

CAROLINA  
VISTA  
LOUNGE

WHERE HERITAGE MEETS INNOVATION.

# COCKTAILS

## THE NOVEMBER NINE \$11

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)**

## 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.

## QUEEN OF THE SOUTH \$13

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.

## SOUTHERN REMEDY \$11

Opened as a wellness resort in 1895, Pinehurst has been a remedy for all looking for better health, better golf, or better weather. Three Olives Vodka, St. Germain, and Caposaldo Prosecco are paired with elderflower infused green tea, and orange blossom honey. This floral fizz is the remedy you never knew you needed.

## ESSE QUAM VIDERI\* \$16

"To be, rather than to seem." Starts with Gautier VS Cognac, peach infused syrup and fresh lemon juice. The North Carolina slogan speaks true for Pinehurst, as well as this cocktail, taking the traditional sour to a whole new level.

## 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

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.  
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# COCKTAILS CONT.

## THE SHARPSHOOTER \$16

For years, Annie Oakley walked the grounds at the Pinehurst Gun Club teaching students how to take aim and hit the target, this cocktail does just that. Jose Cuervo Silver Tequila, Del Maguey Mezcal, fresh lime and pineapple juice, with muddled strawberries and agave nectar. This sweet and smoky cocktail is hot out of the barrel!

## 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.

## SKYLINES TO BACK 9'S \$14

In 1858, Frederick Olmsted designed New York's Central Park, his next adventure away from the big city skylines? Pinehurst Resort. Grey Goose La Poire Vodka, St. Germain, fresh lime juice and a spiced maple syrup.

## 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.**

## HIBISCUS HOLE-IN-ONE \$8

A refreshing non-alcohol cocktail featuring Amethyst Lemon-Serrano-Cucumber, hibiscus syrup, lemon juice.



# WINES

OFFERED BY THE GLASS

WHITE WINE	<b>CAPOSALDO</b> Prosecco / Italy	11/42
	<b>CASTELNUOVO DEL GARDA</b> Pinot Grigio / Veneto / Italy	11/42
	<b>NOBILO</b> Sauvignon Blanc / Marlborough / New Zealand	11/42
	<b>SONOMA-CUTRER</b> Chardonnay / Sonoma County / California	15/58
	<b>NIELSON</b> Chardonnay / Santa Barbera / California	12/46
	<b>FORGE CELLERS "CLASSIQUE"</b> Riesling / Seneca Lake / New York	15/58
	<b>FOSSIL POINT</b> Dry Rosé / San Luis Obispo / California	12/46
	<b>WILLAMETTE VALLEY VINEYARDS</b> White Pinot Noir / Willamette Valley / Oregon	19/74
RED WINE	<b>SAURUS</b> Pinot Noir / Patagonia / Argentina	13/50
	<b>SIDURI</b> Pinot Noir / Santa Barbera / California	18/70
	<b>MONTES ALPHA</b> Cabernet Sauvignon / Colchagua Valley / Chile	17/68
	<b>DAOU</b> Cabernet Sauvignon / Paso Robles / California	17/66
	<b>QUILT</b> Cabernet Sauvignon / Napa Valley / California	21/82
	<b>FRANK FAMILY VINEYARDS</b> Cabernet Sauvignon / Napa Valley / California	43/170
	<b>LEVIATHAN</b> Red Blend / California	25/98
	<b>MONTES "PURPLE ANGEL"</b> Red Blend / Colchagua Valley / Chile	68/270
	<b>DISEÑO</b> Malbec / Mendoza / Argentina	11/42
	<b>BODEGA CATENA ZAPATA ALTA "HISTORIC ROWS"</b> Malbec / Mendoza / Argentina	40/158
	<b>PENFOLDS BIN 28</b> Shiraz / Barossa Valley / Australia	20/78
	<b>CVNE "IMPERIAL" GRAN RESERVA</b> Rioja / Spain	50/198



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# BOTTLE OFFERING

CAPTAIN'S LIST AVAILABLE UPON REQUEST

## WHITE WINE

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

## RED WINE

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



# BEER

<b>DRAFT BEER</b>	Michelob Ultra	\$7
	Yuengling "Flight" Lager	\$7
	Pinehurst Brewing Pivoted IPA	\$8
	Pinehurst Brewing Seasonal Selection	\$8
	Rotating Carolina Craft	\$9
	Sam Adams Seasonal Selection	\$9

<b>PACKAGE</b>	Pinehurst Brewing 1895 Lager	\$6.5
	Bud Light	\$6
	Miller Lite	\$6
	Sam Adams Boston Lager	\$8
	Corona Premier	\$8
	Modelo Especial	\$8
	Sierra Nevada Pale Ale	\$8
	Wicked Weed Pernicious IPA	\$8
	So. Pines - Duck Hook Blonde Ale	\$8
	Sam Adams "Just The Haze" N/A	\$8
	Truly Wild Berry Seltzer	\$7



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# FROM THE BARREL

## SPECIAL SELCTIONS

### BOURBON WHISKEY

Woodford Reserve  
Buffalo Trace  
Jefferson's Oceans  
Maker's Mark 46  
Baker's 7 Year  
Angel's Envy  
Sweetens Cove 22  
Sweetens Cove Kennessee  
Puncher's Chance  
Whistle Pig Small Batch Rye 10 Year  
Hibiki Harmony  
Suntory AO World Whisky  
Jack Daniel's Sinatra Select  
Basil Hayden

### SCOTCH

Stranahan's Single Malt  
Macallan 18 Year  
Macallan 12 Year  
Johnnie Walker Blue  
Glenlivet  
Laphroaig  
Glenmorangie 10 year

### TEQUILA

Avion Cristalino  
Avion Reserva 44  
Maestro Dobel Cristalino  
Don Julio 1942  
Don Julio 1942 Rosado



# 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 12

Chorizo / Poblano Peppers / Charred Onions / Corn Tortillas

### POMMES FRITES 7

Chili / Lime / Cotija Cheese / Peruvian Aioli

### SWEET POTATO FRIES 8

Pecan Praline Sauce

## SMALLER PLATES

### SHRIMP CEVICHE\* 15

Guacamole / Chili Oil / Red Onions / Crispy Corn Tortillas

### CHICKEN LOLLIPOPS 12

Fried Crispy / Hot Honey / Dill Pickle Aioli

### DEVILED EGGS 10

Pimento Cheese / Smoked Bacon / Horseradish Cream Cheese / Lavosh

### ROASTED CARROTS 10

Serrano Honey / Cotija Cheese / Celeriac Velvet / Sumac

### PORK BELLY 14

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

### GRILLED OYSTERS\* 21

Bacon / Cornbread Crumbles / Calvander / Jalapeño Butter



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# LOUNGE MENU

1130AM – 11PM

## LEAFY GREENS (HALF / WHOLE)

Add Grilled Chicken 6  
Grilled Shrimp 8

### SANDHILLS COBB 12/16

Artisan Greens / Grilled Chicken / Wood-Fired Salmon  
Grilled Corn / Avocado / Blue Cheese / Bacon / Boiled Egg  
Tomato / Cornbread Croutons

### STREET CORN SALAD 10/14

Mixed Greens / Roasted Corn / Avocado  
Tomato / Jicama / Cotija Cheese / Chili / Lime

### LITTLE GEM LETTUCE 12/16

Quinoa / Sweet Potato / 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 16

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 14

Aged Cheddar / Boxcarr's Lissome / Goat Lady Chèvre  
Pepper Jam / Toasted Thick Cut Brioche

### BRAISED CHICKEN TACOS 12

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 Pommes Frites / Carrot Ginger Puree / Chimichurri

### SEARED RED SNAPPER 28

White Bean and Chorizo Stew / Foraged Mushrooms  
Pickled Red Onion / Green Tomato Salsa

### BEER-STEAMED MUSSELS\* 20

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

### SHRIMP AND GRITS 29

Andouille Sausage / Blue Corn Stone Ground Grits  
Crispy Sweet Potato / Low Country Cream Sauce

### BRAISED BEEF SHORT RIB 37

Smoked Cheddar Hominy Hash / Achiote Jus / Scallions

### 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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