

HAPPY HOUR
TUESDAY - FRIDAY

3PM TO 6PM

ALL DRAFT BEERS \$2 OFF + ALL PITCHERS \$14
WEDNESDAY ALL DAY - 1/2 OFF WINE BOTTLES

FOOD

WINGS \$12

Mango Habanero | Desert Dry Rub | Buffalo BBQ | Spicy Ranch |
Garlic Parmesan

TRIPLE DIPPER \$10

House Made Queso | Guacamole | Salsa Roja | Warm Tortilla
Chips

HOT CHICKEN SLIDERS \$11

Set of 3 | Crispy Fried Chicken | Nashville Hot Oil | Pickles |
Spicy Aioli

HILL COUNTRY BURRATA \$13

Beefsteak Tomato | 4oz Burrata Ball | Chopped Basil | Baby
Heirloom Tomatoes

FIRECRACKER SHRIMP \$13

Sweet And Spicy Chile Sauce | Scallions | Sesame Seeds

DRINKS

YOU DID YOUR BEST

First Beer Costs The Score Of Your Round, In Cents

SUNSET SOUR \$8

Jim Beam Pineapple | Lemon Juice | Pineapple Juice | Cinnamon
Simple Syrup | Aquafaba | Angostura Bitters

COSMOJITO \$8

Tito's Handmade Vodka | Cointreau | Lime | Cranberry Juice |
Cane Sugar | Mint

PRICKLY FAIR \$8

Bacardi Superior Rum | Triple Sec | Prickly Pear Puree | Red
Bull Blue Edition (Blueberry(| Lime Juice | Agave

CHERRY ON THE GREEN \$9

Flecha Azul Reposado Tequila | Muddled Orange & Cherry | Lime
Juice | Agave | Cherry Syrup | Mint

LAVENDREAM \$9

New Amsterdam Gin | Empress 1908 Gin | Lemon Juice | Lavender
Syrup | Wycliff Sparkling Wine | Orange Bitters

CHERRYWOOD CHIPPER \$10

Woodford Reserve Bourbon | Simple Syrup | Cherry Bark Bitters
| Cherry | Cherrywood Smoke

SUMMER 2025

**WE ARE COMMITTED TO PARTNERING WITH
LOCAL FARMS, REGIONAL RANCHES, ARTISANAL
BAKERIES, CRAFT DISTILLERS AND USING
SUSTAINABLE SEAFOOD.**

*Consuming raw, cooked to order or undercooked meat, poultry,
seafood, shellfish or eggs may increase your risk of food borne illnesses,
especially if you have certain medical conditions.

Please advise your server if there are any dietary requirements or food allergies.

The automatic __18_% Service Charge collected for all food and beverage is not a tip or gratuity.
This service charge may be distributed to certain food and beverage service employees.



ARCIS GOLF

menu code

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