



## 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 **16**

#### FRENCH DIP

Shaved Prime Rib, Charred Onion Aioli, Provolone, French Roll, Au Jus **18**

#### BUFFALO CHICKEN SANDWICH

Buffalo Fried Chicken Tenders with Lettuce, Tomato, Ranch, Provolone on Brioche Bun **15**

*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, 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

Makers, 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: Absolut 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

### JUST PEACHY 16

Grey Goose Vodka, Peach Liqueur, Fresh-Brewed Tea and Pink Lemonade, on the rocks

## ZERO PROOF COCKTAILS 9

**"ASK US ABOUT OUR FROZEN DRINKS"**

### MINT CONDITION

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

### FALL SANGRIA 16

Maestro Dobel Diamante Reposado Tequila, Pinot Noir, Cranberry Juice and Pumpkin Spice Syrup

### APPLE ORCHARD 16

Jack Apple, Lemon Juice, House-made Spiced Maple Simple Syrup and a splash of Soda Water

### HILLS OF GOLD 16

1792 Bourbon, House-made Ginger Honey Simple Syrup and Orange Bitters

### WHISKEY HIVE 16

Jameson Irish Whiskey, Lemon Juice, House-made Honey Simple Syrup, topped with Owen's Ginger Beer

### THYME AFTER THYME 16

Madam Colonel Gin (from local BHAWK Distillery in Southern Pines), Pear Nectar, Lemon Juice and House-made Thyme Simple Syrup

## BOURBON FLIGHT 39.25

### ANGEL'S ENVY KENTUCKY BOURBON

### BUFFALO TRACE KENTUCKY BOURBON

### SWEETENS COVE KENNESSEE BLEND

### BHAWK SERGEANT'S VALOR BOURBON SOUTHERN PINES, NC

## KNOB CREEK FLIGHT 31.50

### KNOB CREEK BOURBON

### KNOB CREEK RYE

### KNOB CREEK DEUCE SELECT

### KNOB CREEK MAPLE



**DRAFT BEER**