

# TackRoom

## STARTERS

### STEAK BITES (GF) - 20

seared tenderloin, roasted baby carrots, crispy onions, pickled grape tomato, spring mix

### CALAMARI - 16

pickled peppers, marinara sauce

### SIGNATURE STEAK FRIES - 22

seared tenderloin, black pepper candied bacon, gorgonzola fondue, truffle frites

### CRISPY BRUSSELS (GF) - 14

pork belly, mai ploy-dashi

### QUESADILLA - 12

roasted chicken and green chilies, sour cream, pico de gallo, guacamole

### SALMON RANGOONS - 14

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

## SOUPS & SALADS

### FRENCH ONION (GF) - 11

melted gruyère, crouton

### MUSHROOM LEEK SOUP (GF) - 11

fresh thyme, cognac

### CLASSIC CAESAR (GF) - 14

garlicky croutons, parmesan

### ICEBERG WEDGE (GF) - 14

black pepper candied bacon, tomato, shaved red onion, gorgonzola dressing

### SMOKED BURRATA - 15

house-smoked burrata, sunflower kernels, tomato, bacon, red onion, croutons, local organic greens, olives, creamy balsamic

### SALAD ADD-ONS:

SALMON\* +12

STEAK\* +14

SHRIMP +10

CHICKEN +8

CALAMARI +12

## LUNCH FAVORITES

Gluten free bun or protein style available upon request.

### PRIME TACK BURGER\* (GF) - 17

blackhawk farms USDA prime patties, shredded iceberg, beefsteak tomatoes, red onion, chefs signature sauce, toasted brioche bun

### CHICKEN & PROSCIUTTO - 16

baby spinach, tomato, sage aioli, toasted brioche bun

### CLASSIC REUBEN - 18

shaved corned beef, swiss cheese, marinated cabbage, russian pickle sauce, toasted marble rye

### FISH-N-CHIPS - 19

vodka battered cod, napa slaw, frites, house-made tartar, lemon

### TREVOR'S TRAINING PLATE - 18

grilled chicken breast, couscous, steamed broccoli, marsala demi

### FORAGED MUSHROOM MELT (GF/V) - 15

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

### THE COUNTRY CLUB - 19

double stacked, smoked turkey, bacon, ham, lettuce, tomato, red onion, cheddar and swiss, lemon herb aioli, toasted whole wheat

### PRIME RIB FRENCH DIP - 20

shaved prime rib, provolone, horseradish spread, onion straws

BURGERS & SANDWICHES ARE SERVED WITH FRIES **or** NAPA SLAW.

**SUBSTITUTE:** SWEET POTATO FRIES +5 | SMALL GREEN SALAD +7 | FRENCH ONION SOUP +6

**ADD-ONS:** FRESH AVOCADO +5 | [2] APPLEWOOD SMOKED BACON +2.5



(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

# CLASSIC COCKTAILS

## HOUSE-INFUSED MARTINIS - 14

CARAMEL APPLLETINI | 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,</b> <b>ROTATING SÉLECTION</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