

ON THE RANGE

BREAKFAST MENU

SERVED DAILY UNTIL 11 AM

BREAKFAST BURRITO \$8

Eggs, jack cheese and hash browns with your choice of protein: sausage, turkey sausage, bacon, steak (+\$2) or green chili pork

BREAKFAST SANDWICH* \$8

Brioche bun, eggs, bacon, cheddar cheese and chipotle aioli

PAR THREE BREAKFAST* \$9

Three eggs, sausage, bacon and hash browns

JALAPEÑO LOPE* \$8

Two eggs, chopped bacon, jalapeño, onion, tomato and hash browns

PANCAKE BREAKFAST* \$9

Two buttermilk pancakes, eggs and choice of bacon or sausage

SOUTHWEST OMELETTE \$8

Diced ham, jack cheese, green chili, onion and pico de gallo

FRENCH TOAST BREAKFAST* \$10

Brioche toast and two eggs with your choice of sausage, turkey sausage or bacon

SIDES \$2

Fruit, toast, two pancakes, cottage cheese

LUNCH MENU

SERVED AFTER 11 AM EVERYDAY

THE APPROACH

APPETIZERS

NACHOS \$12

House queso, green chili pork, black beans, pico de gallo, guacamole and sour cream

QUESADILLA \$8

Add steak, chicken or green chili pork

WINGS \$10

Tossed in sweet chili, buffalo or barbecue

CHICKEN TENDERS AND FRIES \$8

Served with barbecue sauce or ranch

ALL BEEF HOT DOG \$5

Ketchup, mustard, onion, tomato and relish

ON THE GREEN

SALADS

HOUSE \$8

Romaine lettuce, carrot, red onion, tomato and cucumber with house vinaigrette

GRILLED CHICKEN CAESAR \$9

Romaine lettuce, parmesan cheese, croutons and grilled chicken breast with house Caesar dressing

COBB \$10

Romaine lettuce, bacon, egg, avocado, tomato, croutons and grilled chicken breast with blue cheese crumble and ranch dressing

THE TURN

SANDWICHES AND MORE

LOPE HOUSE CLUB \$12

Sourdough bread, ham, turkey, bacon, lettuce, tomato, pepper jack cheese and chipotle aioli

TUNA SALAD SANDWICH \$8

Wheat bread, tuna salad, lettuce, tomato and Swiss cheese

CHICKEN CLUB \$10

Brioche bun, grilled chicken breast, bacon, lettuce, tomato, mayo and provolone cheese

PASTRAMI REUBEN \$10

Rye bread, pastrami, sauerkraut, provolone cheese and thousand island dressing

FRENCH DIP \$9

French roll, roast beef, Swiss cheese, horseradish cream and a side of au jus

PHILLY CHEESESTEAK \$9

French roll, steak, red and green bell pepper, onion, mushrooms and house cheese sauce

BUFFALO CHICKEN SANDWICH \$9

French roll, tossed buffalo chicken tender, red onion and mayo (sub vegetarian option for \$3)

CLASSIC BURGER* \$10

Brioche bun, cheese, lettuce, tomato, red onion, mayo (sub vegetarian option \$3)

THE BEACH

NON-ALCOHOLIC BEVERAGES

FOUNTAIN DRINKS \$2

BOTTLED WATER \$2

GATORADE \$3

STAMPEDE ENERGY DRINK \$3

BEST BALL

BREAKFAST OF CHAMPIONS

HOUSE BLOODY MARY \$6

Sobieski vodka, Bloody Mary mix, lime, pickles and a celery salt rim

MIMOSAS \$7.50

Bubbles and OJ

ON THE FAIRWAY

COCKTAILS

JOHN DALY \$6

Deep Eddy lemon vodka and Deep Eddy sweet tea vodka topped with lemonade

TRANSFUSION \$6

Sobieski vodka, grape juice and lime over ice

THE CITRUS G&T \$8

New Amsterdam gin, Q Drinks tonic and soda water, orange zest, fresh lime and rosemary

RUMRUNNER \$9

Captain Morgan dark rum, Bacardi, Rumhaven coconut rum, pineapple juice, cranberry juice, orange juice

CADILLAC MARGARITA \$10

Patrón Repasado, Cointreau, fresh lime juice, Grand Marnier

KENTUCKY WOODS \$10

Bulleit Bourbon, Sweet Vermouth, orange zest and bitters

WATERING HOLE

BEER TO GO

DOMESTIC \$4

Bud Light, Budweiser, Coors Banquet, Coors Light, Michelob Ultra, Miller Lite, Pabst Blue Ribbon (\$2.50)

PREMIUM \$5

Blue Moon, Corona Extra, Dos Equis, Four Peaks Kiltlifter, Heineken O.O (Non-alcoholic), Heineken, Kona Longboard, Lagunitas IPA, Modelo Especial, San Tan IPA, Sierra Nevada IPA, Stella Artois

THE LOPE HOUSE | GCU GOLF COURSE

5902 W. Indian School Road, Phoenix, AZ 85033

623-846-4022 | GCUgolf.com

FORE!

BEVERAGES, COCKTAILS AND WINE

RED BULL \$3

Sugar-free, coconut berry, watermelon or tropical

STARBUCKS \$4

Vanilla espresso or cold brew

THE MULLIGAN

SHOTS FOR THE COURSE

NEW AMSTERDAM PINK WHITNEY

FIREBALL CINNAMON WHISKY

DON JULIO BLANCO

RUMCHATA

DOUBLE EAGLE

WINE

PHANTOM CHARDONNAY \$10 / \$33

Phantom Chardonnay entices with its rich layers. Green apple and pear transform into spicy flavors of freshly baked apple pie, while barrel fermentation imparts a creamy, luscious mouthfeel.

J VINEYARDS PINOT GRIS \$9 / \$28

Layers of generous fruit and a zesty finish characterize a delightfully approachable sip. The juicy palate bursts with notes of crunchy pear, fresh-picked white peach, lemon, lime and tart pineapple while hints of jasmine and minerality add appealing texture and depth.

WHITEHAVEN SAUVIGNON BLANC

\$11 / \$35

Each glass of Whitehaven boasts the long, clean finish of Marlborough sauvignon blanc, delivering layered, nuanced character on a crisp palate.

MARK WEST PINOT NOIR \$8 / \$26

The original. Medium bodied with black cherry, cola, strawberry, plum and soft tannins.

JUGGERNAUT CABERNET \$11 / \$35

French oak beautifully transforms intense hillside fruit into a wine with uncommon richness and smooth, luxurious texture. Juggernaut hillside cabernet is a wine that is fierce, brave and delicious.

19 CRIMES "SNOOP" CALI RED \$9 / \$28

19 Crimes is defiant by nature, bold in character and always uncompromising. We are proud to partner with entertainment icon Snoop Dogg, who embodies all these qualities and more, through hard work and perseverance.

PUTTERS

SELTZERS

HIGH NOON \$5

Black cherry, watermelon, pineapple, peach, grapefruit or lime

WHITE CLAW

Mango, pineapple, black cherry or lime