



Breakfast *Served from 7AM-10:30AM*

Avocado Toast • 13.99

Artisan bread, fresh avocado, pickled onion, tomato slices, fried egg, topped with lemon-pepper seasoning.

Breakfast Burrito • 16.99

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 • 14.99

Fried egg, sharp cheddar cheese, tomato slice, fresh spinach, pesto spread on an everything bagel.

Add bacon or sausage +3.99

For the Table

Ceviche Tostadas • 21.99

Fresh shrimp marinated in lime juice, tossed with diced tomato, onion, cilantro, served on corn tostadas and topped with avocado.

Guacamole & Salsa • 15.99

Served with tortilla chips.

Basket of Fries • 8.99

Flash fried fries served with a side of ranch.

Hummus Plate • 16.99

Seasonal veggies, kalamata olives, naan bread, red pepper hummus.

For the Junior Players

Cheese Quesadilla • 11.99

Chicken Tenders & Fries • 12.99

Grilled Cheese & Fries • 11.99

Salads & Bowls *Add Crispy or Huli Chicken +5.99*

Cobb Salad • 19.99

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

Caesar Salad • 13.99

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

Power Play Bowl • 21.99

Cabbage, edamame, carrots, red peppers, cucumber, cilantro, and avocado, on a bed of quinoa with ginger-soy dressing.

Huli Rice Bowl • 18.99

Steamed rice, huli chicken or pulled pork, grilled bell peppers, grilled pineapple, and teriyaki glaze, sesame seeds, and green onion.

Sandwiches & Wraps *Served with Fries or Side Salad*

Classic Clubhouse Sandwich • 20.99

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

Buffalo Chicken Wrap • 17.99

Crispy chicken tossed in buffalo sauce, with lettuce, bleu cheese crumbles, shredded carrots, and ranch dressing drizzle, in a warm flour tortilla.

Tuna Melt • 16.99

Albacore tuna salad, sliced tomato, and melted cheddar cheese, on toasted sourdough.

Pulled Prok Sandwich • 19.99

BBQ pulled pork, citrus cabbage slaw, black pepper aioli, and grilled pineapple on an artisan roll.

Tri-Tip Dip • 21.99

Thinly sliced marinated tri-tip, melted pepper-jack cheese, roasted peppers and onions, on an artisan roll with au jus and horseradish cream.

Lunch Entrées *Served with Fries or Side Salad*

Divot Dog • 12.99

All-Beef hot dog served on a soft roll.

Shotty Dog • 16.99

Juicy cheddar brat on an artisan roll, served with grilled peppers and onions.

Fish & Chips • 17.99

Beer-battered cod served with french fries and tartar sauce.

Huli Huli Chicken Plate • 21.99

Grilled chicken, traditional mac salad, steamed rice, Hawaiian roll, grilled pineapple and sesame seeds

Tee-Time Tacos *Served with Chips & Salsa*

Fish or Shrimp Tacos • 16.99

Beer-battered cod or grilled shrimp, citrus-cabbage slaw, pickled red onions, and cilantro lime cream on warm corn tortillas, and a side of chipotle salsa.

Chicken Tinga Tacos • 14.99

Shredded Chicken marinated in chipotle-tomato sauce, shredded lettuce, cheese blend, topped with cilantro lime cream, and salsa fresca on warm corn tortillas.



Signature Libations

Chip Shot Bloody Mary • 13

Skyy Vodka, House Made Bloody Mary, traditional garnishes

Sierra Star Peach Margarita • 15

Patron Silver, Triple Sec, Liquid Alchemist Peach, Fresh Lime Juice, Agave **Make it spicy with Habanero Bitters*

Grape Transfusion • 11

Skyy Vodka, Concord Grape Juice, Ginger Ale, Lime

Spicy Paloma • 15

Tanteo Jalapeño Tequila, Grapefruit Soda, Lime Juice

Blood Orange Aperol Spritz • 15

Aperol, Prosecco, San Pellegrino Aranciata Rossa

Mountain Mule • 13

TINCUP American Whiskey, Fever Tree Ginger Beer, Lime

Wine & Bubbles by the Glass

Maker Sauvignon Blanc Can • 12

Maker Brut Bubbles Can • 12

Maker Rose Brut Bubbles Can * 12

Wine by the Glass

Josh Chardonnay • 12

Justin Sauvignon Blanc • 12

Conundrum Red Blend by Caymus • 12

Ruffino Prosecco • 9

Canned Cocktails

Topo Chico Strawberry Guava Hard Seltzer • 11

June Shine Hard Kombucha POG • 14

Cutwater Lime Margarita • 12

Long Drink Traditional • 12

Sun Cruiser Hard Iced Tea Lemonade • 10

Sun Cruiser Hard Iced Tea • 10

Draft Beer

Pacifico • 11

Rotating Tap • 11

Premium Cans

Mammoth Brewing Co. Epic IPA • 12

Mammoth Brewing Co. Golden Trout • 12

Sierra Nevada Hazy IPA • 10

Modelo • 10

Athletic Brewing Upside Dawn Golden N/A • 10

Domestic Cans

Coors Banquet • 9

Coors Light • 9

Michelob Ultra • 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 • 60

Mocktails

Sparkling Peach Sunrise Mocktail • 10

Minute Maid Orange Juice, Liquid Alchemist Peach, ginger ale, grenadine. Add a shot of vodka, gin, or tequila for \$3

Non-Alcoholic Beverages

Red Bull Energy Drink • 5.99

Soft Drinks, Iced Tea, Lemonade • 4.49



The Divot

Lunch

Make it a combo with a bag of chips and a Michelob Ultra, Coors Banquet, or Coors Light for only \$7 more.

Divot Dog • 8.99

All-Beef hot dog served on a soft roll.

Shotty Dog • 12.99

Juicy cheddar brat on an artisan roll, served with grilled peppers and onions.

Smoked Ham Sandwich • 14.99

Black Forest Ham, Shredded Lettuce, Shaved Red Onion, Tomato and Swiss Cheese on a hoagie roll

Chef's Turkey Sandwich • 14.99

Oven-baked turkey breast, shredded lettuce, shaved red onion, tomato, and cheddar cheese on a hoagie roll.

Caesar Salad Wrap • 12.99

Crisp romaine lettuce, shaved Parmesan, and garlic croutons, served with Caesar dressing, wrapped in a flour tortilla.

Drinks

Gold Peak Unsweetened Tea • 5.99

Powerade • 4.99

Smartwater • 5.49

Vitaminwater • 5.99

Coca-Cola Bottled Soda • 5.49

Red Bull Energy Drink • 5.99

Snacks

Tuna Cup • 7.99

Whole Fresh Fruit • 2.99

Chips • 4.99

Candy • 4.99

Honey Stinger Waffle • 4.99

Chomps Jerky • 6.99

