



Fairways Pub

AVAILABLE SATURDAYS
& SUNDAYS 10AM - 2PM

BRUNCH

Brunch Burger 26

Served with Home-Fries

House-made Brioche Bun | Angus Beef Patty | Fried Egg
Hollandaise Sauce | Fresno Aioli | Arugula

Eggs Benedict 24

Served with Home-Fries

Crumpet | Coffee Bacon Jam | Poached Egg |
Hollandaise Sauce

Avocado Toast 22

Sourdough Bread | Poached Egg | Roasted Mushroom |
Blistered Cherry Tomato | Truffle Aioli | Pickled
Romanesco | Caramelized Pumpkin Seeds

Chicken & Waffles 26

Fried Chicken | Belgium Waffle | Hot Maple Syrup
Mixed Berries Compote | Spiced Pecan

American Breakfast 26

Two Eggs Your Way | Bacon | Home-Fries
Blistered Tomatoes | Sourdough Toast

Seasonal Breakfast Skillet MP

Ask your Server about our Chef's Inspired Seasonal
Breakfast Skillet

HOT BEVERAGES

Hot Chocolate | Hot Chocolate-Milk | 5
Vanilla Milk | Hot Tea

Espresso | Americano | SGL 5
Café Mocha | Vanilla Latte | DBL 7
French Vanilla | Cappuccino |
Chocolate Cappuccino |
Vanilla Cappuccino

A LA CARTE

Belgium Waffle 16

Bacon 10

Two Eggs Your Way 8

Cheesy Home-Fries 8

Mixed Fruit 8

Sourdough Toast 5

SPECIALTY DRINKS

Mimosa 16

Made with Zardetto Prosecco

Choose your Juice:

Orange Juice | Pineapple Juice |
Cranberry Juice | Grapefruit Juice

Bloody Mary 14

Absolute Peppar Vodka | Zing Zang Bloody Mary Mix
Make it Spicy - (Hot Sauce & Worcestershire)

Screwdriver 14

Tito's Handmade Vodka | Fresh Squeezed Orange Juice

Irish Coffee 15

Choice of Whiskey or Cordial:

Jack Daniels | Jameson |
Kahlua | Baileys | Frangelico

Notice: The consumption of raw or undercooked eggs, meat, poultry,
seafood or shellfish may increase your risk of food borne illness.
All items are subject to an 18% automatic gratuity



Fairways Pub

LUNCH: 11 AM - 4 PM

BAR: 7 AM - 5 PM

STARTERS

Chicken Wings 22

Buffalo | Texas Barbecue | Curry Sauce

Smokey Crab Dip 24

Jumbo Blue Crab | Chipotle Gouda | Kettle Chips

Fried Calamari 22

Spicy Tomato Tartare Sauce | Lemon

Blistered Cherry Tomatoes

Vegetable Quesadilla 18

Blackened Chicken Upgrade - 6

Pepper Jack | Cheddar | Roasted Onion & Pepper

Wild Mushroom Mix | Kimchi | Red Pepper Salsa

Cilantro Crema

Bacon Jalapeno Poppers 20

Cheddar | Onion | Bacon | Buttery Breadcrumbs

House-made Ranch Dressing

GREENS & SOUP

Soup of the Day 15

Fairways Salad 19

Spring Mix | Seasonal Fruit | Heirloom Tomatoes

Spiced Pecan | Goat Cheese | White Balsamic Vinaigrette

Caesar

Hearts of Romaine | Rye Bread Croutons

Parmigiano-Reggiano | Lardon | Caesar Dressing

Burrata & Grains 22

Brown Rice | Red Quinoa | Cherry Tomatoes | Pickled

Romanesco | Roasted Mushrooms | Truffle Aioli |

Seasonal Fruit | Whole Grain Mustard Dressing.

Greens Enhancements: Blackened Chicken 12

Grilled Salmon 16 | Herb Marinated Shrimp 15

Market Fish 22

SIDES

Pub Fries | Sweet Potato Tots | Mashed 8

Potatoes | Side Salad | Seasonal Vegetable

Kettle Chips | Jalapeno Mac & Cheese

HANDHELDS

Bacon & Mushroom Burger* 26

Angus Beef Patty | Swiss Cheese | Fried Onion

Applewood Smoked Bacon | Wild Mushrooms Mix | Truffle

Aioli | Lemon Arugula | House-Made Sesame Seed Bun

Peppy Hot Dog 24

Wagyu Hot Dog | Jalapeno Cheese Sauce | Fried Onion

Cherry Pepper Relish | House-made Roll

Blackened Mahi-Mahi Fish Sandwich 30

Grouper Upgrade - 6

Spicy Remoulade | Bread & Butter Pickles

Napa Cabbage Slaw | House-made Sesame Seed Bun

Spicy Chicken Reuben 26

Grilled Chicken Breast | Monterey Jack Cheese

Tomato Jam | Applewood Smoked Bacon | Sauerkraut

Chipotle Gormaise | Artisan Rye Bread

"One Under" Turkey Club 24

Boar's Head Turkey | Dijonnaise | Smoked Bacon

Lettuce | Tomato | B&B Pickles | Artisan Sourdough Bread

All Served with a Choice of Side

PUB'S FAVORITES

Fish and Chips 32

House-Made Tartare Sauce | "Pea"stou | Grilled Lemon

Pistachio Crusted Salmon 31

Brown Rice | Red Quinoa | Seasonal Vegetable | Coconut

Curry Sauce | Smoked Paprika Oil

Shepherd's Pie 28

Guinness Beef Stew | Peas and Carrots

Rosemary Garlic Mashed Potatoes | House Salad

DESSERT

Monthly Dessert Rotation 12

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Parties of six or more are subject to 20% gratuity.

BOTTLE / CAN BEER

Import	8
Guinness Heineken Heineken 0.0 Corona Schofferhoffer Stella Artois	
Domestic	7
Bud Light Coors Light Miller Lite Michelob Ultra Yuengling Hard Cider	
Seltzers	7
High Noon (Grapefruit, Peach, Pineapple, Watermelon) Big Storm Seltzer (Blackberry & Lime)	

CRAFT

Big Wave Golden Ale	9
Kona Brewing Co.	
Orange Blossom Pilsner	9
Orange Blossom Brewing	
Golden Monkey Belgian Tripel	9
Victory Brewing Co.	
Champion Lager	9
Clermont Brewing Co.	
Helles Lager	9
Oyster City Brewing Co.	
Jai Alai IPA	9
Cigar City Brewing	
Sunrise City IPA	9
Sailfish Brewing Co.	
Sun Squishy IPA	9
Suncreek Brewery	
Poolside Ale	9
Orange County Brewers	

DRAUGHT

Michelob Ultra	7
Big Storm Seasonal	9
Seasonal Ale	9
Seasonal Lager	9
Seasonal IPA	9
Local Seasonal	9

SPARKLING

	Glass	Bottle
Zardetto	15	60
Prosecco, Veneto IT		
Lallier "R Reserve"	25	100
"Brut", Champagne, FR		

WHITE WINE

	6oz	9oz	Bottle
Belle Glos	15	22	60
Rose, Sonoma Coast, CA			
Miraval	21	31	84
Rose, Provence, FR			
Terlato	15	22	60
Pinot Grigio, Friuli Colli Orientali, IT			
Jermann	18	27	72
Pinot Grigio, Friuli, IT			
WhiteHaven	15	22	60
Sauvignon Blanc, Marlborough, NZ			
Nautilus Estate	16	24	64
Sauvignon Blanc, Marlborough, NZ			
Penfolds Max's	16	24	64
Chardonnay, Adelaide Hills, AU			
Frank Family Carneros	21	31	84
Chardonnay, Sonoma-Carneros, CA			
Rombauer	28	42	112
Chardonnay, Sonoma-Carneros, CA			

RED WINE

	6oz	9oz	Bottle
Boen	15	22	60
Pinot Noir,			
Belle Glos Balade	18	27	72
Pinot Noir, Santa Rita Hills, CA			
Penfolds Max's	15	22	60
Cabernet Sauvignon, Adelaide, AU			
Quilt	20	30	80
Cabernet Sauvignon, Napa Valley, CA			
Tapestry	16	24	64
Red Blend, Paso Robles, CA			