



COTO DE CAZA
GOLF & RACQUET CLUB

BREAKFAST

SWISS COLD SOAKED OATMEAL | \$12

Honey Greek Yogurt, Milk, Grapes, Apple, Almonds
Dried Cranberries, Blueberries, Hemp Seed

BISCUITS & GRAVY | \$12

Buttermilk Biscuits, Pork Sausage, White Gravy
Chives, Crispy Sage

MONKEY CAKES | \$14

Buttermilk Pancakes, Banana Brulee
Candied Walnuts, Maple Syrup

COTO OMELETTE | \$16

Choice of Bacon or Sausage, Potato Hash Patty

STUFFED FRENCH TOAST | \$18

Sweet Whipped Ricotta, Strawberries
Basil, Caramel Honey

TATER TOT POUTINE | \$18

Sausage Gravy, Pork Belly, Eggs, Cheddar, Chives

PORK BELLY EGG BENEDICT | \$18

Grilled Sourdough, Pork Belly, Poached Eggs
Smoked Paprika Hollandaise, Pepper Relish

SKIRT STEAK & EGGS | \$26

Eggs Your Way, Potato Hash Patty
Chimichurri Hollandaise

HANDHELDS

CHICKEN MELT | \$16

Gruyere Cheese, Caramelized Onions
Sun Dried Tomato Aioli, Arugula, Focaccia

TUSCAN CLUB | \$18

Ham, Salami, Bacon, Provolone, Arugula
Artichoke Mushroom, , Pepperoncini Aioli

COTO CHEESE BURGER | \$18

White Cheddar, Bacon Jam, Lettuce, Tomato
Smokey Russian Dressing, Brioche Bun

SALADS

CAESAR | \$14

Romaine, Ciabatta Croûtons, Parmesan Cheese
House-Made Caesar Dressing

SPRING SALAD | \$16

Mixed Greens, Strawberries, Sumac Pistachios
Goat Cheese, Spiced Honey

COTO COBB | \$19

Chicken, Avocado, Egg, Bacon, Tomato
Blue Cheese Crumbles, Romaine

ENTREES

PORK BELLY MAC & CHEESE | \$18

Smoked Gouda, Mac & Cheese
Buttered Sourdough, Chimichurri Aioli

RATATOUILLE CANNELLONI | \$20

Whipped Ricotta, Ratatouille
Roasted Bell Pepper Marinara, Micro Basil

ALAMBRE STEAK TACOS | \$21

Skirt Steak, Bacon, Onions, Poblano Creme
Queso Fresco, Roasted Salsa, Tortillas

WILD MUSHROOM FLAT BREAD | \$22

Basil Pesto, Gruyere, Pine Nuts, Truffle Oil
Arugula, Black Truffles

PENNE JAMBALAYA | \$28

Tiger Shrimp, Smoked Bacon, Penne Pasta
Blistered Tomatoes, Old Bay Buerre Blanc

MISO HONEY GLAZED SALMON | \$36

Pad Thai Brussels Sprouts, Peanuts
Bean Sprouts, Fresh Herbs

SIDES

SAUSAGE \$3 | BACON \$3 | TOAST \$3 | (1) EGG \$2
FRIES \$6 | FRUIT CUP \$6 | BROCCOLI SALAD \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 SS



WINES BY THE GLASS

SPARKLING	
Poema, 'Brut', Cava, ESP	\$8
Beau Joie, 'Brut', Champagne, FR	\$25
Beau Joie, 'Rose', Champagne, FR	\$25
ROSE	
Chateau de Berne, Provence, FR	\$8
CHARDONNAY	
Mer Soleil, Central Coast, CA	\$14
Tre Terre, Russian River Valley, CA	\$15
Rombauer, Napa Valley, CA	\$22
Jordan, Sonoma, CA	\$30
SAUVIGNON BLANC	
Craggy Range, Marlborough, NZ	\$13
Cakebread, Napa Valley, CA	\$20
OTHER WHITES	
Conundrum, White Blend, CA	\$12
Kung Fu Girl, Riesling, Washington	\$12
King Estate, Pinot Gris, Oregon	\$16

PINOT NOIR	
Ferrari-Carano, Sonoma Valley, CA	\$13
Resonance, Willamette Valley, OR	\$20
CABERNET SAUVIGNON	
Wines of Substance, Washington	\$12
Daou, Paso Robles, CA	\$14
Justin, Paso Robles, CA	\$16
Austin Hope, Paso Robles, CA	\$24
Jordan, Sonoma, CA	\$60
MERLOT	
Velvet Devil Merlot, Washington	\$13
OTHER REDS	
Conundrum, Red Blend, CA	\$10
Ruta 22 Malbec, Mendoza, AR	\$12
Seghesio 'Old Vine' Zinfandel, CA	\$15
Harvey & Harriet, Paso Robles, CA	\$24
Prisoner Red Blend, Napa Valley, CA	\$28

COCKTAILS

BY PAR, THE BEST DRINK \$13
Woodford Reserve Bourbon, Bitterman's Tepache Simple Syrup, Orange Bitters
TEE TIME \$13
Tito's Vodka, Iced Tea, Peach Syrup
TRANSFUSION \$13
Tito's Vodka, Grape Juice Fresh Lime Juice, Sierra Mist
TROPICAL SWEET SMOKE \$13
Jose Cuervo Trad Blanco, Cointreau Fresh Lime Juice, Chipotle Pineapple Syrup
COCONUT GROVE \$13
1800 Coconut Tequila, Honey Water Fresh Lemon Juice, Peach Green Tea

LAVENDER DREAMS \$13
Tito's Vodka, Lavender Syrup Poema Cava, Fresh Lemon Juice
GREEN GODDESS \$13
Hendrick's Lunar Gin, Carpano Bianco Fresh Lime Juice, Arugula, Simple Syrup
BUMBU BABALU \$13
Bumbu Rum, Fresh Lime Juice Maple Syrup, Q Ginger Beer
PARADISE CITY \$13
Bacardi Silver Rum, Chinola Passion Fruit Liqueur Hibiscus Syrup, Fresh Lime Juice, Fresh Mint
KENTUCKY THAI UP \$13
Buffola Trace Bourbon, Gillard Lichi-Li Syrup Giffard Ginger Syrup, Orgeat, Orange Bitters