

19TH HOLE

GRILL AND PATIO

TEE OFF

LUNCH SERVED 11:00am – 4:00pm

SPICY FRIED DILL PICKLES	10
Buttermilk Ranch Dressing	
CHIPS, SALSA & GUACAMOLE (GF)	18
Fire Roasted Salsa, Chile Lime Guacamole, Pineapple Pico de Gallo	
19TH HOLE CRISPY CHICKEN WINGS (GF)	16
Desert Chili "Buffalo" Sauce & Blue Cheese Dressing	
GOLF CLUB NACHO "SKINS" (GF)	15
Smoked Brisket, Black Beans, Melted Cheese, Jalapeño, Pico de Gallo, Crema, Scallion	
ACHIOTE BBQ CHICKEN QUESADILLA	15
Melted Jack Cheese, Fire Roasted Salsa, Cilantro Lime Crema	

SWEET SPOT

FRESHLY BAKED JUMBO COOKIES	5
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia	
HAAGEN-DAZS ICE CREAM BARS	6
Vanilla, Milk Chocolate or Caramel Pizzelle	

BEVERAGES

VOSS STILL WATER 500ML	5.50
SAN PELLEGRINO SPARKLING 500ML	5.50
bubly SPARKLING FLAVORED WATER, 12oz	4
GATORADE, 20oz	5
SOBE WATER, 20oz	5
LIFEWATER, 20oz	5
ARIZONA TEA ARNOLD PALMER, 20oz	5
LEMONADE	4.50
FRESH BREWED ICED TEA	4
PHOENICIAN ICED TEA	4.50
SELECTION OF BARNES & WATSON HOT TEAS	6
CAPPUCINO / LATTE	4.75
CAFFE MOCHA	4.75
ESPRESSO	3.75
ADD A FLAVOR / ADD A SHOT	1.25
Vanilla, Sugar Free Vanilla, Hazelnut, Caramel	

AT THE TURN

S.W. COBB SALAD (GF)	17
Romaine, Avocado, Pico de Gallo, Turkey, Scallion, Cotija Cheese, Corn, Black Beans, Chile Lime Pepitas, Tortilla Strips, Red Pepper Ranch	
GRILLED CHICKEN CAESAR SALAD*	17
Gem Lettuce, Creamy Garlic Dressing, Toasted Sourdough, Cotija Cheese	
CRISPY BUFFALO CHICKEN SALAD	18
Iceberg Lettuce, Crispy Chicken, Blue Cheese, Celery, Cherry Tomato, Pickled Onion	
"THE PLAYERS" CLUB	18
Spicy Grilled Chicken, Bacon, Guacamole, Lettuce, Tomato, Pepper Jack Cheese, Red Pepper Mayonnaise, Tuscan White Bread, Chips or French Fries	
"TWOsome" PORK SLIDERS	14
BBQ Pork, Apple Cabbage Slaw, Smoked Gouda, Chips or French Fries	
TURKEY REUBEN	18
Swiss Cheese, Bacon Sauerkraut, Thousand Island Relish, Marble Rye, Chips or French Fries	
BLACKENED MAHI SANDWICH*	19
Pineapple Salsa, Avocado, Poblano Tartar, Whole Wheat Bun, Chips or French Fries	
TRUFFLE TUNA MELT	15
Noble Sourdough, Truffle Cheddar Cheese, Citrus Arugula Salad, Chips or French Fries	
TEE IT UP TAVERN BURGER*	18
Garlic Dill Pickle, Chipotle BBQ, Cheddar, Grilled Onion, Brioche Bun, Chips or French Fries	
SHAVED PORK "BANH MI"	18
Cilantro Pickled Vegetables, Pineapple, Citrus Aioli, Jalapeño, Cucumber, Hoagie, Chips or French Fries	
TEMPURA BATTERED AVOCADO TACOS	14
Pickled Onion, Cilantro, Queso Fresco, Sriracha Aioli, Corn Chips & Salsa	

Please note this menu is an example of the cuisine served, the actual menu may vary slightly based on seasonal changes.

(GF) Gluten-free. Please inform your server of any food allergies prior to ordering.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An automatic 20% service charge will be added to parties of six or more.

19TH HOLE

GRILL AND PATIO

TEE OFF

BLOODY MARY	16
Tito's Vodka, House-Made Bloody Mary Mix	
TEE OFF MIMOSA	15
Gruet Luxury Cuveé, Orange Juice	
MICHELADA	10
Dos Equis, House-made Bloody Mary Mix, Lime Juice, Salted Rim	

DRAFT BEER

	16oz / 24oz
DOS EQUIS LAGER	9 / 12
Hoppy Vienna Lager, Four Peaks Brewing	
BAR DOG LAGER	9 / 12
Hoppy Vienna Lager, Four Peaks Brewing	
SCOTTSDALE BLONDE	9 / 12
Huss Brewing Company	
HEAD TO TALE AMBER ALE	9 / 12
Uncle Bear's Brewery	
PHOENICIAN PALE ALE	9 / 12
Four Peaks Brewing	
PHX IPA	9 / 12
PHX Beer Co.	

CANNED BEER

BUD LIGHT	8.50
MILLER LITE	8.50
COORS LIGHT	8.50
MICHELOB ULTRA	8.50
STELLA ARTOIS	8.50
CORONA	8.50
MODELO ESPECIAL	8.50
BLUE MOON	8.50
FOUR PEAKS HOP KNOT IPA	8.50
FOUR PEAKS KILT LIFTER	8.50
O'DOUL'S NA	7.50
ANGRY ORCHARD CIDER	8.50

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PLEASE DRINK RESPONSIBLY.

WINE

	GLASS / BOTTLE
GRUET, LUXURY CUVEÉ	14 / 54
Blanc de Noirs, American Sparkling Wine	
KIM CRAWFORD, SAUVIGNON BLANC	14 / 54
Marlborough, New Zealand	
SONOMA-CUTRER, CHARDONNAY	16 / 62
Sonoma, California	
SOKOL BLOSSER, ROSÉ OF PINOT NOIR	14 / 54
Dundee Hills, Oregon	
ELOUAN, PINOT NOIR	16 / 62
Oregon	
MADNESS & CURES, RED BLEND	16 / 62
Alexander Valley, California	
RED SANGRIA	14

COCKTAILS

VODKA COLLINS	16
Grey Goose Le Citron Vodka, Lemon Juice, Simple Syrup, Soda	
SKINNY MARGARITA	15
El Jimador Blanco Tequila, Lime Juice, Agave Nectar	
STRAWBERRY LEMONADE	16
Belvedere Vodka, Strawberry Purée, Lemon Juice, Lemonade	
PRICKLY PEAR MARGARITA	22
Phoenician Herradura Reposado Tequila, Cointreau, Prickly Pear Purée, Lime Juice	
SPICY MEZCAL MULE	16
Sombra Mezcal, Jalapeño, Lime Juice, Ginger Beer	
GENTLEMAN'S TEA	15
Gentleman Jack Whiskey, Arnold Palmer Iced Tea	
MINT JULEP	14
Maker's Mark Whiskey, Mint, Simple Syrup	

MOCKTAILS

FROSTBITE	8
Grape Juice, Blueberries, Mint, Pineapple Juice, Lime Juice, Lemon-Lime Soda	
BLOOD ORANGE BASIL	8
Blood Orange, Fresh Basil, Grapefruit Juice, Tonic Water	