



FIRESIDE MENU

SMALL PLATES

HUMMUS CRUDITÉ ^(GF) - 14

carrots, cucumber, celery, radish, olives, pita

CAPRESE ^(GF) - 14

buffalo mozzarella, tomato, spring mixed greens, tondo, olive oil, sea salt, basil

PRAWN COCKTAIL ^(GF) - 25

limeade champagne granita, atomic horseradish

PRETZEL KNOTS - 14

whole grain mustard, local ale cheese

STEAK BITES* ^(GF) - 20

seared tenderloin, roasted baby carrots, crispy onions, pickled grape tomato, spring mix

DELI BOARD ^(GF) - 22

chefs selection of meats and cheeses with seasonal accompaniments

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

Steakhouse Bar, Lounge & Courtyard

PRIME TACK BURGER* ^(GF) - 17

blackhawk farms USDA prime patties, shredded iceberg, beefsteak tomatoes, red onion, chefs signature sauce, toasted brioche bun

PORK BELLY STEAK - 16

crispy chicharron brie, honey ajo drizzle

PRIME RIB FRENCH DIP - 20

shaved prime rib, provolone, horseradish spread, onion straws

BURGERS AND SANDWICHES SERVED WITH
FRIES or NAPA SLAW.

SUBSTITUTE

SWEET POTATO FRIES +5 | SMALL GREEN SALAD +7
FRENCH ONION SOUP +6

ADD-ONS:

FRESH AVOCADO +5 | APPLEWOOD SMOKED BACON +2.5

^(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server.
Gluten free bun or protein style available upon request.

CLASSIC COCKTAILS

HOUSE-INFUSED MARTINIS - 14

caramel appletini | lemon drop | cosmopolitan

RED SANGRIA - 14

burgundy, apricot brandy, orange liqueur, fresh fruit

WHITE SANGRIA - 14

chablis, vodka, peach schnapps, fresh fruit

FLYING HORSE SIGNATURES

OLD FASHIONED

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

MILE HIGH MANHATTAN

breckenridge bourbon, amaro montenegro, carpano antica formula

SUPERFRUIT COSMO

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

BARREL AGED NEGRONI

tanqueray, gin, campari, carpano antica formula

SUMMER SIPPERS

GRAPEFRUIT BASIL MARTINI

vodka, grapefruit juice, basil

WHITE HORSE

gin, white cranberry juice, st. germaine, mint

NEW YORK SOUR

bourbon, lemon, simple, red wine float

STRAWBERRY

JALAPEÑO MARGARITA

tequila, lime juice, house-made strawberry syrup

RASPBERRY MOJITO

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

SIGNATURE & SUMMER SIPPER COCKTAILS - 16

BOTTLED BEER & CIDER

BUD LIGHT, MO	5.5	MODELO ESPECIAL, MEX	6
COORS LIGHT, CO	5.5	STELLA ARTOIS, BEL	6.5
FLYING HORSE LAGER, IND	12	HARD CIDER, ROTATING SELECTION	7.5
LAGUNITAS IPA, CA	7.5	HEINEKEN 0.0, NLD	6
MICHELOB ULTRA, MO	6		

RED WINE

	6 oz	9 oz
Merlot CHATEAU ST MICHELLE "Indian Wells" WA	12	18
Malbec FINCA EL ORIGEN Colonia Las Rosas, Uco Valley, AR	12	18
Cabernet Sauvignon KUNDE Sonoma, CA	12	18
Zinfandel ROSENBLUM CA	13	20
Pinot Noir ERATH "Resplendent" Willamette Valley, OR	14	22
Montepulciano CANTINA ZACCAGNINI Abruzzo, IT	14	22
Red Blend FESS PARKER "The Big Easy" 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
Rosè IL POGGIONE BRANCATO Montalcino, IT	6	9
Chardonnay LINE 39 CA	9	14
Riesling KUNG FU GIRL WA	10	15
Pinot Grigio TIEFENBRUNNER Trentino-Alto Adige, IT	10	15
Sauvignon Blanc BABICH Marlborough, NZ	12	18
Moscato d'Asti MICHELE CHIARLO "Nivole" Piedmont, IT	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