



DETROIT-STYLE PIZZA

8" X 10" RECTANGULAR PIZZA WITH A LIGHT, AIRY DOUGH WITH A CRISPY WISCONSIN BRICK CHEESE EDGE

T-Shotz Supreme

Local Paradise Locker Italian Sausage, Black Olives, Red & Green Peppers, Sliced Red Onions, Mushrooms, Wisconsin Brick Cheese & San Marzano Pizza Sauce \$16

The Antonio

Local Paradise Locker Pepperoni, Ricotta, Wisconsin Brick Cheese & San Marzano Pizza Sauce \$15

KC BBQ

Marinated Chicken, Red Onion, Cilantro, Smoked Gouda, Wisconsin Brick Cheese & Sweet & Tangy KC Style BBQ Sauce \$14

Buffalo Chicken

Buffalo Sauce, Brick Cheese, Seasoned Chicken, Blue Cheese Crumbles, Housemade Ranch, Green Onion \$14

Margherita

Mozzarella, Sliced Tomatoes, Basil & Wisconsin Brick Cheese \$13

Signature Cheese

Mozzarella, Wisconsin Brick Cheese, Ricotta & San Marzano Pizza Sauce \$13

Build Your Own

Starting at \$11

Sauces: San Marzano Pizza Sauce, KC Style BBQ

Toppings: Marinated Chicken, Pepperoni, Italian Sausage, Bacon, Black Olives, Mushrooms, Red Peppers, Red Onion \$3 Each

Cheeses: Wisconsin Brick, Mozzarella, Cheddar, Ricotta, Gouda \$2 Each

+ Gluten-Free Crust Available Upon Request

STREET TACOS

3 PER ORDER
SERVED WITH CORN OR FLOUR TORTILLAS

Chicken

Marinated Chicken, Pico de Gallo, Guacamole, Queso Fresco, Sriracha Lime Infused Aioli & Cilantro \$11

Beer Battered Cod

Beer Battered Crispy Atlantic Cod, Pico de Gallo, Guacamole, Queso Fresco, Sriracha Lime Infused Aioli & Cilantro \$13

Carnitas

Roasted Pork, Pico de Gallo, Guacamole, Queso Fresco, Sriracha Lime Infused Aioli & Cilantro \$11

Carne Asada

Mojo Marinated Flank Steak, Pico de Gallo, Guacamole, Sriracha Lime Infused Aioli & Cilantro \$12

BURGERS

ALL BURGERS ARE MADE WITH T-SHOTZ PROPRIETARY BLEND OF KC STRIP, FILET, AND RIBEYE, SERVED ON A ROMA BAKERY BUN WITH HANDCUT FRIES.

ADD LOADED FRIES FOR \$2.50, SUB SWEET POTATO FRIES FOR \$2.00

The T-Shotz Burger

T-Shotz Own Burger Blend, Smashed & Seared with American Cheese, Lettuce, Tomato & Tangy Tee-Sauce \$10

Santa Fe Burger

Two Smashed & Seared Patties, Fire Roasted Hatch Green Chiles, Caramelized Onions, Chipotle Aioli, Cheddar Cheese, Lettuce and Tomato \$12

KC BBQ Burger

Two Smashed & Seared Patties, Sweet & Tangy KC Style BBQ Sauce, Roasted Pulled Pork, Thick Center-Cut Candied Bacon, American Cheese & Crispy Haystack Onions \$13

Big Kahuna Hawaiian Burger

Two Teriyaki Glazed Burger Patties Topped with Monterey Jack Cheese, Caramelized Onions, Grilled Pineapple, Bacon, Lettuce, Tomato, and Sriracha Mayo \$12

+ Gluten-Free Buns Available Upon Request

Add Ons

Make It A Double \$4
Make It A Triple \$7

Add Bacon \$3
Add American Cheese \$2

FAIRWAY FAVORITES

ALL SERVED WITH HAND-CUT FRIES UNLESS NOTED
ADD LOADED FRIES FOR \$2.50
SUB SWEET POTATO FRIES FOR \$2.00

Fried Pork Tenderloin Sandwich

A Brined and Hand Breaded Pork Cutlet, with Mustard Aioli, Lettuce, and Tomato \$12

Fried Chicken Sandwich

Crispy Buttermilk Fried Chicken Breast, Carolina Slaw, Tomato Slice & Sriracha Lime Aioli on a Roma Bakery Bun \$12

Philly Cheesesteak

Shaved Prime Rib, Garlic Aioli, Provolone & American Cheese, Grilled Green Pepper and Yellow Onion \$16

T-Shotz 4 Cheese Grilled Cheese

Smoked Gouda, Aged Cheddar, Provolone & American Cheese on Toasted Sourdough with a side of San Marzano Marinara Sauce \$11

Clubhouse Triple

Smoked Ham, Roasted Turkey, American Cheese, Smoky Bacon, Lettuce, Tomato & Mayo on Toasted Bread \$15

Fish & Chips

Beer Battered Crispy Atlantic Cod with a Side of Tartar Sauce \$13

Classic Reuben

Tender Sliced Corned Beef, Sauerkraut, Swiss Cheese, and Thousand Island Dressing on Marble Rye Toast served with Pickles \$14

TERIYAKI RICE BOWLS

Steak-Shrimp-Chicken

Choice of Teriyaki Glazed Grilled Chicken, Shrimp, or Steak with a Sautéed Vegetable Medley Served on Steamed White Rice \$12.50

SIDES

Hand-Cut Fries

Crispy Russet Potatoes Seasoned with Salt & Parsley \$6

Mac & Cheese

Macaroni in a Creamy Cheese Sauce Topped with Parsley \$6

Onion Rings

Breaded, Lightly Fried & Ranch Dressing \$6

Side Salad

Crisp Iceberg Romaine Lettuce Mix, Tomato, Onion, Cucumber & Crouton with Choice of Dressing \$6

SHAREABLES AMONGST FRIENDS

Chicken Wings

Housemade Sauces: Buffalo, BBQ or Thai Street Style
Boneless Wings, Celery & Blue Cheese or Ranch Dressing \$14
Bone-In Wings, Celery & Blue Cheese or Ranch Dressing \$16

Ginger Pork Pot Stickers

Tender Pork, Ginger, Sesame Seeds, Rice Wine Vinegar & Sweet Soy Dipping Sauce \$8

New Orleans BBQ Shrimp

Louisiana-Style Sautéed Shrimp, Spiked Butter Sauce on Crispy Baguette \$15

Garlic Knots

Puffed Fried Dough Knots Sprinkled with Parmesan Cheese & Garlic with San Marzano Marinara Sauce & Queso Fondue \$8

Spinach Artichoke Dip

Creamy Mixture of Spinach, Artichokes & Parmesan with Tortilla Chips, Salsa Fresco & Sour Cream \$14

Grilled Skewers

Steak-Shrimp-Chicken

Choice of T-Shotz Garlic Butter Shrimp, Teriyaki Glazed Steak, or Chicken Drizzled with a Balsamic Glaze all on a Sesame Vinaigrette Slaw \$10.50

Trio Dip

Salsa Fresco, Guacamole, Queso & Tortilla Chips \$12

Mozzarella Bites

Fresh herb breaded mozzarella balls, served with Tshotz's famous San Marzano Marinara \$12

Chicken Nachos

Tostada Tortilla, Marinated Chicken, Black Beans, Pico de Gallo, Queso, Cheddar, Salsa, Sour Cream, Guacamole, and Cilantro \$12

Sliders (3)

Stacked with Signature Toppings on Roma Bakery Butter Toasted Buns \$12

Slider Choices: Buttermilk Fried Chicken, BBQ Pulled Pork or T-Shotz Classic Beef

Bavarian Soft Pretzel

Brauhaus Bavarian-Style Pretzel Sprinkled with Sea Salt & a Side of Queso & Yellow Mustard \$12

Loaded Hand-Cut Cheese Fries

Hand-Cut French Fries, Queso, Smoky Bacon, Jalapeños & Pico de Gallo \$11

Spicy Firecracker Shrimp

Lightly Battered Crispy Shrimp, Firecracker Chili Sauce on Cucumber & Sweet Corn Salsa \$15

Candied Bacon

Crispy Bacon Glazed with Spiced Brown Sugar \$9

Crispy Calamari

Crispy Hand-Breaded Calamari served with Lemon Aioli & San Marzano Marinara Sauce \$12

SALADS

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Croutons & Classic Caesar Dressing \$10

Add Grilled or Fried Chicken: \$6

Add Grilled Shrimp: \$9

Aunt Bea's Fried Chicken Salad

Crispy Buttermilk Fried Chicken Breast on a Bed of Iceberg Romaine Lettuce Mix with Red Cherry Tomatoes, Smoky Bacon, Cucumber & Lemon Farmhouse Dressing \$13

Iceberg Wedge

Iceberg Lettuce Wedge, Smoky Bacon, Red Cherry Tomatoes, Blue Cheese Crumbles, Crispy Haystack Onions & Lemon Farmhouse Dressing \$11

SOFT DRINKS

Hot Tea, Hot Chocolate \$2.75

Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer, Dr. Pepper, Mountain Blast Powerade, Lemonade, Iced Tea \$3

Bottled Water \$2

RAW OYSTERS BAR

OYSTERS ON THE HALF SHELL

\$26 DOZEN \$13 1/2 DOZEN
\$2.50 PER OYSTER

ASK YOUR SERVER FOR CHEF'S FRESH SELECTION OF OYSTERS

THE 19TH HOLE

DESSERTS \$9

Signature Brownie Sundae
Salted Caramel Cheesecake

SHAKES \$6

Chocolate, Vanilla or Strawberry

THE BAR



Cherry Limeade

360 Bing Cherry Vodka, Agave Citrus Blend, Disaronno, Sprite & Grenadine with a Sugar Rim & Topped with a Filthy Black Cherry \$9

Georgia Peach

Titos Vodka, Peach Schnapps, Orange Juice, Grenadine, Soda & Water garnished with Mint \$7

Jalapeño Margarita

Espolon Reposado, Grand Marnier, Agave & Fresh Jalapeño with Salted Rim \$12

T-Shotz Tea

Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jose Cuervo Silver Tequila, Blue Curacao, Agave Citrus Blend & Monin Desert Pear Syrup \$9

Margarita

Espolon Blanco Tequila, Triple Sec, Agave Citrus Blend with a Sugar Rim. Available in Mango, Pineapple, Strawberry, Raspberry & Passion Fruit \$11

Mojito

Bacardi Rum, Agave Citrus Blend, Monin Mojito Mix, Soda Water & Fresh Mint. Available in Mango, Pineapple, Strawberry, Raspberry & Passion Fruit \$10

Old Fashioned

Woodford Reserve Bourbon, Filthy Cherry, Orange, Sugar & Orange Bitters \$12

Tito's Bloody Mary

Tito's Handmade Vodka, Homemade Bloody Mary Mix & Candied Bacon \$10

BEER

DRAFT

	Pint/Pitcher
Blue Moon.....	\$5.50/\$20.50
Boulevard Space Camper Cosmic IPA.....	\$6.00/\$23.00
Boulevard Wheat	\$6.00/\$23.00
Bud Light.....	\$4.75/\$19.00
Busch Light.....	\$4.75/\$19.00
Coors Light.....	\$4.75/\$19.00
Modelo.....	\$5.50/\$22.00
KC Bier Co Dunkel.....	\$6.00/\$23.00
Yuengling.....	\$4.75/\$19.00
Michelob Ultra.....	\$4.75/\$19.00
Miller Lite.....	\$4.75/\$19.00
Seasonal Beer.....	\$6.00/\$23.00

CANS

Domestic	
Bud Light.....	\$5.50
Budweiser.....	\$5.50
Bud Zero.....	\$5.50
Busch Light.....	\$5.50
Coors Light.....	\$5.50
Michelob Ultra.....	\$6.00
Miller Lite.....	\$5.50

Craft/Import	
Boulevard Space Camper IPA.....	\$6.50
Boulevard Wheat	\$6.00
Corona.....	\$6.50
Guinness.....	\$7.00
Stella.....	\$6.00
Stiegl Grapefruit Radler	\$7.00
City Barrel RAD AF	\$7.00
Corona Premier	\$6.50

Seltzers/Ciders	
Angry Orchard.....	\$6.50
Original or Peach Mango	
Boulevard Quirk	\$6.50
Strawberry Lemon & Basil, Cherry Blossom & Lime, or Pop Rocket	
Truly	\$6.50
Wild Berry or Strawberry Lemonade	
White Claw	\$6.50
Lime or Black Cherry	
NUTRL	\$7.00
Pineapple or Watermelon	

WINE

WHITE & ROSÉ

Bottle	Glass/
Bieler Rosé.....	\$9/\$34
Caposaldo Moscato	\$9/\$34
Caposaldo Pinot Grigio	\$8/\$30
Monkey Bay Sauvignon Blanc	\$10/\$38
Sea Sun Chardonnay.....	\$9/\$34

RED WINE

	Glass/Bottle
Terrazas Altos Cabernet Sauvignon	\$8/\$30
Benziger Merlot	\$10/\$38
McManis Pinot Noir.....	\$8/\$30

SPARKLING WINE

	Glass/Bottle
Cupcake Prosecco	\$7/26

SANGRIA

	Single
Red or White.....	\$9

BEER BUCKETS

Domestic (6)	\$30
Craft/Import (6).....	\$35

CORDIALS & COGNAC

Aperol	Bailey's Irish Cream
Disaronno	Fireball
Grand Marnier	Hennessy
Jägermeister	Kahlúa Coffee Liqueur
Rémy Martin 1738	RumChata
Rumple Minze	Sambuca
Screwball	

SPIRITS

VODKA

360 Vodka	360 Vodka Bing Cherry
360 Vodka Vanilla	Deep Eddy's Grapefruit
Deep Eddy's Lemon	Deep Eddy's Sweet Tea
Grey Goose	Ketel One
Svedka	Tito's

GIN

Bombay Sapphire	Hendrick's
New Amsterdam Builders	Gin Tanqueray
Gin	

TEQUILA

Casamigos Anejo	Casamigos Blanco
Casamigos Mezcal	Casamigos Reposado
Uni Familia Blanco	Uni Familia Reposado
Jose Cuervo	
Patrón	

RUM

Bacardi	Bacardi Dragonberry
Bacardi Limon	Captain Morgan
Cruzan	Gosling's Black Rum
Malibu Coconut Rum	

WHISKEY

Blantons	Bulleit Rye
Crown Royal	Crown Royal Apple
Jack Daniel's	Jack Daniel's Tennessee Honey
Jameson	Jameson Caskmates IPA
Jameson Caskmates	Rebecca Creek
Stout Templeton Rye	Restless Spirits Stone Breaker
Redbreast 12 Year	Rossville Union Rye
Seagram 7	Jim Beam
	Jameson 18

BOURBON

Basil Hayden's	Buffalo Trace
Bulleit Bourbon	Elijah Craig Small Batch
George Remus	Jefferson Ocean
Knob Creek	Maker's Mark
Maker's Mark 46	Russell's 10 Year
Woodford Reserve	WhistlePig Piggyback

SCOTCH

Ballantine's Finest Scotch	Glenfiddich 12 Year
The Glenlivet 12 Year	Johnnie Walker Black Label
Laphroaig 10 Year	Monkey Shoulder

The Macallan 12 Year Double Cask