

Masters

Restaurant

REDS

14 Hands Merlot Washington, 2010, 7/27

Packed with deep, dark berry fruit, subtle notes of cocoa

Chateau Ste. Michelle Indian Wells Cabernet Washington, 2012, 10/39

Decadent lush texture, concentrated blackberry & black cherry flavors

Amalaya Malbec Argentina, 2015, 7/27

Round, soft, strawberries, raspberries, pepper hints, spice, vanilla

Erath Resplendent Pinot Noir Oregon, 2015, 9/35

Ripe, round, silky bing cherry, pomegranate, caramel

Five Rivers Pinot Noir California, 2012, 8/31

Dry, silky blackberry & earthy aromas, hints of cedar

BLENDS

Francis Ford Coppola Claret Blend California, 2013, 9/35

Sophisticated blend, succulent flavors plum, anise, wild berries

Rèmole Toscana Blend Italy 2015, 7/27

Intense, soft, red currant, blackberry, spicy balsamic hints, black pepper, eucalyptus

ROSÉ

De Casta Rosé Spain, 2015 7/27

Flavorful persistent palate, roses, pomegranate, raspberries

WHITES

Chateau Souverain Chardonnay California, 2013, 8/31

Full bodied, roasted pears, lemon citrus, subtle baking spice, pineapple, crème brûlée

Canon 13 Chardonnay California, 2015, 9/35

Light, honey dew, tropical melons, citrus notes, chive, thyme grapefruit

Santa Margherita Pinot Grigio Italy 2016, 11/43

Clean, dry, intense aroma, golden delicious apple

Ecco Domani Pinot Grigio California, 2015, 7/27

Delicate citrus & floral aroma, crisp refreshing finish

Hannah Sauvignon Blanc California, 2015, 8/31

Plump, bright, Meyer lemon, peach, pomelo, summer hay, ginger

Whitehaven Sauvignon Blanc New Zealand, 2016, 7/27

Medium bodied, full flavor, juicy peach, ripe tropical fruit, herbaceous gooseberry

Chateau St. Michelle Riesling Washington, 2011, 7/27

Crisp apple aroma & flavors, subtle mineral notes

LBD Moscato California, 2015, 7/27

rose petal, orange blossom and white peach before a pleasantly sweet finish

SPARKLING

Wycliffe Champagne California, 6/23

Fruity, crisp, hint of strawberry

Lamarca Prosecco Italy, 7/27

Soft bubbles, creamy, lightly sweet

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LIBATIONS

Lavender Lemon Martini 9

ABSOLUT Citron Vodka, From the Garden Lavender,
Hand Squeezed Fresh Lemon, Sugar

Summer Berry Sangria 7

Grape Wine, Spritz, Mixed Berries, Hand Squeezed Orange

Strawberry Jalapeno Margarita 9

House Infused Jalapeno CUERVO Gold Tequila,
Fresh Strawberries, Triple Sec, Sweet & Sour, Hand Squeezed Lime

Basil Peach Mule 9

ABSOLUT Peach Vodka, From the Garden Basil,
Colorado Peaches, Ginger Beer

Pineapple Mint Press 9

BACARDI Rum, Hand Squeezed Lime, Pineapple,
From the Garden Mint, Club Soda, Lemon Lime Soda

Breck's Manhattan 9

BRECKENRIDGE Bourbon, Sweet Vermouth, Angostura, Cherry

DRAUGHT BEERS

Leinenkugel Summer Shandy

Breckenridge Avalanche

Goose Island IPA

Stella Artois

Shock Top

Guinness

Bud Light

Coors Light

BEERS

Coors Light	Corona
Coors Banquet	Blue Moon
Bud Light	Fat Tire
Budweiser	Stella Artois
Bud Light Lime	Angry Orchard
Michelob Ultra	Goose Island IPA
Miller Lite	Dale's Pale Ale
O'Douls	Guinness

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SPIRITS

Vodka

Absolut
Chopin
Grey Goose
Ketel One
Titos

Gin

Bombay Sapphire
Tanqueray

Tequila

Jose Cuervo Gold
Jose Cuervo Silver
Peligroso Reposado
Peligroso Silver

Rum

10 Cane
Bacardi Silver
Bacardi 151
Captain Morgan
Malibu Coconut
Myers Dark

Cordials

Baileys
Chambord
Disaronno Amaretto
Frangelico
Godiva
Grand Marnier
Kahlua
Limoncello

Whiskey

Basil Hayden's
Breckenridge
Bulleit
Canadian Club
Collingwood
Crown Royal
Crown Black
Crown Rye
Fireball
Jack Daniels
Jameson
Jim Beam
Maker's Mark
Seagram 7
Seagrams VO
Southern Comfort

Scotch

Black Grouse
Buchanans
Dewars White Label
Famous Grouse
Johnnie Walker Black
Johnnie Walker Red

Single Malts

Glenlivet
Highland Park 12
Macallan 12
Oban

Brandy/Cognac

Christian Brothers
Remy Martin VSOP

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Happy Hour
Monday-Friday
3:00-6:00pm

Small Plates & Apps

\$6

- ◆ Burrata & Broccoli Rabe Crostino
 - ◆ Chickpeas & Chorizo

\$5

- ◆ Sautéed Greens, Fresno Chili, Garlic & Lemon
 - ◆ Mini Bacon Mac & Cheese Skillet

\$4

- ◆ Onion Rings & BBQ Sauce
 - ◆ Buffalo Mole Taco

\$3

- ◆ Truffle & Parmesan Fries
 - ◆ Jalapeno Poppers
 - ◆ Beef Slider

Sips

Well Cocktails *5*

House Red Wine *5*

House White Wine *5*

Premium Drafts \$1 off

Domestic Drafts \$1 off