

TopGolf Menu Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

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Questions

SAMPLE

- 1. What is the base meat used in the All American Burger?**
 - A. Grilled chicken**
 - B. Pork patty**
 - C. Beef patty**
 - D. Veggie patty**
- 2. Which cocktail is made with Absolut citron?**
 - A. Spiked strawberry lemonade**
 - B. Blueberry lemon drop**
 - C. Blackberry smash**
 - D. Imagery Chardonnay**
- 3. Which white blend is not included in the TopGolf menu?**
 - A. Imagery Chardonnay**
 - B. Trinity Oaks Chardonnay**
 - C. Conundrum white blend**
 - D. Josh Cellars Chardonnay**
- 4. Which of the following is NOT one of the wing flavors offered?**
 - A. Buffalo**
 - B. Honey Mustard**
 - C. Asian Sesame**
 - D. Lemon Pepper**
- 5. Which IPA is known for its tropical flavor profile?**
 - A. Tropicalia**
 - B. Voodoooranger**
 - C. Laguanitas**
 - D. All of the above**
- 6. What fruit is offered as a separate side option?**
 - A. Seasonal fruit cup**
 - B. Bananas**
 - C. Peaches**
 - D. Melon**

- 7. Which whiskey brand is listed in the menu?**
- A. Jameson**
 - B. Malibu**
 - C. Captain Morgan**
 - D. Knob Creek**
- 8. Which Chardonnay is featured among the white wine options?**
- A. Josh Cellars Chardonnay**
 - B. Imagery Chardonnay**
 - C. Trinity Oaks Merlot**
 - D. Intercept Red Blend**
- 9. How many Jr cheeseburgers are included in the kids meal?**
- A. Two Jr cheeseburgers**
 - B. Just one Jr cheeseburger**
 - C. Three Jr cheeseburgers**
 - D. Four Jr cheeseburgers**
- 10. What should you do if a guest mentions an allergy?**
- A. Ignore their comment**
 - B. Use the allergy alert button and communicate with a redshirt**
 - C. Advise them to avoid all food**
 - D. Ask them to leave**

Answers

SAMPLE

- 1. C**
- 2. B**
- 3. D**
- 4. B**
- 5. A**
- 6. A**
- 7. A**
- 8. B**
- 9. B**
- 10. B**

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Explanations

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1. What is the base meat used in the All American Burger?

- A. Grilled chicken
- B. Pork patty
- C. Beef patty**
- D. Veggie patty

The base meat used in the All American Burger is a beef patty. This choice is correct because the All American Burger is designed to reflect classic American burger standards, which typically feature beef as the primary protein. Beef patties are known for their rich flavor and juicy texture, making them a popular choice for burgers. The taste and presentation of a beef patty align with the expectations of an All American experience, which emphasizes hearty and satisfying dishes. This choice resonates well with traditional American cuisine, where beef burgers are iconic.

2. Which cocktail is made with Absolut citron?

- A. Spiked strawberry lemonade
- B. Blueberry lemon drop**
- C. Blackberry smash
- D. Imagery Chardonnay

The cocktail made with Absolut citron is indeed the blueberry lemon drop. Absolut citron is a lemon-flavored vodka, which complements the citrus elements found in lemon drop cocktails. This cocktail typically incorporates lemon juice, simple syrup, and vodka, making it a refreshing choice that highlights the citrus notes. The addition of blueberries introduces a fruity twist, enhancing the drink's overall flavor profile while maintaining the essence of a classic lemon drop. In contrast, the other options do not feature lemon-flavored vodka as a key ingredient. Spiked strawberry lemonade focuses on a strawberry base, the blackberry smash utilizes blackberries and typically does not include lemon vodka, and Imagery Chardonnay is simply a wine choice without any mix of vodka. Therefore, the pairing of Absolut citron with blueberry and lemon elements distinctly characterizes the blueberry lemon drop as the correct answer.

3. Which white blend is not included in the TopGolf menu?

- A. Imagery Chardonnay
- B. Trinity Oaks Chardonnay
- C. Conundrum white blend
- D. Josh Cellars Chardonnay**

The Josh Cellars Chardonnay is not included in the TopGolf menu, which highlights different types of wines offered at their venues. It's important to understand that while Josh Cellars is a popular wine brand known for its quality, it is specifically the Chardonnay from this lineup that does not feature on TopGolf's menu. The other selections, such as Imagery, Trinity Oaks, and Conundrum, are included due to their popularity and appeal among guests, likely making them more favorable choices for the target audience at TopGolf, which prioritizes a diverse and enjoyable drinking experience.

4. Which of the following is NOT one of the wing flavors offered?

A. Buffalo

B. Honey Mustard

C. Asian Sesame

D. Lemon Pepper

The correct choice indicates that Honey Mustard is not one of the wing flavors offered on the TopGolf menu. The other flavors—Buffalo, Asian Sesame, and Lemon Pepper—are well-known options that are often found on wing menus, reflecting a variety of tastes from spicy to sweet and tangy. Buffalo wings are a classic favorite, characterized by their spicy sauce. Asian Sesame offers a unique flavor profile that combines sweet and savory elements typical of Asian cuisine. Lemon Pepper is a popular flavor that features a zesty and tangy taste from the lemon combined with the savory note of pepper. These choices showcase a range of options that cater to different customer preferences, emphasizing traditional and broadly popular flavor profiles. Honey Mustard, while a common sauce for various applications like salads or chicken tenders, is not typically included in the wing offerings at TopGolf, which is why it correctly does not appear on the menu. This difference highlights the importance of understanding menu items and recognizing unique branding in food service, especially in a venue that focuses on a specific type of casual dining experience.

5. Which IPA is known for its tropical flavor profile?

A. Tropicalia

B. Voodoooranger

C. Lagunitas

D. All of the above

Tropicalia is recognized for its distinct tropical flavor profile, which is crafted through a specific combination of hops that impart fruity and citrusy notes reminiscent of tropical fruits such as mango, passionfruit, and pineapple. This emphasis on tropical flavors sets it apart from other IPAs, making it a favorite among those who appreciate a vibrant, juicy drinking experience. While Voodoooranger and Lagunitas may also offer some fruit characteristics, they do not emphasize the tropical flavor profile to the same extent as Tropicalia. Each of these beers has its own unique set of flavors, but Tropicalia's focus is squarely on delivering a lively and aromatic experience that showcases the essence of tropical fruit flavors. Thus, Tropicalia stands out as the clear choice when discussing IPAs known specifically for that tropical taste.

6. What fruit is offered as a separate side option?

A. Seasonal fruit cup

B. Bananas

C. Peaches

D. Melon

The seasonal fruit cup is offered as a separate side option because it provides a variety of fruits that can appeal to different tastes and dietary preferences. This option typically includes a mix of fruits that are in season, ensuring freshness and a range of flavors and textures. The inclusion of a seasonal fruit cup allows diners to enjoy a refreshing and nutritious side that can complement various dishes on the menu, making it a versatile choice. Other fruits like bananas, peaches, and melon may be available in certain items or incorporated into other menu offerings, but the seasonal fruit cup stands out as a distinct and dedicated side option meant to showcase a selection of fruits. This variety from the seasonal fruit cup can enhance the dining experience by offering something light and healthy.

7. Which whiskey brand is listed in the menu?

A. Jameson

B. Malibu

C. Captain Morgan

D. Knob Creek

The correct answer is Jameson, which is a renowned Irish whiskey known for its smoothness and versatility in cocktails. It has a distinct flavor profile characterized by a blend of sweet, floral, and toasted wood notes, making it a popular choice among whiskey enthusiasts and casual drinkers alike. Jameson's popularity is further enhanced by its historical background and international recognition, often finding a place on menus in various establishments, including TopGolf. In contrast, Malibu and Captain Morgan are brands of rum, focusing more on tropical and spiced flavors, which do not align with the whiskey category. Knob Creek, while also a respected whiskey brand known for its bold flavors and robust character, is not the listed option in this particular context. Thus, Jameson is the only whiskey brand present on the menu, affirming its status as a staple choice for whiskey offerings.

8. Which Chardonnay is featured among the white wine options?

A. Josh Cellars Chardonnay

B. Imagery Chardonnay

C. Trinity Oaks Merlot

D. Intercept Red Blend

Imagery Chardonnay is featured among the white wine options because it is specifically categorized as a Chardonnay, which is a type of white wine known for its rich and full-bodied flavor profile. Imagery is often noted for its vibrant fruit characteristics and a smooth, creamy finish, typical of Chardonnay wines. In contrast, the other options listed are predominantly red wines. Josh Cellars Chardonnay is indeed a Chardonnay, but since Imagery is the selected option, it is assumed to be the featured choice within the context provided. Trinity Oaks Merlot and Intercept Red Blend do not belong to the Chardonnay category, making them unsuitable in this specific inquiry regarding white wines.

9. How many Jr cheeseburgers are included in the kids meal?

- A. Two Jr cheeseburgers**
- B. Just one Jr cheeseburger**
- C. Three Jr cheeseburgers**
- D. Four Jr cheeseburgers**

The correct answer is that the kids meal includes just one Jr cheeseburger. This portion size is specifically designed for children, making it manageable and suitable for younger appetites. The kids meal typically focuses on offering smaller, simpler options that are both appealing and appropriately sized for kids. By having just one Jr cheeseburger, it allows for balance in the meal without overwhelming the child with too much food, while still providing a satisfying option that they are likely to enjoy.

10. What should you do if a guest mentions an allergy?

- A. Ignore their comment**
- B. Use the allergy alert button and communicate with a redshirt**
- C. Advise them to avoid all food**
- D. Ask them to leave**

When a guest mentions an allergy, the appropriate action is to use the allergy alert button and communicate with a redshirt. This process ensures that the kitchen and serving staff are made aware of the allergy concern and can take necessary precautions to prevent any cross-contamination. Effective communication is key in a restaurant setting, especially when it comes to guest safety. By utilizing the allergy alert button, staff can alert those who are trained to handle such situations, facilitating a response that is informed and safe. It's crucial to address allergies seriously, as they can pose significant health risks to individuals. Proper training for the staff on how to handle these situations is fundamental, ensuring that guests feel safe and cared for during their dining experience. Taking action in this manner not only protects the guest but also upholds the establishment's reputation for quality service and safety.