



STEAKHOUSE

LOUNGE MENU

SMALL PLATES

GUACAMOLE, CHIPS & SALSA - 12

CEVICHE* - 18

fresh catch, lime, pico de gallo, chips

CLASSIC CALAMARI - 14

marinara sauce, fresh herbs

PRETZEL FONDUE - 13

soft pretzel bites, local ale cheese

STEAK BITES* - 18

grilled artichoke, crispy onions

CHICKEN WINGS ^(GF) - 11

*bleu cheese slaw, veggie sticks,
lemon buttermilk dressing*

BLUE CRAB HUSH PUPPIES - 14

old bay, lemon tartare sauce

**ALL SMALL PLATES \$5 OFF
BETWEEN 4PM AND 6PM**

Steakhouse Bar & Lounge Only

SAUSAGE PLATTER - 20

*chef selected sausages, dijon spaetzle,
cabbage o'brien*

CHEESE PLATE - 20

*artisanal cheeses, served with seasonal
accompaniments*

TACK BURGER* ^(GF) - 16

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

TERITAKI CHICKEN SANDWICH - 14

*swiss cheese, arugula, pineapple, chutney,
honey mustard, brioche bun*

SMOKED TURKEY BLT - 13

*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**

**(GF) THESE ITEMS ARE GLUTEN FREE OR CAN BE
PREPARED GLUTEN FREE.**

Gluten free bun or protein style available upon request.

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

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

CRAFT COCKTAILS

SANDY VIBES

vodka, chareu, lemon, simple,
grapefruit, sparkling water

GOOD DAY

tequila blanco, campari, lime,
simple, IPA, orange

BASIL MARGARITA

reposado tequila, basil,
triple sec, lime

FEISTY HORSE

vodka, mint simple,
cucumber, jalepeño, lime

FARMERS MARKET

Introducing Our
HOUSE-MADE
SHRUBS

PICK YOUR FLAVOR:

STRAWBERRY | PEAR + GINGER | LEMON + ROSEMARY

PICK A DRINK, SOME RECOMMENDATIONS:

HARD LEMONADES | CHAMPAGNE SPRITZERS | GIN + TONICS

SIGNATURE, CRAFT COCKTAILS & FARMERS MARKET - 14

BOTTLED BEER

FLYING HORSE LAGER, <i>IND</i>	11	ESTRELLA JALISCO, <i>MEX</i>	6.5
MAUDITE, <i>QC</i>	9	BUD LIGHT, <i>MO</i>	5.5
AVERY'S IPA, <i>CO</i>	6.5	LA FIN DU MONDE, <i>QC</i>	9
MICHELOB ULTRA, <i>MO</i>	6	PAULANER HEFEWEIZEN, <i>GER</i>	7
AVERY'S WHITE RASCAL, <i>CO</i>	6.5		

RED WINE

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

WHITE WINE

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

BUBBLY

	<i>Glass</i>	<i>Bottle</i>
Prosecco LaMARCA <i>IT</i>	10	40
Champagne NICOLAS FEUILLATTE "Brut" <i>FR</i>	17	68