



COCKTAILS

KAPALUA HALA KALIKI **\$13**

House infused pineapple New Amsterdam Vodka mixed with peach liquor, pineapple juice, & a grenadine float.

HARBOURTOWN LIGHTHOUSE LEMONADE **\$12**

House infusion of Pink Whitney New Amsterdam vodka & strawberries, mixed with lemonade.

BURLINGTON BOMBERS BLUEBERRY LEMONADE **\$12**

House infused blueberry Absolut Citron mixed with lemonade.

O.B. OLD FASHIONED **\$13**

House barrel aged Old Fashioned with Mad River Rye, black walnut bitters & Vermont maple syrup. Served over a large ice cube.

AUGUSTA PEACH TEA **\$12**

Four Roses Bourbon mixed with fresh lemons, peach puree, & unsweetened iced tea.

TAKE YOUR MEDICINE **\$12**

RumHaven Coconut Rum & Goslings Dark Rum mixed with coconut cream, pineapple juice & orange juice. Served in a tiki mug.

BARSTOOL TRANSFUSION **\$12**

Vodka mixed with Owen's Barstool Transfusion mix, featuring real Concord grape juice & ginger ale.

WHAT'S YOUR GHIN? **\$12**

Beefeater gin combined with fresh lime & passionfruit puree. Topped with soda water.

SUNDAY RED **\$12**

Bushmills whiskey, mixed with sweet pineapple, grenadine & fresh lime.

JOHN DALY **\$12**

Vodka mixed with lemonade & unsweetened iced tea.

MASTERS MULE **\$12**

Vodka mixed with Owen's Ginger Lime.

CUCUMBER MINT MOJITO **\$12**

Rum mixed with Owen's Mint Cucumber Lime.

FIESTA MARGARITA **\$12**

Tequila & fresh squeezed limes mixed with Owen's Margarita Mix, fresh lime juice and 100% real agave.

APEROL SPRITZ **\$13**

Prosecco, Aperol & a dash of soda water.

GREEN TEA SHOT **\$8**

Irish whiskey & a splash of peach liquor mixed with lemonade.



LIQUOR LIST

VODKA

NEW AMSTERDAM	\$9
ABSOLUT	\$10
ABSOLUT CITRON	\$10
TITO'S	\$11
GREY GOOSE	\$12

TEQUILA (BLANCO)

CARMARENA	\$9
CASAMIGOS	\$12
MILAGRO	\$13

TEQUILA (REPOSADO & MEZCAL)

PELTON MEZCAL	\$12
CASAMIGOS	\$16
MILAGRO	\$17

RUM

BACARDI	\$10
CAPTAIN MORGAN	\$10
GOSLING'S DARK RUM	\$11
RUMHAVEN COCONUT RUM	\$12

BOURBON & WHISKEY

BUSHMILLS	\$10
JACK DANIELS	\$10
JACK DANIELS HONEY	\$10
FOUR ROSES	\$10
JAMESON	\$11
BULLEIT	\$11
MAKER'S MARK	\$12
MAD RIVER RYE	\$13
MAD RIVER BOURBON	\$13
MACALLAN 12 YEAR	\$17

GIN

NEW AMSTERDAM	\$9
BEEFEATER	\$10
TANQUERAY	\$12
HENDRICKS	\$13

CORDIALS

FIREBALL	\$9
JAGERMEISTER	\$9
BAILEYS	\$10
RUMCHATA	\$11
AMARO DEL ETNA	\$11
APEROL	\$11



BOTTLES & CANS

DOMESTICS & IMPORTS

BUDLIGHT <i>American Light Lager 4.2%</i>	\$6
BUDWEISER <i>American Lager 5.0%</i>	\$6
MICHELOB ULTRA <i>American Light Lager 4.2%</i>	\$6
MILLER LITE <i>American Light Lager 4.2%</i>	\$6
COORS LITE <i>American Lager 5.0%</i>	\$6
CORONA EXTRA <i>Mexican Lager 4.6%</i>	\$6.5
GUINNESS NITRO <i>Dry Irish Stout 4.2%</i>	\$8
ATHLETIC BREWING CO. <i>Non-Alcoholic Beer 0%</i>	\$6

CRAFT

JACK'S ABBY HOUSE LAGER <i>Helles Lager 5.2% - Framingham, MA</i>	\$9
NIGHTSHIFT SANTILLI <i>American India Pale Ale 6.0% - Everett, MA</i>	\$12
LORD HOBO BOOMSAUCE <i>Double IPA 7.8% - Woburn, MA</i>	\$12
LAWSON'S SIP OF SUNSHINE <i>Double IPA 8.0% - Waitsfield, VT</i>	\$12
FIDDLEHEAD IPA <i>American India Pale Ale 6.2% - Shelburne, VT</i>	\$12

CIDERS & SELTZERS

HIGH NOON <i>Vodka Seltzer 4.5% - Assorted Flavors</i>	\$8
TRULY WILD BERRY <i>Flavored Seltzer 5.0%</i>	\$8
DOWNEAST CIDER <i>New England Cider 5.1%</i>	\$8
LONG DRINK <i>Gin & Citrus Refresher 5.5% - Assorted Flavors</i>	\$9



DRAFT BEER & WINE

DRAFT BEER

BUDLIGHT <i>American Light Lager 4.2%</i>	\$7
KONA BIG WAVE <i>Golden Ale 4.4%</i>	\$7.5
LORD HOBO LIFE SESSION IPA <i>Hazy Pale Ale 4.5% - Woburn, MA</i>	\$7.5
ALLAGASH WHITE <i>Belgian Style Wheat Beer 5.2% - Portland, ME</i>	\$7.5
SAM ADAMS SEASONAL <i>Seasonal Varieties - Boston, MA</i>	\$7.5
NIGHTSHIFT WHIRLPOOL <i>Hazy Pale Ale 4.5% - Everett, MA</i>	\$9
MIGHTY SQUIRREL CLOUD CANDY <i>New England IPA 6.5% - Waltham, MA</i>	\$9
ROTATING DRAFT <i>Ask your server</i>	

WHITE & SPARKLING WINE (SERVED BY THE GLASS)

ALVERDI, PINOT GRIGIO <i>Fruity, Floral, Dry</i>	\$9
WILLIAM HILL, CHARDONNAY <i>Pear, Apple, Bright</i>	\$9
OYSTER BAY, SAUVIGNON BLANC <i>Tropical, Citrus, Crisp</i>	\$10
LA MARCA, PROSECCO <i>Citrus, Apple, Refreshing</i>	\$10

RED WINE (SERVED BY THE HALF BOTTLE ONLY)

JOSH CELLARS, PINOT NOIR <i>Dark Cherry, Vanilla, Earthy</i>	\$22
JOSH CELLARS, CABERNET SAUVIGNON <i>Dark Fruits, Cinnamon, Clove</i>	\$23



FOOD MENU

APPETIZERS

BREAKFAST BALL SANDWICH **\$6**

Sausage, egg & cheese breakfast sandwich on an English muffin. Topped with chipotle mayo.

VEGETABLE PLATTER **\$8**

Carrots, celery & pretzels served with hummus.

THAI VEGGIE SPRING ROLLS **\$9**

Crispy vegetable spring rolls stuffed with edamame, carrot, onion & Asian vegetables. Served with Thai sweet chili sauce.

TRIPLE BOGEY KEG TOTS **\$9**

Potato skin meets giant tater tots, stuffed with bacon & cheddar cheese. Served with sour cream & chipotle aioli.

CAJUN WAFFLE FRIES **\$9**

Crispy waffle fries tossed in Cajun seasoning, served with ketchup & ranch.

CHIPS & SALSA **\$9**

Warm tortilla chips served with chunky salsa. Option to add guacamole for \$3.

SOFT PRETZEL STICKS **\$10**

Salted pretzel sticks served with honey & yellow mustard. Or try our dessert pretzels, topped with cinnamon and sugar, served with caramel sauce.

STEAK & CHEESE SPRING ROLLS **\$12**

Steak & cheese stuffed spring rolls, served with ketchup & chipotle aioli.

SNACK BAR

CANDY BAR **\$2**

HOOD ICE CREAM SANDWICH **\$2**

BOTTLED WATER **\$3**

POTATO CHIPS **\$3**

Assorted Varieties

GATORADE **\$4**

Assorted Flavors

RED BULL **\$5**

Assorted Flavors

Please notify your server if anyone in your group has food allergies.



FOOD MENU

BIGGER BITES

HOLE IN ONE HOT DOG **\$8**

Traditional quarter pound link with mustard, ketchup & sweet relish on the side. Served with your choice of chips.

CHEESE QUESADILLA **\$10**

Crispy flour tortilla stuffed with melted 3-cheese blend. Served with sour cream & salsa.

CHICKEN TENDERS **\$10**

Breaded chicken tenders served with honey mustard and BBQ sauce.

BUFFALO TENDERS **\$10**

Breaded chicken tenders tossed in spicy buffalo sauce. Served with blue cheese dressing & ranch.

FORE! CHEESE PIZZA **\$14**

Classic cheese pizza.

PEPPERONI PIZZA **\$16**

Pepperoni pizza, option for a drizzle of hot honey.

GLUTEN FREE PIZZA **\$18**

Rotating options, ask your server.

NEED LESSONS?

Sean Keller, our PGA Certified Director of Golf, is available to provide lessons to both new and seasoned golfers. E-mail sean@xgolfburlington.com to learn more!



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WIFI

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Password: NiceBirdie*

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