

Breakfast

Served from 7AM–10:30AM

Avocado Toast • 11

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

Early Risers Burrito • 15

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

Double Eagle Breakfast Sandwich • 14

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

For the Table

Ceviche • 18

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.

Salads

Make it a Wrap • Add Chicken +6 • Add Avocado +3.50 • Add Shrimp +8 • Add Steak +9 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 • 15

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 • 12

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

Asian Quinoa Bowl • 15

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 • Add Steak +9

Junior's Menu

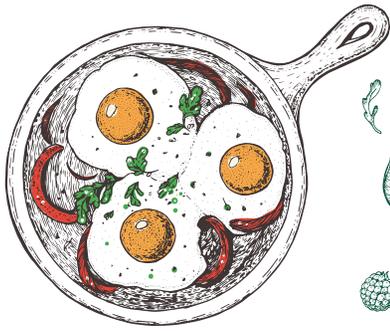
For Guests 12 & Under. Served with Fries or Fruit Cup

Cheese Quesadilla • 9

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

Chicken Tenders • 12

3 chicken tenders served with ketchup or ranch.



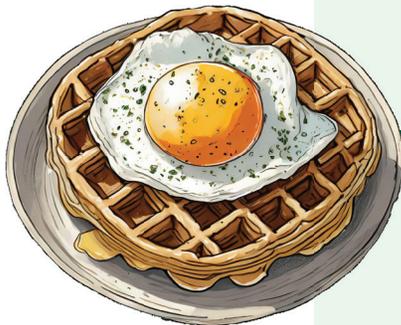
Chilaquiles Rojo \$14

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

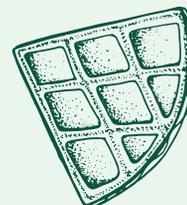
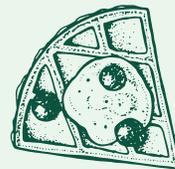


THE CHIP SHOT CAFÉ
Brunch

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

Drinks



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