



Afternoon Kitchen — Lunch & the 19th Hole

STARTERS & SHAREABLES

made to share at the turn

Crispy Wings 18	Baskets (✓) 12
Buffalo, BBQ, gochujang-honey, or lemon pepper · housemade herb ranch	Fries, sweet potato fries, garlic fry, or onion rings.
Loaded Nachos 18	Angus Sliders 16
House chips, nacho cheese, pico, guac, crema. <i>Top it: pulled pork · grilled chicken</i>	Three Angus beef sliders, pepperjack, bacon, sautéed onions, garlic aioli
Chips, Salsa & Guacamole (✓) 13	Tex-Mex Quesadilla 17
House-fried tortilla chips, salsa roja, fresh guacamole	Melted Jack, black beans, grilled corn, roasted peppers, crisp flour tortilla · sour cream & salsa roja <i>Choose: pulled pork or grilled chicken</i>
Crispy Calamari (HOT HONEY) 18	Thai-Style Lettuce Cups 17
Flash-fried, Fresno chili, hot honey, lemon · cocktail sauce & tartar	Ground chicken, scallions, sesame, sweet Thai chili glaze

GREENS

add chicken 4 · shrimp 6 · steak 8 · make it a wrap +2

Southwest Salad 20	Soup of the Day (✓) 8 / 12
Crispy tortilla shell bowl, Spanish rice, cotija, black beans, corn, pico de gallo	Cup or bowl · ask your server
Asian Chicken Salad 19	Side Salad (✓) 8
Romaine, cabbage, carrot, mandarin, cashew, crispy wonton, sesame-ginger	Mixed greens, tomato, cucumber · choice of dressing
Caesar 17	Soup & Salad (✓) 15 / 18
Romaine, shaved parmesan, parmesan frico crisp, croutons, creamy Caesar	Cup or bowl of the day with a small salad of your choice

HANDHELDS

served with fries · sub garlic fry or side salad +2

The Station Smash (SIGNATURE) 20	Parm-Crusted Club 18
Double smashed patty, American, pickles, brioche. <i>Choose your finish: Classic Station-Style · Kimchi Slaw & Gochujang Glaze · Chile & Candied Bacon</i>	Roast turkey, crispy parmesan crust, bacon, avocado, tomato, mayo, sourdough
Korean BBQ Pork Sandwich 17	The Coyote Dog 16
Pulled pork, gochujang-honey glaze, kimchi slaw, brioche	Bacon & Anaheim pepper-wrapped Angus frank, sautéed bell pepper & onion, guacamole, cotija, crema
Nashville Hot Chicken Sandwich 18	Street-Style Tacos 5 ea
Crispy thigh, cayenne butter, pickles, housemade herb ranch, brioche bun	Corn tortilla, onion, cilantro, salsa · choose grilled chicken · pulled pork · crispy shrimp <i>À la carte — priced per taco, not served with fries</i>
French Dip 19	BLT 16
Thinly sliced beef, melty Swiss cheese, peppercorn aioli, caramelized onions · au jus	Thick-cut bacon, tomato, lettuce, garlic aioli <i>+candied bacon 2 · +avocado 3</i>

PIZZAS

12" · thin crust · add a side salad +6

Cheese (✓) 15	Pepperoni 22
House cheese blend, tomato sauce	Pepperoni, mozzarella
Margherita (✓) 25	Spicy Chorizo 28
Fresh mozzarella, basil, tomato	Jalapeño & garlic sauce, chorizo, cilantro & onions, mozzarella, avocado salsa



FROM THE TAP

16oz / 60oz

Coors Light	8 / 26
Modelo Especial	8 / 26
Stella Artois	8 / 26
Sapporo Premium	10 / 30
Elysian Space Dust IPA	10 / 30
Golden Road Mango Cart	10 / 30

BY THE CAN & BOTTLE

Heineken 0.0 (NA)	6
White Claw · 12oz	6
Michelob Ultra · 16oz	8
805 · 24oz	10
Lagunitas IPA · 19oz	10
Guinness · 14oz	10
Golden State Cider · 19oz	12
Stella Artois · 25oz	12

OTHER BEVERAGES

Fountain Sodas & Iced Tea	4
Hot Tea	3

WINES

glass / bottle

Sebastiani Cabernet	12 / 36
Kendall-Jackson Pinot Noir	12 / 36
Josh Cellars Rosé	10 / 30
Dreaming Tree Sauv. Blanc	12 / 36
Kendall-Jackson Chardonnay	10 / 30
Villa Sandi 'Il Fresco' Sparkling White Wine	10 / 30

SIGNATURE COCKTAILS

The Transfusion	12
Vodka, ginger ale, Concord grape, lime	
Cold Brew Martini	14
Ketel One, Mr. Black, cold brew, cinnamon · add Baileys +2	
Cucumber Mojito	14
Bacardí, cucumber, mint, lime, soda	
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Coffee	4
Cold Brew Coffee	4
Juices — cranberry · apple · orange · pineapple	3