



LOUNGE MENU

SMALL PLATES

GUACAMOLE, CHIPS & SALSA - 12

CLASSIC CALAMARI - 14

marinara sauce, fresh herbs

PRETZEL KNOTS - 13

whole grain mustard, local ale cheese

STEAK BITES* - 18

*arugula, roasted baby carrots,
crispy onions, pickled cherry tomato*

ALL SMALL PLATES \$5 OFF | 4PM - 6PM

Steakhouse Bar & Lounge Only

TACK BURGER* (GF) - 16

*lettuce, tomato, applewood smoked bacon,
avocado, choice of cheese*

SMOKED TURKEY BLT - 14

*smoked turkey, bacon, lettuce, tomato, lemon
parmesan aioli, whole wheat*

FRENCH DIP - 18

*shaved prime rib, white cheddar, horseradish
spread, onion straws*

BURGERS AND SANDWICHES SERVED WITH
FRIES *or* JICAMA LIME SLAW.

SUBSTITUTE

SWEET POTATO FRIES *or* SMALL GREEN SALAD +2

FRENCH ONION SOUP +4

(GF) THESE ITEMS ARE GLUTEN FREE OR
CAN BE PREPARED GLUTEN FREE.

Gluten free bun or protein style available upon request.

Wine, Beer,
and Cocktails »»

FLYING HORSE SIGNATURES

OLD FASHIONED

*dickel rye, house-made bitters,
luxardo cherries, orange*

SUPERFRUIT COSMO

*van gough blueberry acai vodka, triple sec,
pomegranate juice, berries*

HOUSE-INFUSED MARTINIS

appletini | lemon drop | cosmopolitan

MILE HIGH MANHATTAN

*breckenridge bourbon, amaro montenegro,
carpano antica formula*

BARREL AGED NEGRONI

*tanqueray, campari,
carpano antica formula*

RASPBERRY MOJITO

*house-made raspberry syrup, mint,
silver rum, soda, lime*

AUTUMN'S UP

CARAMEL APPLE MARTINI

citrus vodka, apple liqueur, lemon, caramel

PUMPKIN SPICE WHITE RUSSIAN

vodka, kahlua, pumpkin cream

NEW YORK SOUR

bourbon, lemon, simple, red wine float

CRANBERRY GIN FIZZ

*gin, house-made cranberry syrup,
lime, ginger ale*

SOUTHSIDE

gin, lemon, lime, fresh mint, simple

STRAWBERRY HIBISCUS MARGARITA

*reposado tequila, house-made strawberry
syrup, lime, hibiscus*

CAMPFIRE SLING

*maple syrup, chocolate, bourbon,
toasted orange, graham cracker*

GOLDFINGER

*grey goose orange, apple, apple cider simple,
luxardo maraschino, cinnamon*

THE END OF THYME

*gin, vodka, amaro montenegro, lemon,
house-made blueberry syrup, thyme*

ALL SIGNATURE & AUTUMN COCKTAILS - 16

BOTTLED BEER & CIDER

BUD LIGHT , MO	5.5	MODELO ESPECIAL , MEX	6
COORS LIGHT , CO	5.5	PAULANER HEFEWEIZEN , GER	7
DELIRIUM TREMENS , BEL	13	STELLA ARTOIS , BEL	6.5
FLYING HORSE LAGER , IND	12	HARD CIDER, ROTATING SÉLECTION	7.5
LAGUNITAS IPA , CA	7.5	HEINEKEN 0.0 , NLD	6
MICHELOB ULTRA , MO	6		

RED WINE

	6 oz	9 oz
Merlot HAHN Napa, CA	9	14
Malbec FINCA LAS MORAS San Juan, AR	12	18
Zinfandel ROSENBAUM CA	13	20
Pinot Noir ERATH "Resplendent", OR	14	22
Montepulciano CANTINA ZACCAGNINI Abruzzo, IT	14	22
Cabernet Sauvignon LOUIS MARTINI Sonoma, CA	14	22
Red Blend FESS PARKER Central Coast, CA	15	24
Tempranillo Tinto VIÑA SASTRE Ribera Del Duero, SP	15	24
Cabernet Sauvignon NINER Paso Robles, CA	17	26

WHITE WINE

	6 oz	9 oz
Chardonnay LINE 39 CA	9	14
Riesling KUNG FU GIRL WA	10	15
Pinot Grigio TIEFENBRUNNER Trentino-Alto Adige, IT	10	15
Sauvignon Blanc WITHER HILLS "Rarangi" Marlborough, NZ	12	18
Moscato d'Asti MICHELE CHIARLO "Nivole" Piedmont, IT	12	18
Rosè PEYRASSOL "La Croix" IGP Méditerranée, FR	12	18
Chardonnay CAMBRIA Santa Maria Valley, CA	13	20

BUBBLY

	6 oz
Prosecco LaMARCA IT	10
Brachetto D'Acqui BANFI "Rose Regale" IT	11
Blanc de Blancs SCHRAMSBERG CA	18