



FOOD & DRINKS

Drive Shack's chef-driven creations pair perfectly with game play and are designed to be shared amongst friends. They include an array of bites from mushroom truffle flatbread with sautéed mushrooms, mozzarella, truffle aioli and arugula; to a compressed watermelon "poke" bowl with sweet soy and veggies; to pulled pork street-style tacos with cilantro-lime slaw and tomatillo salsa; to a classic charcuterie and cheese board.

Appealing to a wide array of palates, Drive Shack also serves up lighter fare, offering a range of salads and grain bowls, as well as vegan and gluten-free options. On the sweet side, guests can dive into a chocolate chip, s'mores or red velvet cookie skillet or one of Drive Shack's unique and regionally inspired ice cream sandwiches like the "Chilly" Palmer - made up of lemon shortbread and sweet tea ice cream.

Drive Shack also offers a range of signature cocktails, as well as a selection of local craft beers on tap, spiked seltzers and canned wines. Specialty cocktails include That's My Jam (Aviation gin, lemon juice and blackberry jam); Cotton Cocktail (Skeyy pineapple vodka, crème de peche, pineapple and lemon, served over cotton candy); Smoked Old Fashioned (Woodford Reserve, blood orange bitters, simple syrup, orange zest, Bordeaux cherry and Applewood-smoked finish); and Hand-Made Green Bloody Mary with Grey Goose and house-made green Bloody Mary mix.

Taking boozy brunch to the next level, Drive Shack's lineup of creative mimosas is sure to satisfy with options that include the Mulemosa (prosecco, ginger beer, OJ and lime) and Cosmosa (prosecco, triple sec, cranberry juice and lemon). With a twist on childhood nostalgia, Drive Shack offers a selection of boozy cereals, inviting adults to enjoy their favorite breakfast cereal with a splash of spiked milk. Try the Fruit Looped, Fruit Loops served with a blend of Malibu Rum, strawberry puree, and milk, or the Loco Puffs, which combines Cocoa Puffs with a mix of Bailey's Irish Cream, caramel, and milk.

GET CONNECTED

driveshack.com

Twitter / Instagram / Facebook: [@driveshack](https://www.facebook.com/driveshack)

MEDIA CONTACTS

Red Havas: Kellyn Curtis / kellyn.curtis@redhavas.com

Drive Shack: Jeanette Chin / jchin@driveshack.com