



## STARTERS

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### 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\* (GF) - 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

chef selected sausages, dijon spaetzle, cabbage o'brien

### CHEESE PLATE (GF) - 20

imported and domestic cheeses, served with seasonal accompaniments

## SALADS

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### 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

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### FRENCH ONION (GF) - 10

melted gruyère, crouton

### ITAMESHI RAMEN - 15

tomato garlic broth, crispy pork belly, baby spinach, tamari basil pesto, toasted nori

## LUNCH FAVORITES

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### FISH & CHIPS - 14

ale battered cod, sea salt and vinegar fries, pickled green tomato tartar sauce

### TACK BURGER\* (GF) - 16

lettuce, tomato, bacon, avocado, choice of cheese

### TERIYAKI CHICKEN (GF) - 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.

## EVENINGS (after 5pm)

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### 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.

\*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

### BARREL AGED NEGRONI

Tanqueray, Campari, Carpano Antica Formula

### VESPER

Wheatley Vodka, Bombay Sapphire, Kina Lillet

### 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

## RED WINE

	Glass	Bottle
Pinot Noir <b>ERATH</b> "Resplendent", OR	12	48
Malbec <b>FINCA LAS MORAS</b> San Juan, AR	12	48
Montepulciano <b>CANTINA ZACCAGNINI</b> Abruzzo, IT	12	52
Red Blend <b>FESS PARKER</b> Central Coast, CA	15	60
Tempranillo Tinto <b>VIÑA SASTRE</b> Ribera Del Duero, SP	15	60
Cabernet Sauvignon <b>LOUIS MARTINI</b> Sonoma, CA	14	52
Cabernet Sauvignon <b>NINER</b> Paso Robles, CA	17	68
Zinfandel <b>ROSENBAUM</b> CA	13	52

## WHITE WINE

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

## BUBBLY

	Glass	Bottle
Prosecco <b>LaMARCA</b> IT	10	—
Champagne <b>NICOLAS FEUILLATTE</b> "Brut" FR	17	—

## BOTTLED BEER

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