



LOUNGE MENU

SMALL PLATES

GUACAMOLE, CHIPS & SALSA - 12

CLASSIC CALAMARI - 16

pickled peppers, marinara sauce

PRETZEL KNOTS - 14

whole grain mustard, local ale cheese

STEAK BITES* - 20

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

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

Steakhouse Bar & Lounge Only

TACK BURGER* (GF) - 17

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

SMOKED TURKEY BLT - 14

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

PRIME RIB FRENCH DIP - 20

*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 +5
FRENCH ONION SOUP +6

(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

YEAR OF THE TIGER

CARAMEL APPLE MARTINI

citrus vodka, apple liqueur, lemon, caramel

IRISH CREAM WHITE RUSSIAN

vodka, kahlua, irish cream

NEW YORK SOUR

bourbon, lemon, simple, red wine float

CRANBERRY GIN FIZZ

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

BLACK ROSE

gin, blackberry + rosemary, lemon

STRAWBERRY HIBISCUS MARGARITA

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

TRINITY

bourbon, christian brothers brandy,
taylor LBV port, maple,
green chartreuse or absinth

BEE'S KNEES

beeswax infused bourbon, brandy,
simple, bitter, orange

THE END OF THYME

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

ALL SIGNATURE & SEASONAL 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