

### Breakfast

Served from 7AM–10:30AM

#### Avocado Toast • 12

Artisan bread, fresh avocado, pickled onion, tomato slices, topped with lemon-pepper seasoning. *Add a "Hole in One" fried egg +3*

#### Early Risers Burrito • 16

Farm-fresh scrambled eggs, applewood-smoked bacon, roasted potatoes, caramelized onions, salsa, shredded cheese, and cilantro cream in a warm flour tortilla.

#### Chip Shot Breakfast Sandwich • 14

Double sausage patty, double egg, sharp cheddar cheese on a toasted brioche bun.

### For the Table

#### Ceviche • 21

Fresh shrimp with lime juice, tossed with diced tomato, red onion, cilantro, and signature sauce served with tortilla chips.

#### Guacamole & Salsa • 16

Served with tortilla chips.

#### Basket of Fries • 8

Flash fried fries served with a side of ranch.

#### Cheese Quesadilla • 11

Monterrey Jack and cheddar cheeses in a flour tortilla, with pico de gallo.

#### Chicken Tenders • 17

Three chicken tenders served with ketchup or ranch.

### Salads

*Make it a Wrap • Add Chicken +6 • Add Avocado +3.50*  
*• Add Shrimp Dressings: Ranch & Caesar*

#### Cobb Salad • 17

Applewood-smoked bacon, roasted turkey, tomato, shredded carrots, hardboiled egg, red onion, bleu cheese crumbles, avocado, served with ranch dressing.

#### Caesar Salad • 14

Crunchy romaine lettuce, shaved Parmesan, and cheesy garlic croutons served with Caesar dressing.

### Sandwiches & Wraps

*Served with Your Choice of Fresh Fruit or Fries*

#### Classic Clubhouse Sandwich • 18

Roasted turkey, applewood-smoked bacon, leaf lettuce, sliced tomatoes, and black pepper mayo on an artisan roll.

#### Buffalo Chicken Wrap • 15

Crispy chicken tossed in buffalo and ranch, with lettuce, bleu cheese crumbles, and shredded carrots in a warm wrap.

#### Classic Tuna Melt • 16

Albacore tuna salad, sliced tomato, and melted American cheese on artisan bread.

### Lunch Entrées

#### Fish, Shrimp or Chicken Tacos • 16

Line-caught cod or grilled shrimp, citrus-cabbage slaw, pickled red onions, and lime crema on warm corn tortillas, served with chips and salsa.

#### Beer-Braised Cheddar Brat • 14

Mammoth Brewing Co. Golden Trout kolsch-braised cheddar brat, caramelized peppers, and onions on an artisan roll, served with fries.

#### Tri-Tip Dip • 19

Thinly sliced marinated tri-tip, melted cheese, peppers, onions, and au jus on artisan bread, served with fries.

#### Divot Dog • 14

Nathan's Famous All-Beef hot dog served on a soft roll.

#### Asian Quinoa Bowl • 16

Red cabbage, edamame, carrots, red pepper, cucumber, cilantro, and ginger-soy dressing on a bed of quinoa.

*Add Chicken +6 • Add Avocado +3.50 • Add Shrimp +8*



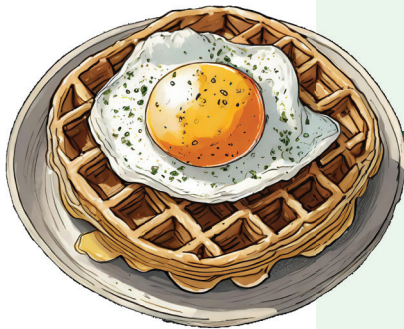
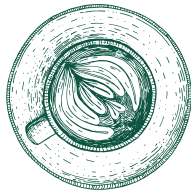
### Chilaquiles Rojo \$14

Savor this traditional Mexican breakfast dish with zesty red salsa tossed with tortilla chips and topped with fried eggs.

Add Chicken +6

Add Steak +9

Add Avocado +3.50



### Waffle Eggs Benny \$16

A twist on the classic benedict with two warm waffles topped with poached eggs, ham, and hollandaise sauce. Served with country potatoes.

Add Avocado \$3.50

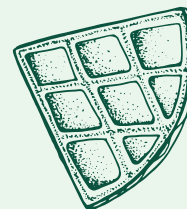
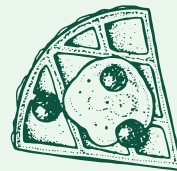


# THE CHIP SHOT CAFÉ Brunch

Saturdays & Sundays

Served 10AM-2PM

Belgian  
Berry  
Waffle \$14



## Signature Libations

### Mimosa \$7

Ruffino Prosecco and your choice of orange, cranberry, grapefruit, or prickly pear.

### Chip Shot Bloody Mary \$13

Skyy Vodka, Zing Zang Bloody Mary Mix, with traditional garnishes.

### Cucumber Mule \$13

Pearl Cucumber Vodka, Fever Tree Ginger Beer, and lime.

### Blood Orange Aperol Spritz \$15

Aperol, Prosecco, San Pellegrino Aranciata Rossa.

# THE CHIP SHOT CAFÉ

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## Drinks

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### Signature Libations

#### Sierra Star Paloma • 15

1800 Cucumber Jalapeno Tequila, Triple Sec, fresh lime juice, agave, East Imperial Grapefruit Soda.

#### Chip Shot Bloody Mary • 13

Skyy Vodka, Zing Zang Bloody Mary mix, traditional garnishes.

#### Spicy Prickly Pear Skinny Margarita • 15

Tanteo Jalapeño Tequila, Liquid Alchemist Prickly Pear cocktail syrup, Triple Sec, fresh lime juice, jalapeño.

#### Blood Orange Aperol Spritz • 15

Aperol, Prosecco, San Pellegrino Aranciata Rossa.

#### Cucumber Mule • 13

Pearl Cucumber Vodka, Fever Tree Ginger Beer, lime.

#### The Luiag Lemonade • 10

Vodka, Sprite, splash of lemonade.

#### The Russ-Tee • 11

Sweet Tea Vodka, Absolut Citrón, splash of lemonade.

#### The Lamarr • 10

Vodka, cranberry juice, splash of lemonade.

### Wine by the Glass

#### Daou Chardonnay • 12

#### Justin Sauvignon Blanc • 12

#### Ruffino Prosecco • 9

### Wine & Bubbles

#### Hog Wash Rosé Can • 12

#### House Wine Chardonnay Can • 14

### Canned Cocktails

#### Topo Chico Strawberry Guava Hard Seltzer • 9

#### June Shine Hard Kombucha POG • 12

#### Arnold Palmer Spiked • 8

#### Happy Dad Fruit Punch Hard Seltzer • 8

#### Cutwater Paloma • 11

#### Cutwater Grape Transfusion • 11

#### Cutwater Lime Margarita • 11

#### Long Drink Traditional • 10

### Draft Beer

#### Pacifico • 10

#### Coors Light • 8

### Premium Cans

#### Mammoth Brewing Co. Epic IPA • 11

#### Mammoth Brewing Co. Golden Trout • 11

#### Sierra Nevada Hazy IPA • 10

#### Modelo • 10

#### N/A Athletic Brewing Upside Dawn Golden • 10

### Domestic Cans

#### Coors Banquet • 9

#### Coors Light • 9

#### "Local's Special" Pabst Blue Ribbon • 5

### Bundles

#### 6-Pack 16oz Domestic Beer • 45

#### 6-Pack 12oz Premium Beer • 50

#### 6-Pack 16oz Premium Beer • 55

### Mocktails

#### Prickly Pear Mocktail • 10

Liquid Alchemist Prickly Pear cocktail syrup, fresh lime juice, lemonade, soda water

### Non-Alcoholic Beverages

#### Red Bull Energy Drink • 5.25

#### Soft Drinks, Iced Tea, Lemonade • 5.50