



Lunch

STARTERS

TATER MAN TOTS **GS**

Maple Pecan Bacon, Chipotle Sour Cream, Pepper Jack Cheese Sauce, Signature Ketchup **12**

CAROLINA CAVIAR **GS V**

Black Eyed Peas, Corn, Bell Peppers, Onions, Green Chilis, Jalapeño, Cilantro, Carolina BBQ Sauce, Tri-Colored Tortilla Chips **12**

MINI PORK BELLY TACOS

Korean BBQ Pork Belly, Bourbon Barrel Soy Ginger Glaze, Kimchi, Flour Tortillas **14**

FRENCH ONION DIP **V**

Crackers, Crostini, Crispy Onions **12**

SALADS

Available as Half or Whole Salad (Buffalo Chicken Salad Excluded)

CLASSIC CAESAR SALAD*

Romaine Lettuce, Asiago-Parmesan Caesar Dressing, Garlic Croutons **8/14**

HOUSE SALAD **GS V**

Artisan Mixed Greens, Cherry Tomatoes, Herbed Mozzarella, Shaved Red Onion, Cucumbers, White Balsamic Vinaigrette **8/14**

ROASTED BEET SALAD **GS V**

Spinach, Roasted Golden and Red Beets, Feta, Cashews, Sweet Onion Vinaigrette **9/15**

BUFFALO CHICKEN SALAD

Hand-battered Chicken Tenders, Crispy Artisan Greens, Bacon, Tomatoes, Blue Cheese Crumbles **17**
Grilled option available

ADD TO ANY SALAD:

Grilled Chicken Breast or Fried Chicken Tenders **7**
Grilled Shrimp **10**
*Grilled Salmon **12**

HANDHELDS

SIDES

*Served with your choice of French Fries, Tater Tots, Fresh Fruit, or a Small House or Caesar Salad. Add Sweet Potato Fries **2***

TURKEY CLUB

Double Stack of House-roasted Turkey, Bacon, Lettuce, Tomato, Basil Mayo on Choice of Bread **17**

FRENCH DIP

Shaved Prime Rib, Charred Onion Aioli, Provolone, French Roll, Au Jus **20**

BUFFALO CHICKEN SANDWICH

Buffalo Fried Chicken Tenders with Lettuce, Tomato, Ranch, Provolone on Brioche Bun **16**

Grilled option available

CATFISH PO'BOY

Cornmeal Breaded Catfish, Shredded Lettuce, Tomato, Green Tomato Remoulade, Hoagie Roll **16**

DEUCE BURGER*

Double Brisket and Short Rib Patties, Shredded Lettuce, Tomato, Caramelized Onion, Deuce Aioli, Choice of Cheese on Brioche Bun **18**

KOREAN BBQ CAULIFLOWER LETTUCE WRAPS **GS V**

Spice Roasted Cauliflower, Korean BBQ Sauce, Sesame Slaw, Bibb Lettuce, Pickled Red Onions **15**

SALMON WRAP

60 South Salmon, Wilted Kale, Bacon, Sliced Tomato, Garlic Dijon Aioli, Whole Wheat Wrap **18**

REUBEN

Thick-Sliced House-cured Corned Beef Pastrami, Swiss, Sauerkraut, Thousand Island on Rye Toast **16**

CHICKEN WINGS

BBQ, Buffalo Butter or Jamaican Jerk Sauce, with Carrots, Celery, Pickles and Ranch or Blue Cheese **16**

Item does not include a side

KETTLE SOUPS

PRIME RIB CHILI

Hearty and Slow-Simmered Prime Rib Chili with Bold Spices **9**

SOUP D'JOUR

Chef's Daily Creation **8**

GS = Gluten Sensitive **V** = Vegetarian **Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.**

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

Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.

Deuce

COCKTAILS

SMOKE ANY COCKTAIL FOR \$1

BLACKBERRY CHIPPER 16

Tito's Handmade Vodka, Blackberry Simple, Pink Lemonade and Owen's Fresh Lemonade garnished with Blackberries and Dehydrated Lemon

THE DEUCE 16

Wheatley Vodka, Owen's Ginger Beer and a splash of Cranberry Juice, garnished with Rosemary and Fresh Berries, served in a copper mule mug

CHI-CHI LEE MARGARITA 16

Patron Silver Tequila, Cucumber Jalapeño Agave Syrup and Lime Juice, served in a salt-rimmed glass with Fresh Cucumber

EAGLE FASHIONED 16

Maker's Mark Bourbon, Muddled Orange, Black Cherry and Brown Sugar with Maple Syrup and Bitters over an ice sphere, garnished with a slice of Bacon

D-FUSION 16

Our unique take on the Transfusion: Grey Goose Vodka, Ginger Ale, Sprite, Soda Water, Lemonade and a Splash of Grape Juice, garnished with Mint and a Lime Wedge

BARREL-AGED SPECIALTY COCKTAIL 18

Our Cherry Vanilla Manhattan: Barreled and aged in-house with Woodford Reserve Bourbon, Sweet Black Cherries and Vanilla Extract

THE GREENS 17

Hendrick's Scottish Gin and St. Germain, House-made Cucumber Basil Syrup, Sour Mix

ZERO PROOF COCKTAILS 9

"ASK US ABOUT OUR FROZEN DRINKS"

MINT CONDITION

Owen's Ginger Beer, Fresh Mint and Berries with splash of Cranberry and Blackberry Syrup served in a wine glass

CART PATH ONLY

Owen's Grapefruit soda with Blood Orange Syrup garnished with dehydrated Orange

BERRY BASIL LEMONADE

Basil, Seasonal Berries, Agave and Lemon Juice, over Crushed Ice

SEASONAL COCKTAILS

THE GRAPEFRUIT WEDGE 15

Maestro Dobel Diamante Tequila, Triple Sec, fresh Lime Juice, Agave Syrup, topped with Grapefruit Soda, garnished with a Grapefruit Wheel

SOUTHERN BLOOM 13

Jack Daniel's Tennessee Apple, fresh Lemon Juice, Simple Syrup and Club Soda, with a lemon garnish

MAPLE & OAK 14

1792 Bourbon, Natalie's Grapefruit Juice, House-made Maple Simple Syrup, garnished with a Dehydrated Lemon Wheel

SANDHILLS STRAWBERRY SOUR 15

High West Bourbon, Lemon Juice, House-made Strawberry Basil Simple Syrup with a fresh Strawberry and Basil garnish

FINAL PUTT 15

Madam Colonel Pistachio Bourbon Cream (from local BHAWK Distillery in Southern Pines), and Liqueur 43 with a Crushed Pistachio rim

BOURBON FLIGHT 39.25

ANGEL'S ENVY KENTUCKY BOURBON

BUFFALO TRACE KENTUCKY BOURBON

BASILS HAYDEN KENTUCKY BOURBON

BHAWK SERGEANT'S VALOR BOURBON SOUTHERN PINES, NC

SELECT BOURBON FLIGHT 31.50

NOB CREEK DEUCE SELECT

HIGH WEST BOURBON

1792 KENTUCKY BOURBON

WOODFORD RESERVE KENTUCKY BOURBON



DRAFT BEER

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