



109th
HOLE

ON DRAFT

Miller Lite.....	4.00	Stella Artois	6.50
Yuengling.....	4.00	Sam Adams Seasonal.....	6.50
Guinness.....	5.50	New Holland	
Atlanta Hard Cider.....	5.50	Dragon's Milk Stout.....	6.50
Terrapin Hopsecutioner IPA.....	5.50	Silver Bluff Golden Isle IPA.....	6.50
Landings Lager.....	6.50	Sierra Nevada Pale Ale.....	5.50
Sweetwater 420 EPA.....	6.50		

IN THE BOTTLE

Miller Lite.....	4.00	Budweiser.....	4.00
Corona.....	5.50	Coors Light.....	4.00
Corona Light.....	5.50	Heineken.....	5.50
Blue Moon.....	5.50	Angry Orchard.....	5.50
Bud Light.....	4.00	Heineken NA.....	5.50
Long Drink.....	5.50	Sam Adams NA.....	5.50
Michelob Ultra.....	4.00	Athletic N/A.....	5.50

BY THE GLASS

WHITE:

Landings Chardonnay.....	8.00
Landings Sauvignon Blanc.....	8.00
Landings Pinot Grigio.....	8.00
Giesen NA Sauvignon Blanc	8.00
Kendall Jackson Chardonnay... ..	10.00
Stoneleigh Sauvignon Blanc....	10.00
Sonoma Cutrer Chardonnay.....	13.50
Maso Canali Pinot Grigio.....	13.50
Conundrum White Blend	13.50
Santa Margherita Pinot Grigio..	17.00

REDS & ROSÉ:

Landings Cabernet Sauvignon ..	8.00
Landings Merlot.....	8.00
Landings Red Blend.....	8.00
Ariel NA Cabernet Sauvignon ...	8.00
Bieler Pere & Fils Rosé	10.00
Cigar Box Malbec	10.00
Meiomi Pinot Noir.....	13.50
Conundrum Red Blend	13.50
Quilt Cabernet Sauvignon.....	17.00

1ST HALF

Chicken Wings 8/15

Lemon Pepper, Buffalo, Tangy BBQ
Sauce of The Day
Ranch or Blue Cheese
Carrot & Celery Sticks

Spicy Fried Cheese Curds 9

Ranch Dipping Sauce

Pastrami Reuben Eggrolls 11

Sauerkraut, Swiss Cheese
Thousand Island

Elote Dip 9

Charred Corn, Sour Cream, Lime
Cotija, Cilantro, Tajín
Crispy Tortilla Chips

Soup of the Day 6

Corn Hushpuppies 9

Jalapeño Honey Butter

Onion Ring Tower 8

Guinness-Battered Onion Rings
Ranch & 109 Sauce

Bacon Wrapped Dates 10

Cider-Maple Glaze, Fresh Herbs
Blue Cheese Crumbles

Loaded House Chips 12

Cajun Spiced Chips, Diced Tomatoes
Blue Cheese Crumbles, Scallions
Pickled Red Onions, Green Goddess

Roasted Chicken Salad 13

Mixed Field Greens, Cucumber, Carrots, Tomatoes, Croutons
Feta Cheese, Choice of Homemade Dressing

 Available

Classic Caesar Salad 7/10

Romaine Lettuce, Focaccia Croutons, Parmesan
White Anchovies, Caesar Dressing

 Available

House Salad 6/9

Arugula, Tomatoes, Olives, English Cucumber, Ranch Dressing

Optional Protein Add Ons: *Scottish Salmon* 9, Domestic Shrimp 9*
Marinated Chicken Breast 6

2ND HALF

Double Patty Smashburger* 14

American Cheese, Shredded Lettuce, Tomato
Homemade Pickles, 109 Sauce, Brioche Bun

Philly Cheesesteak 15

Shaved Beef, White American Cheese
Peppers & Onions, Toasted Hoagie

Blackened Shrimp Tacos 16

Blackened Shrimp, Charred Corn Relish, Pickled Red Onions
Cilantro Lime Crema, Corn Tortillas

Patty Melt 15

Caramelized Onions, Swiss Cheese, 109 Sauce, Toasted Rye Bread

Caprese Chicken Sandwich 15

Herb-Marinaded Chicken Breast, Tomato, Mozzarella, Basil
Balsamic Reduction, Focaccia

English Style Fish & Chips 16

Beer-Battered Cod, Seasoned Fries
Caper Tartar Sauce, Malt Vinegar Aioli

Fried Green Tomato Wrap 13

Mixed Greens, Goat Cheese, Pickled Vegetable Relish
Herb Vinaigrette, Spinach Tortilla

Blackened Salmon Wrap* 19

Arugula, Baby Tomatoes, Banana Peppers
Green Goddess Dressing, Spinach Tortilla

Served with Choice of Side

*French Fries, Sweet Potato Fries, House Chips
Guinness Onion Rings, Side Salad, Fresh Fruit*

OVERTIME

Skillet Baked Chocolate Chip Cookie à la Mode 8

Vanilla Bean Ice Cream



Gluten Free



Vegan



Vegetarian

For our members with life-threatening allergies, please request to speak with the Chef directly.
While we take dietary preferences and restrictions very seriously, unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.