Deuce

SLIDERS SERVED BY THE "TWOS"

SERVED ON PRETZEL BUNS

HOUSE BEEF PATTY* — *Lettuce, tomato, onion and American cheese* 11

PULLED BBQ PORK SHOULDER — *Onion ring and coleslaw* 11

BUFFALO CHICKEN — *Lightly fried thighs tossed in Buffalo butter and topped with housemade ranch and peppercorn bacon* 11

PRIME RIB CHILI

Sour cream, sharp cheddar, scallions and cracker 5

TIN WHISTLE NACHOS GF

Chipotle chicken, fine salsa, jalapeños, sour cream, pepper jack cheese sauce and housemade guacamole 11

CHICKEN WINGS GF

Garlic Parmesan or Buffalo butter, served with bread and butter housemade pickles and blue cheese or ranch dip 12

PRETZEL BITES

Truffle salt, tallegio cheese sauce and ale mustard 9

"TATERMAN" TOTS

Pecan bacon, Pepper Jack cheese sauce, chipotle sour cream, housemade ketchup and scallions 9

PITA CRISPS, CRACKERS AND SPREADS V

Housemade hummus, pimento cheese and kalamata olive tapenade, served with a variety of crackers and seasonal vegetables 10

HOUSEMADE PASTRAMI REUBEN

Deli style house-cured corn beef, Gruyere cheese, sauerkraut and Thousand Island dressing on thick sliced Chicago rye bread 12

AMERICAN KOBE BEEF MEATBALL HOAGIE

Housemade marinara, mozzarella and shaved Parmesan on a corn semolina roll 14

PHILLY CHEESE

Shaved prime rib with sautéed peppers, onions and poblano cheese sauce on a toasted hoagie 14

DEUCE BURGER*

Short rib and brisket blend, lettuce, tomato, onion, pepper bacon and choice of cheese, served on a brioche bun 15.5

DEUCE FISH TACOS

Fresh grilled mahi-mahi in flour tortillas, served with avocado, jalapeños and charred pineapple relish 14

CRISPY BUFFALO CHICKEN TACOS

Bacon, lettuce, tomato, jalapeños and sharp cheddar in flour tortillas 14

BALSAMIC GRILLED PORTOBELLO TACOS V

Roasted red peppers, alfalfa sprouts, pickled onions and carrots in flour tortillas 14

DEUCE SIDES A LA CARTE

French Fries, Onion Rings, Sweet Potato Fries, Coleslaw, Housemade Potato Chips, House Salad or Fruit Salad 4

GF Gluten free V Vegetarian

** May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. All prices subject to NC sales tax. 18% service charge is added to your bill. Service staff is compensated from this amount.*

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THE DEUCE

The restaurant's namesake features rosemary and ginger muddled together with Covington's North Carolina sweet potato vodka, lemon juice and ginger beer. Garnished with rosemary and a lime wedge. 14

DIVOT

Kill Devil Outer Banks rum, kiwi purée, agave syrup and club soda are combined with muddled mint and kiwi for this tasty twist on the classic mojito. Generously garnished with kiwi and mint. 14

SLICE

North Carolina crafted Mother Earth gin, fresh lemon juice, puréed peaches, agave syrup, peach slices and lemonade. Garnished with a lemon twist wrapped around a peach slice. 14

CHI-CHI LEE MARGARITA

This artfully crafted cocktail is hand-shaken with Patron Silver tequila, cucumber jalapeño agave syrup and lime juice. Served in a salted rimmed glass and garnished with jalapeños and lime. 14

NORTH & SOUTH

Our own barrel-aged Crown Royal Regal Apple whisky, sweet vermouth and apple juice are served over an ice sphere and garnished with an apple slice and a black cherry. 14

BUMP AND RUN

Muddled mint leaves and ginger, Bulleit rye whiskey and ginger beer topped with agave syrup and club soda. Served over crushed ice and garnished with a mint sprig. 14

EAGLE FASHION

Maker's Mark, muddled orange, cherry, maple syrup and a brown sugar cube, mixed with North Carolina Crude orange bitters for a sweet and savory drink. Served over an ice sphere and garnished with bacon and a slice of orange. 14

TEA'D UP

Deep Eddy lemon vodka and sweet tea vodka served up with equl parts sweet and unsweet tea and fresh squeezed lemon. Garnished with a lemon wedge. 14

D-FUSION

The Deuce's take on the "Transfusion" — we combine Ketel One vodka, ginger ale and Sprite with a splash of soda water, grape juice, agave syrup and lemonade to make this effervescent cocktail. 14

BLOOD ORANGE WHISKEY SMASH

Breckenridge bourbon whiskey and Disaronno are combined with fresh blood orange juice, agave syrup and orange bitters. Garnished with a sprig of thyme. 14

BARREL-AGED SPECIALTY COCKTAIL

Enjoy one of our signature barrel-aged cocktails infused with fresh seasonal ingredients. Ask about our unique flavors served daily. 14

PINEHURST PRIVATE BLEND WINES

421	The Deuce Cabernet	8/29
211	The Deuce Chardonnay	8/29
478	The Deuce Pinot Noir	8/29
247	Pinehurst No. 2 Chardonnay	/30
441	Pinehurst No. 2 Cabernet	/30

WHITE WINES

253	Urban Riesling	9/27
287	Ca'Brigiano Pinot Grigio	8/25
716	Jack Nicklaus Chardonnay	9.5/31
717	Chalk Hill Chardonnay	12/41
701	Duckhorn Decoy Sauvignon Blanc	12/41

SPARKLING

Korbel Brut	10
La Marca Prosecco	11

RED WINES

906	Willamette Valley Pinot Noir	15/51
579	Beringer Barrel Aged Red Blend	10/40
943	Beringer Barrel Aged Cabernet	12.5/45
466	7 Deadly Zins	10/42
711	Dona Paula Malbec	12.5/45
418	Justin Cabernet	15/55
530	Greg Norman Cabernet/Merlot Blend	11.75/43
452	Josh Merlot	9.75/38
452	Sul Red Blend	10/40
373	Chateau La Sable Rosé	7/27

house wines also available

DRAFT BEER 6.75 • DOUBLE DEUCE - 22 oz. 9

SARANAC ROOT BEER FLOAT 9

HAND-CRAFTED MILK SHAKES 10

SALTED CARAMEL PRETZEL

CHOCOLATE PEANUT BUTTER

COOKIES AND CREAM

SPIKE YOUR SHAKE $4 and up

CIGARS

Punch After Dinner • Romeo Y Julieta • Pinehurst Resort Partagas Black • Cohiba Extra Viejo 652

Ashton Monarch Tube • Pinehurst Resort Macanudo Hyde Park • Pinehurst Resort Cohiba Puro Crystal

18.FB.032 Deuce Small Bites Spring Menu