

**HAPPY HOUR**  
**TUESDAY THROUGH 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

**BURRATA SALAD \$13**

Heirloom Tomato | Fresh Burrata | Artisan Mixed Lettuce |  
Mixed Herbs | Balsamic Reduction | Basil Oil

**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

**AUSTINADE \$8**

Jim Beam | Howler Head Whiskey | Pineapple | Lemon Juice |  
Simple Syrup | Orange Bitters

**CREEK COSMO \$8**

Svedka Vodka | Cointreau | Lime | White Cranberry Juice

**FLECHA PALOMA \$9**

Flecha Azul Blanco Tequila | Fever Tree Pink Grapefruit Juice |  
Lime Juice | Agave

**SUNNY BUBBLE \$8**

Tito's Handmade Vodka | St. Germain | Strawberry Purée |  
Lemon Juice | Prosecco

**LAVENDREAM \$9**

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

**VELVET OLD FASHIONED \$9**

Woodford Reserve Bourbon | Averna Amaro | Cinnamon Syrup |  
Anise Bitters | Walnut Bitters

**WINTER 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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