

SNACKS & SHARABLES



Soup of the Day 10

Soup & Sandwich 15

*Nachos 16

corn tortilla chips, cheddar, mozzarella, pico de gallo, banana peppers, pickled onions and buffalo sauce

Add chicken or pulled pork 5.25

Bang Bang Shrimp 17

cornmeal fried shrimp with sriracha mayo, sweet thai chili sauce, green onions, toasted sesame seeds

*Breaded Mushrooms 12

marinated mushrooms panko breaded and fried with truffle aioli and fresh herbs

Crispy Jerk Pork Ribs 18

braised pork ribs fried crispy, tossed in housemade jerk sauce with pineapple chutney and scallion

*Marinated Fried Cheese 15

panko crusted paneer cheese with yogurt curry sauce, scallion and house made naan

*BBQ Pulled Pork Patatas Bravas 15

spicy fried potatoes, bbq pulled pork, pico de gallo, cheese sauce, pickled red onions, chimichurri sour cream and scallion

Rebel Foursome Platter 34

The perfect after-golf snack! A delicious platter overflowing with onion rings, cheesy garlic bread, chicken wings, and our famous nachos!

*Beer Battered Onion Rings 13

served with housemade ranch and blooming onion sauce

*Bruschetta 15

marinated tomatoes, feta cheese, chimichurri sour cream on toasted garlic baguette

*Queso & Chips 12

house made cheese dip with taco beef, pico de gallo and fried black beans. Served with tortilla chips

*Pickle Bacon Cheese Bread 16

pickles, bacon crumble, cheddar, mozzarella, parmesan on toasted garlic baguette with special sauce

Pound Of Wings 18

crudite and blue cheese dressing, with choice of wings, naked or breaded and sauce; mild, med, hot, honey garlic, dry cajun, salt & pepper, sweet chili thai, jerk, teryaki, rebellion (hot & teryaki), truffle parm & sage

Appy Hour Items

Vegetarian Gluten Friendly Spicy



**BEFORE
THE**

BIRDS



ON THE

GREEN



Rebel Breakfast 15

2 eggs, housemade sausage patty, 2 pieces of bacon, toast & potato hashbrown

Western Omelette Wrap 15

eggs, peppers and onions, smoked ham, cheddar cheese, cajun mayo, potato hashbrown.
Served with fries

Caesar Salad 14  

romaine, bacon, parmesan, garlic croutons, house made caesar dressing
Add chicken 5.25

Cobb Salad 16 

romaine lettuce tossed with ranch dressing, tomato, pickled red onion, bacon crumble, cheddar & mozzarella, cucumber, hard boiled egg, grilled chicken.

Green Salad 14  

cucumber, cured tomatoes, pickled onions, goat cheese, toasted almonds and italian herb vinaigrette
Add chicken 5.25

HANDHELDS



All handhelds come with fries. Substitute for Soup or Green Salad. Substitute Onion Rings or Caesar 2.95

Buffalo Fried Chicken Sandwich 18 

brined and fried chicken thigh tossed in buffalo sauce, housemade ranch, lettuce, tomatoes pickles on toasted brioche bun
Sub GF bun 2.95

Chopped Italian Sub 17

salami, ham, pepperoni, provolone, banana peppers, pico de gallo, lettuce, creamy italian vinaigrette chopped together and served on toasted hoagie bun

Rebel Crunch Wrap 17 

spiced beef, pico de gallo, cheese sauce, nacho doritos, lettuce in a flour tortilla.
Served with chimichurri sour cream

Traditional Club 18

house roasted turkey breast and smoked bacon paired with cheddar cheese, crisp lettuce, tomato, and garlic aioli, on whole wheat bread

Cornmeal Fried Shrimp Po' boy 19

crispy fried shrimp with lettuce, tomatoes, pickles and blooming onion sauce on toasted hoagie roll (DF)

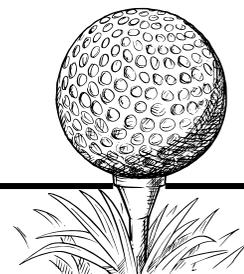
Pulled Pork Reuben 17

slow roasted pulled pork and smoked ham with sauerkraut, pickles, special sauce and swiss cheese on marble rye

Marinated Grilled Chicken Caesar Wrap 17

sliced grilled chicken, romaine, bacon, parmesan, housemade caesar dressing in flour tortilla

 Vegetarian  Gluten Friendly  Spicy



ON THE GRILL

All burgers come with fries. Substitute for Soup or Green Salad.

Substitute Onion Rings and Caesar 2.95

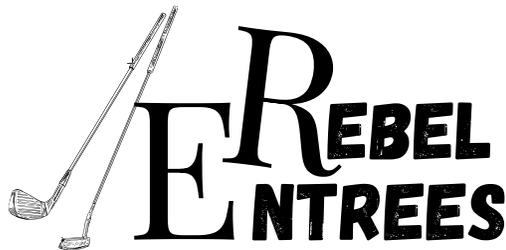
Sub Gluten Free bun 2.95

Truffle Mushroom Melt Burger 19

all beef patty, sauteed mushrooms, pickled onions, provolone, lettuce, tomato, truffle aioli, toasted brioche bun

Classic Bacon Cheeseburger 18

all beef patty, lettuce, tomato, pickles and special sauce on brioche bun



Beef Ragout Fettuccine 18

braised beef striploin in tomato and vegetable sauce. Served with parmesan, basil oil and garlic bread (DF)

Fried Chicken Parm 18

fried chicken with marinara sauce, provolone and parmesan on toasted garlic baguette

Vegetarian Fried Lasagna 18

lasagna breaded and fried, served with marinara sauce, parmesan and basil oil. Served with green salad with italian herb vinaigrette

Paneer Curry 18

fresh cheese simmered in yogurt curry sauce, Roasted cashews and scallion. Served with basmati rice and naan

The Big Kahuna 19

a full haddock filet, fried in a crispy beer batter, paired with tangy housemade tartar sauce, a side of slaw & fries

Chicken Fingers and Fries 14

hand breaded chicken breast fried to golden. Served with ranch and fries



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ON TAP BEER



Domestic

Coors Light, Miller Light

8.55 / 24.05

Premium Domestic

Coors Original, Rickard's Red,
Creemore Lager

9.15 / 26.05

Import

Heineken

11 / 30.55

Cider

Strongbow

8.75

CANNED BEVERAGES

CRAFTED COCKTAILS



Beer

Coors Light	7.45
Coors Original	8.00
Miller Lite	7.45
Molson Canadian	7.45
Molson Export	7.45
Creemore Lager	8.00
Sol	8.15
Belgian Moon	8.00
Bubble Stash IPA	8.00
Miller Genuine Draft	8.00
Rickards Red	8.00
Ace Hill	8.00
Madri	8.15
Heineken 0.0	5.25

ARNOLD PALMER
Vodka, lemonade, iced tea 7.90

THE BIRDIE
Vodka, elderflower liqueur, prosecco, splash
of grapefruit juice, lemon 8.50

FAIRWAY FIZZ
Gin, lemon juice, simple syrup, cucumber, mint,
club soda 8.50

SAND TRAP
Tequila, grapefruit juice, lime 8.50

THE FORE
Spicy margarita with tequila, pineapple juice,
jalepeno garnish 8.50

REBEL RADLER
A mix of beer, lemon juice, grapefruit juice 7.90

TRANSFUSION
Vodka, grape juice & ginger ale, orange slice 7.90

APEROL SPRITZ
Prosecco, aperol, club soda and orange slice 8.50

Cocktails & Sodas

Cottage Springs	7.75
Cottage Springs Twisties	8.06
Grape Transfusion	8.06
Punched Up Lemonade	8.25
Simply Spiked Lemonade	8.27
Casa Del Rey	7.75
Vizzy	8.25
Jameson Lemonade	8.60
Arizona Hard Iced Tea	8.25
Topo Chico	7.88
Mott's Caesar	8.60

White Wine

2024 Pinot Grigio, Peller Estate	6.75 / 10 / 28
2023 Pinot Grigio, Blue Giovello	7.50 / 12 / 34
2023 Chardonnay, Trius	6.75 / 10 / 28
2024 Secco Bubbles, Peller Estate	6.95 / 11 / 30
2024 Rose, Peller Estate	6.95 / 10 / 28

6oz / 9oz / BTL

Non-Alcoholic

Fountain Pop	3.10
Bottle Pop	3.55
Bottle Water	2.70
Gatorade	4.25
Dole Juice	3.95
Coffee	2.00
Tea	2.70

Red Wine

2023 Cabernet Merlot, Peller Estates	6.75 / 10 / 28
2023 Cabernet Sauvignon, Trius	6.75 / 10 / 28
2022 Cabernet Sauvignon, Angus the Bull	17.00 / 19 / 51
2019 Brunello di Montalcino	Bottle Only 65

Liquor

Standard Bar Rail	7.90
Premium Liquor	8.50

