



# LOUNGE MENU

## SMALL PLATES

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**GUACAMOLE, CHIPS & SALSA - 12**

**CLASSIC CALAMARI - 14**

*marinara sauce, fresh herbs*

**PRETZEL KNOTS - 13**

*whole grain mustard, local ale cheese*

**STEAK BITES\* - 18**

*arugula, roasted baby carrots,  
crispy onions, pickled cherry tomato*

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

*Steakhouse Bar & Lounge Only*

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

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

**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*

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BURGERS AND SANDWICHES SERVED WITH  
FRIES *or* JICAMA LIME SLAW.

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**SUBSTITUTE**

SWEET POTATO FRIES *or* SMALL GREEN SALAD +2  
FRENCH ONION SOUP +4

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

*Gluten free bun or protein style available upon request.*

Wine, Beer,  
and Cocktails »»

## 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

### HOUSE-MADE SHRUBS

PICK YOUR FLAVOR:

**STRAWBERRY | PEAR + GINGER  
LEMON + ROSEMARY**

PICK A DRINK:

[Some Recommendations]

**HARD LEMONADES | GIN + TONICS  
CHAMPAGNE SPRITZERS**

SIGNATURE, CRAFT COCKTAILS & FARMERS MARKET - 14

## BOTTLED BEER

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

## RED WINE

6 oz 9 oz

Merlot <b>HAHN</b> Napa, CA	9		14
Malbec <b>FINCA LAS MORAS</b> San Juan, AR	12		18
Zinfandel <b>ROSENBAUM</b> CA	13		20
Pinot Noir <b>ERATH</b> "Resplendent", OR	14		22
Montepulciano <b>CANTINA ZACCAGNINI</b> Abruzzo, IT	14		22
Cabernet Sauvignon <b>LOUIS MARTINI</b> Sonoma, CA	14		22
Red Blend <b>FESS PARKER</b> Central Coast, CA	15		24
Tempranillo Tinto <b>VIÑA SASTRE</b> Ribera Del Duero, SP	15		23
Cabernet Sauvignon <b>NINER</b> Paso Robles, CA	17		26

## WHITE WINE

6 oz 9 oz

Chardonnay <b>LINE 39</b> CA	9		14
Riesling <b>KUNG FU GIRL</b> WA	10		15
Pinot Grigio <b>TIEFENBRUNNER</b> Trentino-Alto Adige, IT	10		15
Sauvignon Blanc <b>WITHER HILLS</b> "Rarangi" Marlborough, NZ	12		18
Moscato d'Asti <b>MICHELE CHIARLO</b> "Nivole" Piedmont, IT	12		18
Rosè <b>PEYRASSOL</b> "La Croix" IGP Méditerranée, FR	12		18
Chardonnay <b>CAMBRIA</b> Santa Maria Valley, CA	13		19

## BUBBLY

6 oz

Prosecco <b>LaMARCA</b> IT	10
Brachetto D'Acqui <b>BANFI</b> "Rose Regale" IT	11
Blanc de Blancs <b>SCHRAMSBERG</b> CA	18