

FAIRWAYS INDOOR GOLF

Food Menu

CHIPS & SALSA : CORN CHIPS SERVED WITH FRESH SALSA

FRY BASKET : SMALL OR LARGE BASKET

SWEET POTATO FRIES : -KETCHUP-MARSHMALLOW SAUCE-RASPBERRY SAUCE

ONION RINGS : SERVED WITH ANY SAUCE

PIZZA LOGS : SERVED WITH MARINARA SAUCE

MOZZARELLA STICKS : BEER BATTERED SERVED WITH MARINARA SAUCE

LOADED TATER TOTS : BACON, CHEESE, TOT

FRIED SHRIMP BASKET : FRIED SHRIMP SERVED OVER A LARGE FRY

CHICKEN CORDON BLEU BITES : SERVED WITH HONEY MUSTARD SAUCE

CHICKEN TENDERS : HOT, BBQ, BUFFALO, HONEY, GARLIC STYLE SERVED WITH RANCH OR BLUE CHEESE

WOOD FIRE PIZZA . : 12 INCH PIZZA MADE WITH HOMEMADE PIZZA SAUCE. PEPPERONI, SAUSAGE, GARLIC, CHICKEN BBQ RANCH, MEAT LOVERS.

Bucket Specials

DOMESTIC BEER BUCKET : MIX AND MATCH ANY 6

DOMESTIC BOTTLE BUCKET : MIX AND MATCH ANY 6

WHITE CLAW / NUTRL BUCKET : MIX AND MATCH ANY FLAVORS!

HIGH NOON / WHITE CLAW VODKA BUCKET : MIX AND MATCH ANY FLAVORS!

PIZZA BUCKET SPECIAL : ENJOY A FRESHLY MADE PIZZA WITH ANY BUCKET OF BEER

FLIP THIS MENU OVER FOR OUR SIGNATURE DRINKS



Signature Drinks

FAIRWAYS TROPICAL TRANSFUSION : OUR VERY OWN SIGNATURE COCKTAIL. WHILE ITS ORIGINS ARE UNKNOWN, RUMOR HAS IT DWIGHT D. EISENHOWER REGULARLY DRANK TRANSFUSIONS AT HIS CLUB IN PALM DESERT, CALIFORNIA
3 OZ VODKA, 1/2 OZ GRAPE JUICE, AND 1/4 OZ. LIME JUICE. POUR OVER ICE. TOP WITH GINGER ALE. LIME GARNISH, IF DESIRED.

AZALEA : NAMED AFTER THE BEAUTIFUL PINK FLOWERS THAT BLOOM EVERY APRIL AT AUGUSTA (GA.) NATIONAL GOLF CLUB, THE AZALEA HAS BECOME THE UNOFFICIAL DRINK OF THE MASTERS TOURNAMENT.
2 OZ VODKA, 2 OZ PINEAPPLE JUICE, 1 OZ LEMON JUICE AND A SPOONFUL OF GRENADINE INTO A COCKTAIL SHAKER FILLED WITH ICE. SHAKE THEN STRAIN INTO A TALL GLASS OVER ICE. GARNISH WITH LEMON.

JOHN DALY : ALSO KNOWN AS THE SPIKED ARNOLD PALMER, THE JOHN DALY IS A REFRESHING COMBINATION OF LEMONADE, ICED TEA, AND VODKA. MADE POPULAR AT THE WHISKEY CREEK GOLF COURSE IN FORT MYERS, FLORIDA.
2 OZ VODKA, 2 OZ ICED TEA, AND 2 OZ OF LEMONADE. GENTLY STIR. GARNISH WITH A LEMON SLICE.

GOLDEN BEAR : JACK NICKLAUS'S FAVORITE POST ROUND DRINK, SIMILAR TO AN JOHN DALY BUT WITH A TWIST OF PEACH.
2 OZ PEACH VODKA, 3 OZ LEMONADE, 3 OZ ICE TEA

MOSCOW MULE : THIS STUBBORNLY DURABLE COCKTAIL IS REFRESHINGLY SIMPLE AND CAN BE ADJUSTED IN AN INFINITE NUMBER OF WAYS. VODKA, GIN, TEQUILA, RUM.
2 OZ CHOICE OF LIQUOR AND 1/2 OZ LIME JUICE. FILL THE GLASS WITH 4 OZ GINGER BEER AND GENTLY SWIRL IT WITH A SPOON ONCE TO MIX. GARNISH WITH A LIME WEDGE

BLUE LAGOON : AS BLUE AS PEBBLE BEACHES OCEANS
2 OZ VODKA, 1 OZ BLUE CURACAO, 1 OZ SIMPLE SYRUP, 1 OZ LEMON JUICE, LEMON WHEEL GARNISH.

BOURBON OLD FASHIONED : THE OLD FASHIONED IS THE PERFECT POST-ROUND LIBATION. STRONG AND SOPHISTICATED, THIS COCKTAIL IS READY FOR THIRSTY GOLFERS EYEING THE MENU FOR DINNER (OR COUNTING THE CASH THEY SHARKED FROM THAT LAST LONG PUTT ON THE 18TH GREEN).
1/2 TSP. SUGAR WITH 3 DASHES OF ANGOSTURA BITTERS IN A ROCKS GLASS. 1 TSP. WATER AND STIR UNTIL THE SUGAR IS DISSOLVED ADD 2 OZ BOURBON AND GENTLY STIR TO COMBINE. EXPRESS THE OIL OF AN ORANGE PEEL OVER THE GLASS, THEN DROP IT INTO THE GLASS TO GARNISH.

MANHATTAN : A CLASSIC DRINK FOR A CLASSY GOLF GAME. THE MANHATTAN WAS THE MOST FAMOUS COCKTAIL IN THE WORLD SHORTLY AFTER IT WAS INVENTED IN NEW YORK CITY'S MANHATTAN CLUB
2 OZ WHISKY, 1 OZ SWEET VERMOUTH, 2 DASHES OF ANGOSTURA BITTERS, CHERRY ON TOP.

LONG ISLAND : A PERFECT DRINK AFTER A ROUGH FRONT 9 START TO YOUR ROUND.
1/2 OZ VODKA, 1/2 OZ RUM, 1/2 OZ GIN, 1/2 OZ TEQUILA, 1/2 OZ TRIPLE SEC, 1 OZ SWEET AND SOUR MIX, COLA TO TASTE GARNISHED WITH A LEMON

SEX ON THE BEACH : A DRINK THAT ROSE TO POPULARITY IN THE 1980S, AND IT'S NO WONDER WHY—PEACHY, TART, AND CITRUSY, IT'S THE PERFECT SUMMER COCKTAIL. PLUS THE NAME IS EYE GRABBING
2 OZ VODKA, 1 OZ PEACH SCHNAPPS, 2 OZ ORANGE JUICE, 2 OZ CRANBERRY, SPALSH OF LEMON JUICE

BLOODY MARY : EARLY TEE TIME? DON'T WORRY WE GOT THE PERFECT WAKE UP CALL. MADE WITH FRESH INGREDIENTS TO GET YOUR BALL AND MIND ON THE RIGHT PATH!
3 OZ VODKA, MARY MIX, AI SAUCE, WORCESTERSHIRE SAUCE, HORSERADISH SAUCE, FRANKS RED HOT, TOPPED WITH OLD BAY SEASONING.

MIMOSA : WAKE UP YOUR GOLF GAME WITH A DRINK!
99% CHAMPAGNE, 1% ORANGE JUICE

FALL MIMOSA : MIMOSA WITH A TWIST
NEW LEAF CIDER, ORANGE JUICE

FLIP THIS MENU OVER FOR OUR FOOD MENU

