

FOR THE CREW!

CHEESY MACARONI BITES \$10.49 1050 cal Creamy mac and cheese, fried and perfectly crisp on the outside. Served with ranch & creamy tomato sauce

BUFFALO CHICKEN DIP \$11.29 1480 cal Served in a hot skillet with warm tortilla chips

NACHO AVERAGE NACHOS V \$9.99 710 cal Eight mini tostadas loaded with beans, melty cheddar, queso blanco, chimichurri and fresh jalapeños

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CHICKEN 54 130 cal STEAK \$5 290 cal



HARVEST HUMMUS V \$11.29 1180 cal Roasted carrot hummus, celery, carrots, cucumber, grilled flatbread

WARM PRETZEL BITES **0** \$8.99 990 cal Pillowy soft pretzel bites topped with kosher salt and served with cheese sauce & horseradish Dijon

GUAC & CHIPS VE GF \$9.29 1300 cal Made in-house every day. Tastes like vacay

QUESO BLANCO & CHIPS W 6 \$9.79 1490 cal Creamy white queso with a kick

CHEESE FRIES V \$10.29 1400 cal Crispy fries smothered in our queso blanco. Topped with jalapeños for an extra kick ADD BACON \$2 90 cal



BONELESS OR BONE-IN BONELESS OR BONE-IN WITH CARROTS, CELERY, RANCH OR BLUE CHEESE

Not your typical golf food, but we're not your typical golf

place. Grab a wet wipe, get back out there and PLAY!

BONE-IN

\$13.49 650 cal

BONELESS

\$11.99 940 cal

GARLIC PARMESAN 230 cal

BONELESS OR BONE-IN

BBQ 270 cal

ASIAN SESAME 280 cal

FLATBREADS

CAULIFLOWER CRUST AVAILABLE UPON REQUEST \$2

CHEESE **0** \$12.79 830 cal

Basic? Maybe. Delicious? Definitely. Our signature flatbread topped with a three-cheese blend



HOT HONEY PEPPERONI \$14.79 930 cal

Drizzled with hot honey

CHICKEN BACON RANCH \$15.29 1250 cal

Roasted chicken, bacon, sautéed peppers & onions, ranch

FARMHOUSE V 6 13.99 830 cal Cauliflower crust, mushrooms, tomatoes, red onion. arugula, creamy garlic vinaigrette

TACOS

Cotija cheese, chipotle slaw, pico de gallo, avocado

- MUSHROOM [3] V \$10.99 720 cal
- CHICKEN [3] \$13.49 610 cal
- STEAK [3] \$14.49 780 cal
- SHRIMP [3] \$15.49 590 cal

TRES TACOS 📴

TRY OUR WING TRIO

BUFFALO 100 cal

\$30-\$33 1950-2280 cal

Choose any THREE of your favorite wing flavors

LEMON PEPPER 130 cal

salsa, lime crema, corn tortillas









SERVED WITH YOUR CHOICE OF

French Fries • Tater Tots (ADD \$1) Side Salad or Fruit

Gluten-Friendly buns available • Sub a black bean veggie patty on any burger

THE ALL-AMERICAN

BURGER \$12.99 910 cal

Our take on the classic smash burger, served with lettuce, tomato, onion, American cheese and our own secret sauce

PATTY MELT \$13.49 1230 cal

This smash burger is topped with melty American & pepper jack cheese, caramelized onion, secret sauce and fresh slaw. Served on upside down buns, just for fun

THE SMOKEHOUSE BURGER \$14.99 1100 cal

Bacon. BBO sauce, cheddar, lettuce, tomato, onion, secret sauce

CHICKEN KATSU SLIDERS (3) \$13.49 1150 cal

Crunchy chicken, katsu sauce, sesame slaw and a dill pickle served on King's Hawaiian buns

BUTTERMILK FRIED CHICKEN

SANDWICH \$11.79 820 cal

Fried marinated chicken breast, ranch, slaw, tomatoes

MAKE IT A HEAT-WICH \$1 900 cal

TURKEY CLUB \$12.29 1030 cal

Turkey, bacon, lettuce & tomato with Dijon aioli stacked high on Texas toast

GRILLED CHICKEN SANDWICH \$11.79 660 cal

Lettuce, tomato, onion, Dijon aioli

🏈 CRISPY CHICKEN STRIPS

\$12.79 2230 cal

Three made-to-order, hand-breaded chicken strips served with French fries and ranch to dip



SALADS

SUB GRILLED SHRIMP \$2 30 cal **AVAILABLE AS A WRAP**

COBB SALAD **GF** \$13.99 710-1010 cal Bacon, egg, grape tomatoes, avocado, shredded cheddar, scallions, grilled marinated chicken, choice of dressing

CHOPPED CHICKEN

CAESAR SALAD \$12.99 760-1120 cal Romaine, grilled marinated chicken, parmesan, Caesar dressing, croutons

SIDES

SALAD \$5.79 90-150 cal House 🕡 or Caesar

FRUIT VE GF \$5 60 cal

FRENCH FRIES V \$4.79 630 cal

TATER TOTS **V** \$4.79 770 cal

Chipotle aioli dipping sauce

DESSERTS

COOKIE CRUMBLE SUNDAE \$8.99 850 cal

Vanilla ice cream, whipped cream, chocolate sauce

S'MORES COOKIE SKILLET \$11.49 1190 cal

Soft chocolate chip cookie & toasted marshmallows topped with vanilla ice cream, chocolate syrup, graham crackers



🄞 TOPGOLF DONUT HOLE-IN-ONES

\$12.99 1880 cal

Cinnamon sugar-dusted donut holes

CHOOSE TWO INJECTABLE FLAVORS

Additional flavor \$2 more CHOCOLATE 50 cal RASPBERRY JELLY 40 cal BAVARIAN CREAM 40 cal



DRIVING SI FROM EVERY ORDER IS DONATED TO TOPGOLF'S CHARITY PARTNERS

Topgolf will donate \$1 to our Charity Partners for every purchase of Injectable Donut Holes. For more information, visit topgolf.com/drivingforgood

BRUNCHING? RISE & SHINE!

SERVED FROM OPEN - 2PM

MIMOSA 110 cal Sparkling wine, orange juice

BLOODY MARY 150 cal

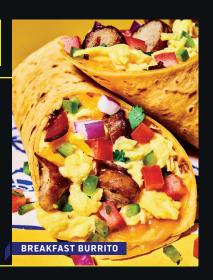
New Amsterdam Vodka, Demitri's Bloody Mary, Filthy pickle-stuffed olive, lime, lemon, salt rim

BREAKFAST BURRITO

\$9.99 1400 cal Scrambled eggs, bacon, breakfast sausage, cheddar, pico de gallo with tomatillo salsa

THE SCRAMBLE \$9.99 1420 cal

Tater tots, bacon, breakfast sausage, scrambled eggs, melted mozzarella with tomatillo salsa



BEVERAGE CART

FOUNTAIN DRINKS

\$3.79 0-230 cal

PEPSI DIET PEPSI **PEPSI ZERO SUGAR** DR PEPPER

STARRY MOUNTAIN DEW MUG ROOT BEER TROPICANA LEMONADE

H20

LIFEWTR \$4.79 0 cal

AOUAFINA \$3.79 0 cal

S.PELLEGRINO SPARKLING MINERAL WATER \$4.79 0 cal

ENERGY DRINKS

\$5.79 10-168 cal

RED BULL ENERGY DRINK

RED BULL SUGARFREE

RED BULL EDITIONS Tropical, Watermelon & Sugarfree Watermelon

OTHER BEVERAGES

GATORADE

\$4.79 5-140 cal Fruit Punch, Cool Blue or Zero Glacier Cherry

JUICE

\$3.79 110-130 cal Orange, Apple, **Grapefruit or Cranberry** LIPTON ICED TEA

\$3.79 0 cal

HOT TEA & COFFEE

\$3.79 0 cal

TRY OUR REMIXED SODAS



CLASSIC DIRTY PEPSI \$4.99 230 cal

Pepsi, cream, coconut syrup



<u> Aary STRAWBERRIES & </u> CREAM SODA \$4.99 310 cal

> STARRY, cream, strawberry purée, coconut syrup



KIDS' MENU

ALL KIDS MEALS INCLUDE A SODA JUICE OR MILK (0-260 CAL)

Served with your choice of:

- -> CARROT STICKS 35 cal
- **GRAPES** 78 cal
- FRENCH FRIES 320 cal
- TATER TOTS 390 cal

CHICKEN BITES \$7.29 580 cal

BBQ, ranch or honey mustard dipping sauce

GRILLED CHEESE V \$7.29 630 cal

JR CHEESEBURGER \$10.29 890 cal

MINI CORN DOGS \$7.29 610 cal

V VEGETARIAN | VE VEGAN

GF GLUTEN-FRIENDLY

Additional items can be modified to be Vegetarian,

*Notice: Items may be cooked to order, are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing allergens and gluten are stored in this kitchen. Please be aware that here may be a chance of cross-contact so we cannot guarantee these products for those with a food allergy or Celiac disease. Guests are advised to consider this information as it relates to their individual dietary needs and requirements. Before placing your order, please inform your server if a person in your party has a food allergy. *Togoglo will donate \$1 to our Charrity Partners for every purchase of Injectable yout Holes. For more information, visit topgolf.com/drivingforgood. Some items served at this establishment may contain imported crawfish or shrimp. Ask for more information.

SUMMERTIME SIDDERS

FROZEN DRINKS

Cool off between swings with our lineup of frozen favorites—blended to perfection and made to refresh.

TITO'S FROZEN LEMONADE 320 cal

PIÑA COLADA 460 cal Malibu Coconut Rum, pineapple, coconut

TOPGOLF MARG 400 cal

Lunazul Blanco, Cointreau, lime

UPGRADE WITH A SWIRL FOR \$1

- > Strawberry
- → Blackberry
- → Mango



SUMMER FAVORITES

ROCKET BERRY MOJITO 290 cal

Don Q Cristal Rum, Red Bull Watermelon, fresh strawberries, mint, lime

LIGHTEN IT UP WITH RED BULL SUGARFREE WATERMELON 200 CAL





ZERO PROOF

BASIL PEACH PALMER 130 cal

A traditional palmer infused with basil and peach

RED, WHITE AND BOBA 270 cal

STARRY, blueberry popping boba pearls, strawberry, sweet cream cold foam

TEQUILA COCKTAILS

TOPGOLF MARG 250 cal

Lunazul Blanco, Cointreau, lime

UPGRADE YOUR MARG 250-260 cal

- → Montelobos Mezcal \$3
- → Patrón Silver \$4
- → Don Julio Reposado \$5



SUNSET MARG 260 cal

Patrón Silver, Fiorente Elderflower Liqueur, blood orange, orange juice, lime juice, Tajín rim

SPARKLING PAR-LOMA

Espolón Blanco, Q Sparkling Grapefruit, citrus sour, Tajín rim

SPICY MARG 230 cal

Ghost Blanco, Grand Marnier, lime, Tajín rim

SKINNY MARG 110 cal

Casamigos Blanco, lime juice, orange juice

MAKE IT A STRAWBERRY SKINNY MARG 135 cal



SIGNATURE COCKTAILS

ANGEL'S ENVY OLD FASHIONED 180 cal

Angel's Envy Bourbon, simple syrup, bitters, cocktail cherry

STRAWBERRY HENDRICK'S MULE 290 cal

Hendrick's Gin, lemon, strawberry purée, ginger beer

TOPGOLF TEA 230 cal

Absolut Vodka, Bacardí Superior Rum, Bombay Sapphire Gin, DeKuyper Triple Sec, citrus sour, Pepsi

SPIKED STRAWBERRY LEMONADE 170 cal

Tito's Handmade Vodka, citrus sour, strawberry purée, lemon

BLACKBERRY SMASH 200 cal

Jameson Irish Whiskey, Ole Smoky Blackberry Moonshine, blackberry purée, citrus sour, mint, club soda

AMERICAN MULE 210 cal

Deep Eddy Lime Vodka, ginger beer, lime

BLUEBERRY LEMON DROP MARTINI 210 cal

Absolut Citron Vodka, Cointreau, blueberry, lemon juice, sugar rim

ESPRESSO MARTINI 220 cal

Kahlúa, espresso, <mark>with your choice of</mark> Ketel One Vodka or Milagro Reposado Tequila



THE BOOTLEGGER

A signature cocktail from our Brooklyn Center venue in Minnesota. This refreshing drink is made with fresh lemon, lime, mint, simple syrup and club soda. Take a sip and you'll want another!

Your choice of spirit 200-210 cal

TITO'S HANDMADE VODKA **BOMBAY SAPPHIRE GIN BACARDÍ SUPERIOR RUM JACK DANIEL'S WHISKEY**

ZERO PROOF COCKTAILS

SKINNY BLUEBERRY NO-JITO 60 cal

Blueberry, club soda, mint, lime

MANGO COOLER 150 cal

Mango, grapefruit juice, pineapple juice, citrus sour, ginger ale





FOR PARTIES OF 2 OR MORE SERVED IN A TAKE-HOME MUG

BOOZY CHERRY LIMEADE 430 cal

Deep Eddy Lime Vodka, grenadine, STARRY, cherry, lime

BERRY BASH 410 cal

Skyy Raspberry Vodka, Bombay Sapphire Gin, blackberry purée, citrus sour

6 OZ 9 OZ BOTTLE

6 OZ

9 OZ

BOTTLE

SPARKLING WINE

FREIXENET, BLANC DE BLANCS GLASS/BOTTLE

MIONETTO, PROSECCO ROSÉ 187 ML

LA MARCA, PROSECCO BOTTLE ONLY

510 cal

VEUVE CLICQUOT YELLOW LABEL, CHAMPAGNE BOTTLE ONLY

670 cal

WHITE & ROSÉ

STUDIO BY MIRAVAL, ROSÉ

RUFFINO, PINOT GRIGIO

WITHER HILLS, SAUVIGNON BLANC

KENDALL-JACKSON VINTNER'S RESERVE, CHARDONNAY

144/216/609 cal

TOPGOLF SANGRIA

Ruffino Pinot Grigio, Deep Eddy Ruby Red Vodka, Aperol, white peach, mango, citrus sour, pineapple juice $180\,$ cal CARAFE $540\,$ cal

RED WINE

J. LOHR FALCON'S PERCH, PINOT NOIR 144/216/608 cal
TRINITY OAKS, MERLOT 144/216/610 cal
JOSH CELLARS, CABERNET SAUVIGNON 146/220/619 cal
DECOY BY DUCKHORN, CABERNET SAUVIGNON 146/220/619 cal

DRAFT BEERS

PINTS PITCHERS

BLUE MOON BELGIAN WHITE	220/840 cal
BUD LIGHT	150/550 cal
COORS LIGHT	140/510 cal
LAGUNITAS IPA	270/1000 cal
MICHELOB ULTRA	130/480 cal
MILLER LITE	130/480 cal
MODELO ESPECIAL	170/615 cal
STELLA ARTOIS	205/760 cal
VOODOO RANGER JUICY HAZE IPA	250/950 cal

BOTTLED & CANNED BEER

IMPORTS & CRAFT

CORONA EXTRA 130 cal

DOS EQUIS LAGER 130 cal

GUINNESS DRAUGHT 160 cal

HEINEKEN 190 cal

DOMESTIC

BUD LIGHT 150 cal
COORS LIGHT 140 cal
MICHELOB ULTRA 130 cal
MILLER LITE 130 cal

NON-ALCOHOLIC

ATHLETIC BREWING RUN WILD IPA 65 cal HEINEKEN 0.0 69 cal

SELTZERS & UNIQUE

ANGRY ORCHARD CRISP APPLE 200 cal HIGH NOON PINEAPPLE 100 cal HIGH NOON WATERMELON 100 cal TWISTED TEA 190 cal WHITE CLAW BLACK CHERRY 100 cal WHITE CLAW PEACH 100 cal

