

VOTED MOST
AUTHENTIC PUB



Drum & Quill
Cocktails + Kitchen

Join Us!

f @DRUMANDQUILL

DRUMANDQUILL.COM

40 CHINQUAPIN RD, PINEHURST, NC

(910) 295-3193

DRUM & QUILL IS DEDICATED TO ALL GOLF WRITERS

HOW WRITER, BOB DRUM, & ARNOLD PALMER CREATED GOLF'S PROFESSIONAL GRAND SLAM



Drum & Quill is not just a historic tavern in the heart of the "Home of American Golf." It is the only "Tavern" dedicated to Golf Writers and their contribution to growing the game of golf. It's also a deeply personal story behind its name and honors the creation of the greatest feat in golf – Golf's Professional Grand Slam. Owner Kevin Drum's dad, Bob Drum, a famous sportswriter whose work documenting Arnold Palmer's every swing is as legendary as the golfer himself. "My dad wrote stories that would document the exploits of the country's greatest athletes for the Pittsburgh Press and nearly every golf publication," Kevin Drum said. "But he covered a kid from Latrobe, Penn. that would make golf history."

DRUM'S EARLY LIFE

Bob Drum was a feature writer for the Pittsburgh Press beginning in the 40s, he first spotted a 14-year-old Palmer at the West Pennsylvania Junior Amateur Championship. "My dad saw something and told the world 'This kid from Latrobe will be the best golfer in the world.' Some of his fellow sports writers laughed and didn't see what Bob saw."

DRUM AND HIS QUILL

The prediction Drum penned when Palmer was just 14 later came true when a young Arnold Palmer won the recently formed 1958 Masters. And so began Drum's work in recording the career records of one of golf's most illustrious players. It was during his time

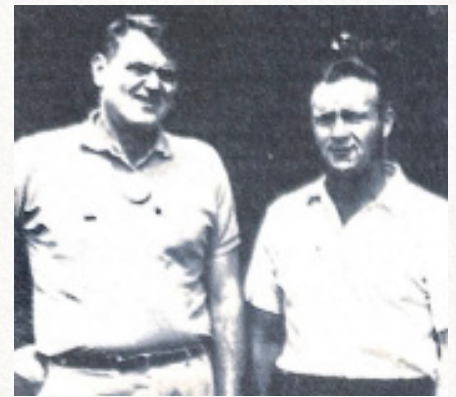
with the Pittsburgh Press that Drum traveled to Pinehurst to cover golfer Ben Hogan in the Ryder Cup. Throughout 1960, Drum wrote a series of stories on Palmer, projecting that he would accomplish something like what fellow golfer Bobby Jones had done in 1930 when he won the US and British Amateur and the US and British Opens as amateur; that feat was considered then to be Golf's Grand Slam. Golf was changing, and Drum and Palmer knew it; it was now a professional's game. The Grand Slam that Jones had accomplished with two amateurs was never going to happen again. They felt the Grand Slam had to be reinvented with four professional tournaments of equal stature so today's pro golfers could pursue a Grand Slam of their own: but which ones?

DRUM'S GRAND SLAM

In 1960, Drum and Palmer decided that Palmer's win at the still-relatively-new Masters, and his first-place trophy at the 1960 U.S. Open, would be the first two legs of his new Professional Golf Grand Slam. The final two legs of the "Grand Slam," Drum & Palmer decided, would be The Open Championship at St. Andrews and the PGA Championship. Arnold didn't win it, but it was enough in 1960 that PGA professionals still pursue those four tournaments wins to today, Drum & Palmer immortalized "Golf's Professional Grand Slam."

DRUM AND THE U.S. OPEN

In 1971, Drum moved his family to Pinehurst to help the resort to help with the World Open and served as a founding board member of the first World Golf Hall of Fame in Pinehurst, the same one that the USGA returned to Pinehurst. He kept telling the USGA since the 70's they should have a Open at Pinehurst and they said no way. Then with the Deadman's as new dynamic owners and Don Padgett doing the groundwork Drum's battle with USGA was about to end. The USGA winds were changing to the country's great courses. It was announced in the 1990's that the 1999 US Open would finally be played at Pinehurst, for the first time. Drum got his wish and was ecstatic, but he didn't live to see it. "In 2014, I created



the Drum & Quill and named it to honor my dad to remind golf fans of the impact he and other golf writers had on the game of golf locally and nationally," Kevin Drum said. "The 'Drum' represents my dad, and the 'Quill' represents the magic of the Golf Writers pen. I wanted to create the only golf-writer themed tavern in the world here in Pinehurst to add to villages' rich golf texture. Golf writers' stories can turn golf pros' exploits into that of legend, like my dad did with Arnold Palmer," Kevin Drum says. "And how my dad and Arnold Palmer memorialized golf's greatest prize, Golf's Professional Grand Slam." Drum & Quill honors all Golf Writers, especially the legendary ones from the past, and Golf's Professional Grand Slam. Thank you for honoring us by enjoying the Drum & Quill. ●



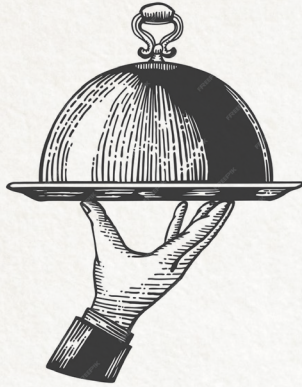
WE HAVE THE
LARGEST
SPIRITS COLLECTION
IN PINEHURST!

— please ask for our
Spirits Menu

ASK ABOUT OUR
DAILY FOOD &
COCKTAIL SPECIALS

THE PRICES ON THE MENU REFLECT CASH PRICES

SHARED PLATE TRAYS



**TAVERN
SIDES** 5.00
HOUSE MADE CHIPS
STRAIGHT FRIES
SWEET POTATO FRIES
SEASONAL FRUIT
SUPERFOOD SLAW
SEASONAL VEGGIE
SIDE SALAD (+2.50)
SOUP (+2.50)

PIMENTO CHEESE TRAY

Wonton Chips, Pickled Okra,
Cucumbers, Celery, Carrots
SM 9.95 LG 17.95

BUFFALO CHICKEN & SHRIMP

Tempura Chicken & Shrimp, Celery,
Carrots, Ranch SM 9.95 LG 17.95

FRIED GREEN TOMATO CAPRESE

Fresh Mozzarella, Red Tomatoes, Basil,
Honey Balsamic SM 9.95 LG 17.95

NORTH STATE CHICKEN WINGS

Spicy/Sweet Korean BBQ Sauce, carrots,
celery & wontons
SM 13.00 LG 23.00

PULLED PORK NACHOS

Wontons, Queso, BBQ, Lettuce, Tomato,
Jalapeño SM 11.95 LG 19.95
*Chicken, Korean Beef & Vegetarian
Options Available*

SOUPS & SALADS

Dressings: Honey Balsamic, Ranch, Creamy Balsamic, Blue Cheese,
1,000 Island, Oil & Vinegar, Honey Mustard

CLAM CHOWDER

Classic New England Cream
Base Chowder
Cup 4.95 Crock 7.00

CHICKEN SALAD PLATE

Homemade Chicken Salad made with
Cranberries, Onion & Celery on a Bed
of Lettuce with Tomatoes & Cucumbers
SM 9.95 LG 16.95

FRENCH ONION SOUP

Beef Based, topped with a Crostini &
Melted Swiss
Cup 4.95 Crock 7.00

COBB SALAD

Grilled Chicken, Blue Cheese, Bacon, Egg,
Avocado, Onion, Tomato LG Only 17.95
*Replace Chicken with Steak for a small
upcharge*

FAMOUS TACOS

Two Tacos. Tortilla, Mango Pico, Chipotle La Crema with Wonton Chips

BLACKENED MAHI

Superfood Slaw & Lime 16.95

KOREAN BEEF

Superfood Slaw & Plum Sauce. 16.95

GRILLED SHRIMP

Superfood Slaw & Lime 16.95

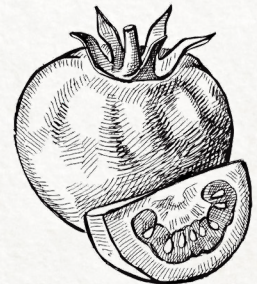
CHICKEN

Superfood Slaw & Cotija Cheese 16.95

PORK CARNITAS

Sriracha Coke Sauce & Radish 15.95

Ask About Today's Taco Special



VEGGIE SAMMIES & TACOS

GRAND PIMENTO SANDWICH

Pimento Cheese, Fried Green Tomatoes,
Sunflower bread with side 15.95
*Add Bacon to go carnivore for a small
upcharge*

FGT TACO

Fried Green Tomatoes, Superfood
Avocado Slaw, Cotija Cheese, Chipotle
Le Crema, Flour Tortilla with Wonton
Chips 14.95



**IT'S MORE FUN
TO EAT IN A PUB!**

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

OUR FAMOUS. ANGUS BURGERS

Includes Home Style Fries & Cole Slaw.

Fresh, never frozen Certified Angus on Martin's Potato Bun served with Fries.

Substitute a Turkey Burger or Black Bean Burger at no additional charge.

HOUSE SPECIAL*

Romaine, Tomato, Onion, Cheese 15.95

PIMENTO FRIED GREEN*

Pimento Cheese & Fried Green

Tomato 16.95

BRIE BURGER*

Brie Cheese & Grilled Onion 16.95

MUSHROOM & SWISS*

Swiss & Grilled Portobello 16.95

PATTY MELT*

Swiss Cheese, Grilled Onion,

Rye Bread 16.95

BREAKFAST BURGER*

Cheddar, Bacon, Fried Egg 17.50

ALPINE BURGER*

Swiss, Bacon, Grilled Onion 17.50

BLACK & BLEU BURGER*

Blackened with Bleu Cheese &

Bacon 17.50

• ASK ABOUT TODAY'S BURGER SPECIAL •

TAVERN SANDWICHES

Served with Fries.

HOMEMADE CHICKEN SALAD

With Cranberries, Onion, Celery,
Lettuce & Tomato, Toasted
Sourdough 15.95

TURKEY HENNY PENNY

Turkey, Brie Cheese, Grilled Onion,
Arugula, Sunflower Bread 16.95

OLD TOWN REUBEN

Corned Beef, Swiss, Sauerkraut, 1000
Island, Rye Bread 16.95

ROAST BEEF & BRIE

Roast Beef, Brie, Horseradish Honey
Mustard, Tuscan Bread 16.95

CUBAN PANINI

Ham, Roasted Pork, Swiss, Dijon,
Pickles, French Bread 16.95

MONTE CRISTO

Ham, Turkey, Swiss, Raspberry
Sauce, French Toast Bread 16.95

Ask About Today's Sandwich Special



SATURDAY & SUNDAY BRUNCH

11:00AM to 2:00PM

MIMOSAS & BLOODY MARYS \$6 ALL DAY

Homemade Horseradish Bloody Marys & Mimosas in 6 Flavors

STEAK & EGGS*

6 Ounces of Steak, 2 Eggs, Home Fries, English Muffin 16.95

EGGS BENEDICT 4 WAYS*

English Muffin, Fresh Arugula, Poached Egg, Hollandaise Sauce, Home Fries.

Fried Green Tomato Benedict 14.95 | Steak Benedict 16.95

Traditional Canadian Bacon Benedict 14.95 | Shrimp Benedict 16.95



DINNER PLATES

FISH & CHIPS

Icelandic Cod, Coleslaw,
Tartar Sauce, Fries 17.95

SHRIMP & CHIPS

Jumbo Shrimp, Coleslaw,
Homemade Cocktail Sauce,
Fries 16.95

CHICKEN & CHIPS

Chicken Tenders, Coleslaw,
Dipping Sauce Choice, Fries 16.95

*Ask About
Today's Dinner Special*



HOUSE-MADE SWEETS 6.50 each

BOURBON CHESSE PIE

Jim Beam Chocolate Chess Pie &
Whipped Cream

RUM BREAD PUDDING

Homemade with Meyers Dark Rum
& four kinds of bread

ASK ABOUT
TODAY'S DESERT SPECIAL

GOOD FOOD, GOOD MUSIC, GOOD TIMES.



COCKTAILS

CLASSIC OLD FASHIONED

Elijah Craig Bourbon, Bitters, Orange Bitters & Sugar Cube—severed over Large Ice Cube with a Bourbon-Soaked Cherry & Orange Peel 13

EMPIRE WHISKEY SOUR

Larceny Bourbon, Fresh Lemon Juice, Agave Syrup & Egg White—Shaken & Served New York style with a Bourbon-Barrel Aged Red Wine Float in a Coupe Glass 12

LAVENDER FRENCH

Empress Gin, Lavender Syrup, St. Germaine—Shaken, Served in a Coupe Glass & Topped with Champagne & Lavender Stem 12

RYE MANHATTAN

Rittenhouse Rye Whiskey, Sweet Vermouth & Bitters—Served up with a Bourbon-Soaked Cherry 12

APEROL SPRITZ

Aperol, Orange Bitters, Champagne & Club Sod—Served over ice with an Orange 11

BLOOD ORANGE BLOOM

Beefeater Gin, Blood Orange Juice, Agave Syrup & Lemon Juice—Shaken and Served Up with a Dehydrated Orange Wheel 11

NORTH CAROLINA BOTTLES & CANS

DUCK HOOK Cream Ale Can 4.3%
 GRAPEFRUIT HEFEWEIZEN Can 4.8%
 MISTY HAZE IPA Can 4.5%
 SKY BLUE KOLSH Can 4.8%
 HOPPYUM IPA 6.35%
 DALE'S PALE ALE Can 5.6%
 HI-WIRE BED OF NAILS Brown Ale Can 6.1%
 BOLD ROCK Apple Can 4.7%
 MALTY BY NATURE Scottish Ale Can 5.4%
 NAV Mexican Lager Can 4.5%
 R&D 7 SATURDAYS IPA Can 6.2%
 R&D PASSIONFRUIT GOSE SOUR Can 4.5%
 HIGHLAND GAELIC ALE 5.5%
 PEOPLES PORTER 5.8%
 WHITE ZOMBIE White Ale Can 5.1%
 BOLD ROCK Blackberry Bottle 4.7%
 STARGAZER MIGHTY HUNTER CIDER
 STARGAZER SEASONAL CIDER

HARVEST TRANSFUSION

Stoli Razberi Vodka, Cran-Grape Juice & topped with Ginger Ale—served over ice 10

BRANDY SIDECAR

Christian Brothers Brandy, Cointreau, Lemon Juice & Agave Syrup—Shaken and Served up with a Lemon Twist 11

MULES \$10

CLASSIC MULE

Stoli Vodka, Fresh Lime Juice, Ginger Beer

RUBY RED MULE

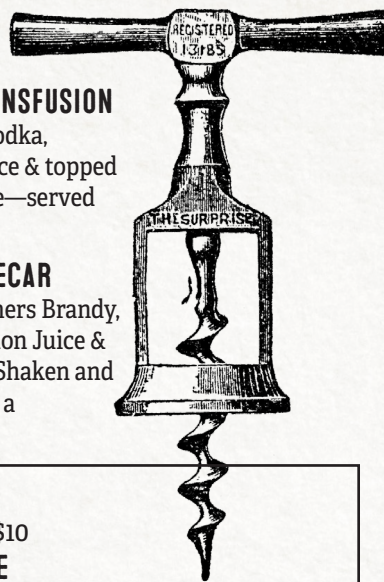
Deep Eddy Grapefruit Vodka, Fresh Lime Juice, Ginger Beer

KENTUCKY MULE

Jim Beam, Fresh Lime Juice, Ginger Beer

IRISH MULE

Bushmills Irish Whiskey, Fresh Lime Juice, Ginger Beer



WHITE WINE

CHARDONNAY

	Glass	Bottle
Silvergate	7	24
Sterling	8	26
Chateau St Michelle	9	29
William Hill		29
Simi		35

PINOT GRIGIO

Tavernello	7	24
Ecco Domani	8	26

MOSCATO

Canyon Road	7	24
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RIESLING

Urban	7	24
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SAUVIGNON BLANC

Starborough	7	24
Kim Crawford	12	38

SPARKLING

Rock Nest Brut	7	24
Zonin Prosecco Split	11	

ROSÉ

Prophecy	8	26
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WHITE ZINFANDEL

Beringer	7	24
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DRAFT BEER

SOUTHERN PINES SEASONAL

Southern Pines, NC

STELLA Leuven, Belgium 5%

PERNICIOUS IPA Asheville, NC 7.3%

BLUE MOON Denver, CO 5.4%

GUINNESS Dublin, Ireland 4.2%

YUENGLING Pottsville, PA 4.4%

SAM ADAMS SEASONAL Boston, MA

BOTTLE or CAN BEER

DOMESTIC BOTTLES

BUDWEISER
 BUD LIGHT
 COORS LIGHT
 MICHELOB ULTRA
 MILLER LITE
 ROLLING ROCK
 PBR (16OZ CAN)

IMPORT BOTTLES

BECK'S
 BOODINGTONS (CAN)
 CORONA EXTRA
 CORONA PREIMER
 HEINKEN
 PACIFICO
 SMITHWICKS

NON ALCOHOLIC Beck's

RED WINE

CABERNET

Silvergate	7	24
Sterling	9	29
Louis Martini	13	41
Chateau St Michelle		29
Kendall Jackson		41
Franciscan		47
Stags' Leap		80

PINOT NOIR

Silvergate	7	24
Trinity Oaks	8	26
Meiomi	12	38

RIOJA

Bodegas Muriel	8	26
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MERLOT

Silvergate	7	24
Chateau St Michelle	9	29
Sterling	9	29
Kendall Jackson		54

MALBEC

Trapich	7	24
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RED BLEND

Ménage a Trois	12	38
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CHIANTI

Luccio	9	29
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WE HAVE THE **LARGEST**
 SPIRITS COLLECTION IN PINEHURST!
 — please ask for our *Spirits Menu*