



# FIRESIDE MENU

## SMALL PLATES

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**HUMMUS CRUDITÉ** <sup>(GF)</sup> - 14

*carrots, cucumber, celery, radish, olives, pita*

**CAPRESE** <sup>(GF)</sup> - 14

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

**PRAWN COCKTAIL** <sup>(GF)</sup> - 25

*limeade champagne granita, atomic horseradish*

**PRETZEL KNOTS** - 14

*whole grain mustard, local ale cheese*

**STEAK BITES\*** <sup>(GF)</sup> - 20

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

**DELI BOARD** <sup>(GF)</sup> - 22

*chefs selection of meats and cheeses with seasonal accompaniments*

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

*Steakhouse Bar, Lounge & Courtyard*

**PRIME TACK BURGER\*** <sup>(GF)</sup> - 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*

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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

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<sup>(GF)</sup> 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

## NEW YORK SOUR

bourbon, lemon, simple, red wine float

## GRAPEFRUIT BASIL MARTINI

vodka, grapefruit juice, basil

## PAPER PLANE

bourbon, amaro, peychaud's  
apertivo, lemon juice

## RASPBERRY MOJITO

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

## STRAWBERRY JALAPEÑO MARGARITA

tequila, lime juice, house-made  
strawberry syrup

## WHITE HORSE

gin, white cranberry juice,  
st. germaine, mint

## 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,<br>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 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 RAVENSWOOD Lodi, CA                            | 13 |  | 20 |
| Pinot Noir EVOLUTION 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 Montelcino, 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 |