



BARTON CREEK
COUNTRY CLUB™

SPARKLING

- | | |
|------|---|
| 7.50 | MASCHIO PROSECCO, BRUT DOC
Treviso, Veneto, Italy, 187ml |
| 11 | CHANDON, BRUT "CLASSIC"
Loire Valley, France, NV, 187ml |
| 11 | CHANDON, ROSÉ
California, NV, 187ml |

WHITE & BLUSH WINES

6 oz pour 9 oz pour

- | | | |
|-------|-------|---|
| 8 | 11.50 | KRIS, PINOT GRIGIO, "ARTIST CUVEE"
delle Venezie, Italy |
| 9.50 | 13.25 | WHITEHAVEN, SAUVIGNON BLANC
Marlborough, New Zealand |
| 11.50 | 16 | MER SOLEIL SILVER, CHARDONNAY
Santa Lucia, California |
| 9 | 12.50 | KENDALL-JACKSON, CHARDONNAY,
"VINTNER'S RESERVE"
California |
| 13 | 17.50 | SONOMA-CUTRER, CHARDONNAY,
"RUSSIAN RIVER RANCHES"
Sonoma Coast, California |

RED

6 oz pour 9 oz pour

- | | | |
|-------|-------|---|
| 10 | 13 | PARKER STATION, PINOT NOIR,
BY FESS PARKER
Central Coast, California |
| 13 | 17 | ELOUAN, PINOT NOIR
Oregon |
| 9 | 12.25 | CHARLES SMITH WINES, MERLOT,
"THE VELVET DEVIL"
Columbia Valley, Washington |
| 9 | 12.25 | TERRAZAS ALTOS DEL PLATA, MALBEC
Mendoza, Argentina |
| 14 | 19 | DECOY BY DUCKHORN, CABERNET SAUVIGNON
Sonoma, California |
| 15.50 | 21 | BERINGER, CABERNET SAUVIGNON
Knights Valley, California |



COCKTAIL MENU

BC SPRITZ 10

campari / dry vermouth
san pellegrino blood orange

BOURBON SMASH 12

maker's 46 / local honey / yellow chartreuse
lemon / mint

VODKA SOUR 10

tito's handmade vodka / hibiscus / lime
italicus bergamot liqueur

TEQUILA DAISY 10

herradura reposado / licor43 / lemon / 5-spice

OLD FASHIONED 12

bulleit rye / raw sugar / bc bitters

MOSCOW MULE 10

tito's handmade vodka / lime / ginger brew

FRENCH SEVENTY-FIVE 12

aviation gin / lemon / sugar / sparkling wine

MAI TAI 12

bacardi / appleton rum / pecan & almond syrup
mandarine napoleon / lime

GIBSON 12

portobello road london dry gin
dry vermouth / house-pickled onion

SINGAPORE SLING 10

hendrick's gin / cherry heering / benedictine
lime / soda / bc bitters

PERFECT MANHATTAN 14

basil hayden's / sweet & dry vermouth / bc bitters



HAPPY HOUR

TUESDAY 5PM-9PM

DRINKS

2 OFF DRAFT

1/2 PRICE SELECT BOTTLES OF WINES

1 OFF LIQUOR DRINKS

1 OFF WINES BY THE GLASS

IMPORT BOTTLE BEER 4

DOMESTIC BOTTLE BEER 3

SMALL PLATE TAPAS 5 EACH

OLIVE OIL-MARINATED MANCHEGO CHEESE

CREAMER POTATO CAKES

Twice-fried / truffle aioli / snipped chives
cracked pepper

CHIPS & DIP

Fresh tortilla chips / queso / Barton Creek salsa

BUFFALO CHICKEN DIP

Shaved celery / blue cheese crumbles

HOUSE-SMOKED FISH DIP

Fresh kettle chips

SMOKED GOUDA ARANCINI

Marinara dipping sauce

CHIPOTLE HUMMUS

Served with fresh tortilla chips

SLOW-ROASTED ALMONDS

Rosemary salt

*We proudly support & serve local ingredients
from Texas farmers*

*Consuming raw or undercooked meats / poultry / seafood
shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.*



LOUNGE MENU

CRISPY SHRIMP 14

Sambal & rice wine aioli

CREAMER POTATO CAKES 8

Twice-fried / truffle dip / snipped chives
cracked pepper

HOUSE-SMOKED FISH DIP 10

Fresh kettle chips

SMOKEY-SPICY WINGS 11

Eight fried chicken wings / house made hot sauce
celery sticks / ranch dressing

CHIPS & DIP 8

Fire-roasted salsa / guacamole / Cotija cheese
house made tortilla chips
Add green chili queso 3

SMOKED BRISKET POUTINE 9

French fries / red eye gravy / Wisconsin cheese curds
smoked brisket / green onions

OLIVE OIL-MARINATED MANCHEGO CHEESE 9

CHIPOTLE HUMMUS 7

Served with fresh tortilla chips

*We proudly support & serve local ingredients
from Texas farmers*

*Consuming raw or undercooked meats / poultry / seafood
shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.*