

Happy Hour

Bites

HAND-CUT BELGIAN FRIES 5

Twice-cooked fries, garlic aioli, parmesan cheese (mwg, v)

WHIPPED FETA 8

Warm olives, dukkah, chili, orange, pita (v)

HOUSE-MADE RICOTTA CAVATELLI 10

Butternut squash, brown butter, lemon (v)

CLUBHOUSE BURGER 11

8oz house-ground grass fed beef patty, onion jam, smoked gouda, LTO, house spread, pickles

MEAT & CHEESE BOARD 14

Selection of meats and cheeses, mustard, pickles, whipped honey, toasted sourdough

THE LOCAL 18

The Clubhouse burger, hand-cut Belgian fries, and local canned beer

THE
CLUBHOUSE
AT TORREY HEIGHTS

Happy Hour food available for dine-in only
(v) vegetarian, (vg) vegan (mwg) made-without-gluten-containing ingredients

*In the interest of public health, we'd like to remind our guests of the increased risk of foodborne illness related to the consumption of undercooked animal proteins such as eggs, meat, poultry, seafood or shellfish

Happy Hour

Daily Drink Specials

WELL COCKTAILS 8

MELOGRANO 5

Premium ready to drink cocktails

CANNED BEER OF THE DAY 5

DRAFT BEER OF THE DAY 7

WINE BY THE GLASS 9

Sparkling, pinot grigio, chardonnay, pinot noir, cabernet sauvignon

Weekly Specials

Monday

Edamame bowl with spicy chili sauce 5
Soto Sake cans 5

Tuesday

Tacos 2 | Margs 7

Wednesday

Half-off bottles of wine

Thursday

3 dollars off any regular priced cocktail

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Drink Menu

Cocktails

TH MARTINI 14 **Available as a mocktail*

Grey Goose La Poire Vodka, Soho Lychee Liqueur, moscato, lemon juice, simple syrup

RASPBERRY + BERGAMOT COLLINS 12

Empress 1908 Indigo Gin, Italicus Rosolio Di Bergamotto, raspberry syrup, lemon juice, club soda

SUNSPLASH 11

Absolut mandarin vodka, cointreau, orange juice, cranberry juice, sour

ESPRESSO MARTINI 11 **Available as a mocktail*

Absolut Vanilia Vodka, Kahlua, fresh espresso, simple syrup,
*try it with fresh mint

CARMEL DREAM 14

Sparkling wine/champagne, St. Germain Elderflower, hibiscus syrup

COCONUT WASHED OLD FASHIONED 14

Bulleit Bourbon 'washed in coconut', Bittermens 'Elemakule Tiki' Bitters, demerara syrup, large cube

AMALFI SPRITZ 12

Italicus Rosolio Di Bergamotto, prosecco

B&B LEMONADE 12 **Available as a mocktail*

Maker's Mark Bourbon, Blackberry Crème de Cassis, vanilla syrup, sour

PALOMA 11

Tequila, squirt, lime juice

Drink Menu

Draft Beer

MODELO Mexican lager, 4.4% 9
SOCIETE BREWING CO. The Harlot blonde ale, 5.7% 9
ALESMITH BREWING CO. .394 pale ale, 6% 9
STONE BREWING Delicious hazy IPA, 7.2% 9
BALLAST POINT Sculpin IPA, 7% 10
JUNESHINE hard kombucha, 6% 10

Canned Beer

MICHELOB ULTRA lager , 4.4% 9
MODELO Mexican lager, 4.4% 8
CORONA Mexican lager, 4.4% 8
MISSION BREWERY blonde ale, 4.4% 10
KONA Big Wave golden ale, 7.2% 9
BALLAST POINT Sculpin IPA, 7% 9
STELLA ARTOIS Belgian ale, 6% 9
HEINEKEN pale lager, 4.5% 9
ASAHI 0.0 abv 9
ATHLETIC BREWING non-alcoholic 10
GREEN'S gluten-free amber ale 6% 12

Wine by the Glass

SPARKLING WINE Chandon, brut, California 13
PINOT GRIGIO Terlato, Italy 9
SAUVIGNON BLANC Brancott, Marlborough 10
CHARDONNAY Chalk Hill, Napa Valley 12
ROSÉ Chloe, Central Coast 12
PINOT NOIR Banshee, Napa Valley 13
MERLOT Ferarri Carano, Sonoma Valley 15
RED BLEND Daou, Pessimist, Napa Valley 10
CABERNET SAUVIGNON Justin, Napa Valley 17

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