

COCKTAILS | \$14

TRANSFUSION

good boy vodka, citrus, grape juice, ginger ale

FOURTH PUTT

lalo, citrus, agave

SHOOTER MCGAVIN

crown peach, citrus, agave, angostura bitters

ACE

aviation gin, citrus, honey, peach puree

BACK NINE

deep eddy lemon, lavender bitters, citrus, simple syrup

MULLIGAN

bacardi, sparkling wine, strawberry, citrus

BLUE BLISS

malibu, blue curacao, lemonade, citrus, agave

CANS

MILLER LITE	5
COORS LIGHT	5
MICHELOB ULTRA	5
LONE STAR LIGHT	5
SHINER	5
KARBACH HOPADILLO IPA	5
CORONA PREMIER	6
MODELO	6
DOS EQUIS	6
TOPO CHICO VARIETY	6
HIGH NOON VARIETY	10
GOOD BOY JOHN DALY VARIETY	10



Assault

*Born in 1943 at King Ranch, Texas Assault was the seventh winner of the prestigious Triple Crown and named Horse of the Year in 1946. To date, he's still the only Texan horse to rise to be a true champion and win the Triple Crown. Much like the horse it's named after, this pilsner is crisp and clean. One of a kind and a true winner on the finish line. A hoppy American Pilsner brewed with German and American malts along with a touch of puffed Jasmin rice to produce a dry, yet soft mouth feel. Hopped heavily with New Zealand Kohatu and Nelson Sauvignon, this beer has a distinct white wine aroma, with a touch of citrus on the finish. Brewed from an award winning example of pilsner.

ON DRAFT

16oz - \$8 | 22oz - \$12

COORS LIGHT, ABV: 4.2%

MILLER LITE, ABV: 4.2%

MICHELOB ULTRA, ABV: 4.2%

CORONA PREMIER, ABV: 4%

MODELO, ABV: 4.4%

STELLA ARTOIS, ABV: 5.2%

PINTHOUSE MAGICAL PILS, ABV: 5.3%

ALTSTADT KOLSCH, ABV: 4.8%

KARBACH LOVE STREET, ABV: 4.9%

KARBACH LOVE STREET CITRUS, ABV: 4.6%

FREETAIL HIVE FIVE HONEY BLONDE, ABV: 5%

KONA BIG WAVE, ABV: 4.4%

GOLDEN ROAD MANGO CART, ABV: 4%

BLUE MOON, ABV: 5.4%

AUSTIN EAST CIDER, SEASONAL, ABV: 5%

SAINT ARNOLD FANCY LAWNMOWER, ABV: 4.9%

PINTHOUSE ELECTRIC JELLYFISH, ABV: 6.5%

SIERRA NEVADA HAZY LITTLE THING, ABV: 6.7%

SAINT ARNOLD BANGER IPA, ABV: 8.4%

SHINER BOCK, ABV: 4.4%

KARBACH CRAWFORD BOCK, ABV: 4.5%

*LA CANTERA + FREETAIL, ASSAULT, ABV: 5%

WINE

	G	B
PINOT NOIR, ERATH RESPLENDENT	15	52
RED BLEND, PESSIMIST, DAOU VINEYARDS	13	52
CABERNET SAUVIGNON, DAOU VINEYARDS	16	50
PINOT GRIS, OYSTER BAY	13	52
SAUVIGNON BLANC, KIM CRAWFORD	13	32
CHARDONNAY, DAOU VINEYARDS	13	64
DISCOVERY ROSE, DAOU VINEYARDS	16	56
CAVA, POEMA	11	49
SPARKLING BRUT, CHANDON CALIFORNIA (187ML)		15
SPARKLING ROSE, CHANDON CALIFORNIA (187ML)		13

SANDTRAP STARTERS

FRIED PICKLE SPEARS | 12 (V)

jalapeño ranch

MAC & CHEESE BITES | 10 (V)

dr. pepper bbq sauce

LOADED FRIES | 12

queso blanco, lardons, green onion

ROASTED RED PEPPER HUMMUS | 12 (V)

carrot, celery, tomato, naan bread

NINE IRON NACHOS | 17 (V)

beer cheese, pico de gallo, avocado salsa, pickled red onion

add chicken \$5 or shaved ribeye \$7

BONELESS OR TRADITIONAL CHICKEN WINGS

select up to 2 flavors: lemon pepper, original hot, Korean chili sauce, dr. pepper bbq, habanero garlic rub. served with ranch or blue cheese

8 PIECE - \$14 | 12 PIECE - \$18

PRETZEL LASSO | 13 (V)

shiner bock beer mustard, white cheddar cheese

FRIED CHEESE CURDS | 14

brisket burnt ends, herb butter

CHIP & CHEDDAR | 10 (V)

tortilla chips, queso, pico de gallo

SOUP | \$10

TOMATO BASIL (V)

green onion, crouton, basil

MULLIGANS | \$8

HOUSE SALAD (GF) (V)

SWEET POTATO FRIES (V)

ONION RINGS (V)

FRENCH FRIES (V)

(GF) GLUTEN FREE

(V) VEGETARIAN

THE FAIRWAY

CLASSIC CAESAR | 14 (V)

grilled romaine wedges, brioche croutons, parmesan

SUMMER SALAD | 15 (V)

mixed greens, cucumber, cherry tomato, manchego, honey roasted pecan, strawberry vinaigrette

ADD CHICKEN BREAST 5

ADD SHAVED RIBEYE 7

MAINS FROM THE RANGE SERVED WITH FRIES | SUB A MULLIGAN \$2

SMOKED BRISKET GRILLED CHEESE | 18

Texas toast, white cheddar, pickled red onion, dr. pepper bbq

TEXAS CHEESESTEAK | 18

shaved ribeye, hatch peppers & onions, provolone, garlic aioli

QUESO FUNDIDO DOG | 16

jack & cheddar cheese, lardons, jalapeño, crispy onions

THE CADDIE CLUB | 17

applewood smoked turkey, bacon, arugula, provolone, avocado, tomato, aioli

"FORE" FRIED CHICKEN SANDWICH | 18

cilantro lime slaw, habaño mayo

BOGEY BURGER | 18

lettuce, tomato, red onion, white cheddar

SMOKEHOUSE BURGER | 18

tomato, bacon, white cheddar, dr. pepper bbq, fried onion

WILD MUSHROOM BURGER | 18

arugula, fried mushroom, caramelized onion, provolone, chipotle mayo

FISH & CHIPS | 22

house made cornmeal battered white fish, sriracha remoulade

GLUTEN FREE BUNS AVAILABLE \$1 | IMPOSSIBLE BURGER AVAILABLE \$2



Grille 254's name is inspired by the longest held PGA TOUR record score of 254 shot by Tommy Armour III at La Cantera's Resort Course in 2003. Over the four days of the Valero Texas Open, Tommy awed spectators as he set a 14-year PGA TOUR record, and until 2017, his 72-hole total score was held as the lowest tournament score in PGA TOUR history.

Grille 254 celebrates his accomplishment and the game of golf by merging La Cantera Resort & Spa's culinary talent with a contemporary sports bar in the ever-growing Northwest. Expect "scratch" food offerings, a full bar and craft cocktail menu with 24 beers on tap to cool off after a round of golf or simply unwind and enjoy your favorite team and sport on one of our extra-large 4K TV's. Be it college or the pros, Grille 254 has all the channels!

Gratuity of 18% will be added to parties of 6 or more.

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.