



WELCOME TO TULLYMORE GOLF RESORT

BEEF SLIDERS [4/\$9]

Short Rib Beef Blend . Cheddar . Pickle . House Slider Sauce . Served on a Mini Brioche Bun.

MICHIGAN TURKEY SLIDERS [4/\$10]

Michigan Raised Turkey . Swiss . Lettuce . Blackberry Dijon Sauce. Served on a Pretzilla® Mini Pretzel Bun.

PULLED PORK SLIDERS [4/\$10]

House Smoked Pulled Pork . Pickle . Sweet Baby Ray's® Original Barbeque Sauce . Served on a Mini Brioche Bun.

PEPPERONI FLATBREAD [\$10]

Pepperoni . House Cheese Blend . Marinara . Prepared on a Wood Fired Crust

CAPRESE FLATBREAD [\$10]

Fresh Roma Tomatoes . Basil . Fresh Mozzarella . Balsamic Glaze . Served on a Flatout® Stone Ground Thin Crust

BONELESS WINGS [\$13]

Your Choice of Sauce: Siracha Buffalo . Sweet BBQ . Mango Habanero.

SPINACH DIP [\$11]

Served with Warm Rye Bread and Fresh Vegetables

HUMMUS [\$9]

Served with Fresh Vegetables and Pita

BEER CHEESE PRETZEL [\$11]

Authentic German Style Hot Pretzel . Local Craft Beer Cheese

VODKA SHRIMP COCKTAIL [\$13]

Citrus Poached Shrimp . House Crafted Cocktail Sauce featuring Iron Fish Rye Vodka

LOADED HOUSE CHIPS [\$9]

Fresh House Chips. Bacon . Blue Cheese Crumbles

TATER KEGS [4/\$8]

Jumbo Tater Tot . Stuffed with Buffalo Chicken or Cheddar & Bacon

BOOK YOUR NEXT MEETING, PARTY OR SPECIAL EVENT IN OUR ALL NEW Topgolf® Swing Suite

Contact our Event team for more information by calling (231) 972-4837 or Events@TullymoreGolf.com



SIGNATURE COCKTAILS

ST. IVES MARTINI TWIST [\$11]

A perfect blend of flavor! Prepared with Iron Fish Winter Wheat Vodka and Peachtree, mixed with lemon-lime soda, cranberry juice and a splash of cherry juice. Garnished with an orange peel.

APPLE CIDER MOSCOW MULE [\$9]

A Fall twist on a crowd favorite. Michigrain Vodka, blended with ginger beer, Michigan apple cider and a dash of simple syrup. Perfectly garnished with an apple slice.

TRADITIONAL OLD FASHIONED [\$10]

The traditional choice. Freshly muddled cherry and orange, blended with Iron Fish's Maple Syrup Barrel Aged Bourbon. Finished with a sugar cube, orange bitters and a dash of simple syrup.

ST. IVES ISLAND TEA [\$12]

St. Ives very own Island Tea. Starting with a blend of Michigrain Vodka and Iron Fish Woodland Gin, we add orange liqueur, a splash of sour mix and top it off with a blend of lemonade and sodas.

MORNING MARTINI [\$12]

Simply delicious, any time of day. Blend together our freshly house brewed coffee with Iron Fish Winter Wheat Vodka and Bailey's Irish Cream. Shaken over ice and served in a chocolate coated martini glass.

THE SOUR GOLFER [\$9]

Iron Fish Bourbon aged in Tawny Port casks port casks bourbon, mixed together with lemon and lime juice and a sugar rim. Garnished with an orange slice and a cherry.

MISSING SUMMER DAYS [\$10]

This one, choose this one! We mix Iron Fish White Rum with Malibu and then blend in orange and pineapple juices. Finished with lemon-lime soda and a splash of cherry juice.

Our Signature Cocktails are made with primarily Michigan distilleries



Thompsonville, Michigan



Lansing, Michigan

JOIN US FOR HAPPY HOUR! THURSDAY & FRIDAY UNTIL 6 PM
\$10 OFF BAY RENTAL | \$4 CRAFT DRAFTS | \$4 HOUSE WINES | \$7 SPECIALTY COCKTAILS