



## LUNCH FAVORITES

**FISH & CHIPS - 14**  
ale battered cod, sea salt and vinegar fries, pickled green tomato tartar sauce

**TACK BURGER\* - 16**  
lettuce, tomato, bacon, avocado, choice of cheese

**TERIYAKI CHICKEN - 14**  
swiss cheese, arugula, pineapple chutney, honey mustard, brioche bun

**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**

Gluten free bun or protein style available upon request.

## STARTERS

**CALAMARI - 14**  
marinara sauce, fresh herbs

**STEAK BITES\* (GF) - 18**  
grilled artichoke, crispy onions

**CHICKEN WINGS (GF) - 11**  
blue cheese slaw, veggie sticks, lemon buttermilk dressing

**AHI POKE STACK\* - 18**  
#1 sushi grade ahi, crispy shallots, avocado, red-eye aioli

**BLUE CRAB HUSH PUPPIES - 14**  
old bay, lemon tartar sauce

**QUESADILLA - 10**  
roasted chicken and green chiles, salsa, sour cream

**SALMON DIP (GF) - 10**  
smoked atlantic salmon, cream cheese

**SAUSAGE PLATTER - 20**  
chefs selected sausages, dijon spaetzle, cabbage o'brien

**CHEESE PLATE (GF) - 20**  
imported and domestic cheeses, served with seasonal accompaniments

## SALADS

**SPINACH (GF) - 14**  
baby spinach, sliced egg, grape tomatoes, toasted walnuts, warm bacon vinaigrette

**GREEK (GF) - 14**  
mixed greens, olives, tomato, pickled red onion, cucumber, feta, oregano vinaigrette

**CHOPPED (GF) - 14**  
iceberg, bacon, red onion, tomato, cheddar, egg, cucumber, radish, buttermilk dressing

**SALAD ADD-ONS:**  
SALMON\* +10    SEARED AHI\* +13  
SHRIMP +10    CHICKEN +5  
CALAMARI +7

## SOUPS

**FRENCH ONION (GF) - 10**  
melted gruyère, crouton

**ITAMESHI RAMEN - 15**  
tomato garlic broth, crispy pork belly, baby spinach, tamari basil pesto, toasted nori

## EVENINGS (after 5pm)

**SHRIMP & GRITS (GF) - 20**  
blackened shrimp, andouille sausage, tomatoes, creamy white cheddar grits

**SHORT RIBS (GF) - 25**  
braised boneless short ribs and green cabbage, mashed potatoes, carrot puree

**COTTAGE PIE - 18**  
local mushrooms, faro and leek ragout, white cheddar, mashed potatoes, roasted baby carrots

**ACHIOTE TROUT (GF) - 24**  
sante fe hash, asparagus, pan jus

**SALT & PEPPER SALMON\* (GF) - 23**  
scallion fried rice, mixed mushrooms, napa cabbage, ginger tamari glaze, cilantro, lime

**CHICKEN PARMESEAN - 20**  
breaded and pan fried cutlet, spaghetti, garlic bread

### THE SUNDAY PRIME RIB\* (GF)

**FILLY CUT (10oz.) - 25**  
mashed potatoes, broccoli, creamy horseradish (Sundays only, while supplies last)

(GF) These items are gluten free or can be prepared gluten free.

THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAINS RAW OR UNDERCOOKED INGREDIENTS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## CLASSICS

### OLD FASHIONED

Dickel Rye, house made orange bitters, Luxardo cherries, orange

### VESPER

Wheatley Vodka, Bombay Sapphire, Kina Lillet

### BARREL AGED NEGRONI

Tanqueray, Campari, Carpano Antica Formula

### HOUSE INFUSED MARTINIS

Appletini | Lemon Drop | Cosmopolitan.

## FLYING HORSE SIGNATURES

### MILE HIGH MANHATTAN

Breckenridge Bourbon, Amaro  
Montenegro, Carpano Antica Formula

### SUPERFRUIT COSMO

Van Gough blueberry acai vodka, triple  
sec, pomegranate juice, berries

### SPA DAY!

Ketel One grapefruit & rose vodka, fresh  
grapefruit, soda

## TASTE OF SUMMER

### RASPBERRY MOJITO

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

### GRAPEFRUIT RADLER

Bombay Sapphire, Lemon,  
Stiegl Grapefruit radler

### MI AMIGO

Casamigos Repasado, Grand Marnier,  
Grapefruit juice, lime

### SANGRIA

Ask server for current selections

### GIN BASIL SMASH

Tanqueray, fresh lemon juice, simple syrup, basil

CLASSIC, SIGNATURE & SUMMER DRINKS - 14

## BOTTLED BEER

FLYING HORSE LAGER, IND - 11  
MAUDITE, QC - 9  
AVERY'S IPA, CO - 6.5  
GUINNESS EXTRA STOUT, IRE - 7  
MICHELOB ULTRA, MO - 6  
AVERY'S WHITE RASCAL, CO - 6.5  
HEINEKEN, NLD - 6.5  
MODELO ESPECIAL, MEX - 6.5  
BUD LIGHT, MO - 5.5  
LA FIN DU MONDE, QC - 9  
PAULANER HEFEWEIZEN, GER - 7  
COEDO RURI, JPN - 6  
LAGUNITAS IPA, CA - 6.5  
SIERRA NEVADA PALE ALE, CA - 6.5

## RED WINE

Pinot Noir **ERATH** "Resplendent" OR - 12gls 48btl  
Malbec **FINCA LAS MORAS** San Juan AR - 12gls 48btl  
Montepulciano **CANTINA ZACCAGNINI** Abruzzo IT - 14gls 52btl  
Red Blend **FESS PARKER** Central Coast CA - 15gls 60btl  
Tempranillo Tinto **VIÑA SASTRE** Ribera Del Duero SP - 15gls 60btl  
Merlot **HAHN** Napa, CA - 9gls 36btl  
Cabernet Sauvignon **LOUIS MARTINI** Sonoma, CA - 14gls 52btl  
Cabernet Sauvignon **NINER** Paso Robles, CA - 17gls 68btl  
Zinfandel **ROSENBLUM** CA - 13gls 52btl

## WHITE WINE

Chardonnay **LINE 39** CA - 9gls 36btl  
Riesling **KUNG FU GIRL** WA - 10gls 40btl  
Pinot Grigio **TIEFENBRUNNER** Trentino-Alto Adige IT - 10gls 40btl  
Sauvignon Blanc **WITHER HILLS** "Rarangi" Marlborough NZ - 12gls 48btl  
Moscato d'Asti **MICHELE CHIARLO** "Nivole" Piedmont IT - 12gls 48btl  
Chardonnay **CHALK HILL**, Sanoma, CA - 13gls 52btl

## BUBBLY

Prosecco LaMARCA IT - 10gls  
Champagne NICOLAS FEUILLATTE "Brut" FR - 17gls