patties / American Cheese
Shredded Iceberg / "Secret Sauce" / Tomato
Onion / Pickles

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DINNER

5PM – 10PM

LARGER PLATES (DINNER ONLY)

GRILLED PRIME HANGER STEAK* GS 39
Chili-Lime Pommes Frites / Charred Broccolini / Chimichurri

HERITAGE CHAR-GRILLED PORKCHOP GS 30
Roasted Sweet Potato Puree / Apple Cider Glaze
Spice Candied Pecan / Rainbow Chard

SALMON A-LA-PLANCHA GS 36
Hickory Grove Polenta / Peppercorn Vinaigrette / Fried Brussels

PERUVIAN ROASTED HALF-CHICKEN 30
Pickled Sweet Chiles / Pimento Butter / Salsa Roja / Watercress

PUMPKIN RISOTTO V 24
Flame-Roasted Squash / Pepita Crunch / Whipped Goat Cheese
Add Grilled Chicken 6 | Grilled Shrimp 8

DESSERTS

BREAD PUDDING 12
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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