



# THE RYDER CUP BAR

AT THE OCEAN COURSE

## 19th HOLE COCKTAILS

|   |           |
|---|-----------|
| <b>GATOR BITE</b><br>St. George Green Chile Vodka · Cointreau<br>Jalapeño Syrup · Fresh Citrus Juices | <b>18</b> |
| <b>HOLD MY PEAR</b><br>Meyers Silver Rum · St. George Spiced Pear<br>Lemon Juice · Mint · Club Soda   | <b>18</b> |
| <b>SWEET TEA MOJITO</b><br>Firefly Sweet Tea Vodka · Lemon · Mint · Club Soda                         | <b>16</b> |
| <b>MULLI'GIN'</b><br>Hendricks Gin · St. Germain · Lemon · Agave<br>Club Soda                         | <b>18</b> |
| <b>ALBATROSS</b><br>Wheatley Vodka · Crème de Framboise<br>Pineapple · Fresh Lemon Juice              | <b>16</b> |
| <b>OCEAN COURSE BLOODY MARY</b><br>St. George Green Chile Vodka · Bloody Mary Mix                     | <b>17</b> |
| <b>KENTUCKY LINKS</b><br>Bowman Brothers Bourbon · Peach · Ginger Beer<br>Basil Leaf                  | <b>18</b> |
| <b>GRIP IT &amp; SIP IT</b><br>Corazon Silver Tequila · Aperol · Grapefruit<br>Lime · Club Soda       | <b>18</b> |

## WINES BY THE GLASS

|   |       |
|---|-------|
| <b>SPARKLING</b>                        |       |
| Champagne - Haton, Damery               | 24/96 |
| Prosecco - Bisol, Italy                 | 14/56 |
| Moscato - Foris, Oregon                 | 12/48 |
| Rosé - Simonsig Brut Rosé, South Africa | 14/56 |

|   |       |
|---|-------|
| <b>WHITE</b>                            |       |
| Chardonnay - (Unoaked) Zolo, Argentina  | 13/52 |
| Chardonnay - Ferrari Carano, Sonoma     | 16/64 |
| Chardonnay - Denogent Burgundy          | 22/88 |
| Sancerre Blanc - Crochet, Loire         | 22/88 |
| Pinot Grigio - Cavit, Italy             | 12/48 |
| Riesling - Fess Parker, Santa Barbara   | 13/52 |
| Sauvignon Blanc - Yealands, New Zealand | 14/56 |

|                                    |       |
|------------------------------------|-------|
| <b>ROSÉ</b>                        |       |
| Maison Noir, OR                    | 13/52 |
| Le Figuiere, Provence Rosé, France | 19/76 |

|   |        |
|---|--------|
| <b>RED</b>                                  |        |
| Barbera - Damilano, Piedmont, Italy         | 15/60  |
| Cabernet Sauvignon - Hanatoro, Wall Walla   | 30/120 |
| Cabernet Sauvignon - Priest Ranch, Napa     | 26/104 |
| Cabernet Sauvignon - Northwest Ridge, WA    | 18/72  |
| Malbec - Pascual Toso, Mendoza, Argentina   | 15/60  |
| Merlot - 'Boomtown' by Dusted Valley, WA    | 14/56  |
| Pinot Noir - Benton-Lane, Willamette Valley | 25/100 |
| Pinot Noir - Sean Minor, Sonoma Coast       | 19/76  |
| Tempranillo - Muriel, Rioja, Spain          | 14/56  |
| Zinfandel - Klinker Brick, Lodi, CA         | 14/56  |

## BOTTLED BREWS

|                                 |           |
|---------------------------------|-----------|
| <b>AMSTEL LIGHT</b>             | <b>9</b>  |
| <b>BELL'S TWO HEARTED IPA</b>   | <b>10</b> |
| <b>BUD LIGHT</b>                | <b>8</b>  |
| <b>BUDWEISER</b>                | <b>8</b>  |
| <b>COORS LIGHT</b>              | <b>8</b>  |
| <b>CORONA</b>                   | <b>9</b>  |
| <b>CORONA LIGHT</b>             | <b>9</b>  |
| <b>EDMUND'S OAST 16oz IPA</b>   | <b>13</b> |
| <b>GUINNESS</b>                 | <b>10</b> |
| <b>HEINEKEN</b>                 | <b>9</b>  |
| <b>HIGH NOON</b>                | <b>13</b> |
| <b>MICHELOB ULTRA</b>           | <b>8</b>  |
| <b>MILLER LITE</b>              | <b>8</b>  |
| <b>MUNKLE BRUGGE CITY BRUNE</b> | <b>10</b> |
| <b>MUNKLE GULLY WASHER WIT</b>  | <b>10</b> |
| <b>NON-ALCOHOLIC</b>            | <b>9</b>  |
| <b>STELLA ARTOIS</b>            | <b>9</b>  |
| <b>TERRAPIN HAZY IPA</b>        | <b>10</b> |
| <b>YUENGLING</b>                | <b>8</b>  |

## DRAFT BREWS

|                                  |           |
|----------------------------------|-----------|
| <b>ESTUARY HAZY IPA</b>          | <b>11</b> |
| <b>EDMUND'S OAST BLONDE ALE</b>  | <b>11</b> |
| <b>LOW TIDE OCEAN COURSE ALE</b> | <b>11</b> |



Brewed locally at Johns Island-based Low Tide Brewing, this American Pale Ale is the perfect easy drinking companion to an Ocean Course sunset or post-round banter.