



# LOUNGE MENU

## SMALL PLATES

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**ICEBERG WEDGE** <sup>(GF)</sup> - 14

*black peper candied bacon, tomato, shaved red onion, gorgonzola dressing*

**SALMON RANGOONS** - 14

*house-smoked Verlasso salmon, frommage forte, sweet chili sambal*

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

*limeade champagne granita, atomic horseradish*

**CRISPY BRUSSELS** - 14

*pork belly, mai ploy-dashi*

**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*

**FORAGED MUSHROOM MELT** <sup>(GF/V)</sup> - 15

*caramelized onion, tomato, roasted garlic purée, swiss, spring mix, sourdough*

**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.

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**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  
made with Titos premium vodka

# DESIGNER OLD FASHIONEDS

**MAPLE-BACON - 16**  
whiskey, maple syrup,  
luxardo-bacon rim

**BUTTER-BREW - 16**  
rye whiskey, house-infused  
butter simple, orange bitters

**OLD FAITHFUL - 16**  
rye whiskey, house-made  
orange bitters, simple

# FLYING HORSE SIGNATURES

**CHERMAN OF THE BOARD**  
jack daniel's, house luxardo  
vanilla vermouth

**MILE HIGH MANHATTAN**  
breckenridge bourbon, amaro montenegro,  
carpano antica formula

**RASPBERRY MOJITO**  
silver rum, house-made raspberry syrup,  
mint, soda, lime

**BARREL AGED NEGRONI**  
tanqueray gin, campari,  
carpano antica formula

# SANTA'S LIL' SIPPERS

**NEW YORK SOUR**  
bourbon, lemon, simple, red wine float

**MULLED WINE**  
red wine, brandy, fresh orange, cinnamon

**KRIS KRINGLE'S MULE**  
house-infused cider simple,  
bourbon, ginger beer

**WINTER BREEZE**  
gin, fresh rosemary, simple,  
pomegranite juice

**GOLFINGER MARTINI**  
house-infused cider simple, grey goose  
orange vodka, luxardo maraschino liqueur

**CINNARITA**  
tequila, triple sec, lime, cinnamon liqueur

## SIGNATURE & SIPPER COCKTAILS - 16

# BOTTLED BEER & CIDER

<b>BUD LIGHT</b> , MO	5.5	<b>MODELO ESPECIAL</b> , MEX	6
<b>COORS LIGHT</b> , CO	5.5	<b>STELLA ARTOIS</b> , BEL	6.5
<b>FLYING HORSE LAGER</b> , IND	12	<b>HARD CIDER, ROTATING SELECTION</b>	7.5
<b>LAGUNITAS IPA</b> , CA	7.5	<b>HEINEKEN 0.0</b> , NLD	6
<b>MICHELOB ULTRA</b> , MO	6		

# RED WINE

6 oz 9 oz

Merlot <b>CHATEAU ST MICHELLE</b> "Indian Wells" WA	12		18
Malbec <b>FINCA EL ORIGEN</b> Colonia Las Rosas, Uco Valley, AR	12		18
Cabernet Sauvignon <b>KUNDE</b> Sonoma, CA	12		18
Zinfandel <b>RAVENSWOOD</b> Lodi, CA	13		20
Pinot Noir <b>EVOLUTION</b> Willamette Valley, OR	14		22
Montepulciano <b>CANTINA ZACCAGNINI</b> Abruzzo, IT	14		22
Red Blend <b>FESS PARKER</b> "The Big Easy" Central Coast, CA	15		24
Tempranillo Tinto <b>VIÑA SASTRE</b> Ribera Del Duero, SP	15		24
Cabernet Sauvignon <b>NINER</b> Paso Robles, CA	17		26

# WHITE WINE

6 oz 9 oz

Rosè <b>IL POGGIONE BRANCATO</b> Montalcino, IT	6		9
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>BABICH</b> Marlborough, NZ	12		18
Moscato d'Asti <b>MICHELE CHIARLO</b> "Nivole" Piedmont, IT	12		18
Chardonnay <b>CAMBRIA</b> Santa Maria Valley, CA	13		20

# 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