



LOUNGE MENU

HAPPY HOUR PLATES (4 – 6 pm)

ICEBERG WEDGE (GF) - 9

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

SALMON RANGOONS - 9

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

PRAWN COCKTAIL (GF) - 20

limeade champagne granita, atomic horseradish

CRISPY BRUSSELS - 9

pork belly, mai ploy-dashi

STEAK BITES* (GF) - 15

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

DELI BOARD (GF) - 17

*chefs selection of meats and cheeses with
seasonal accompaniments*

CLUB FAVORITES

PRIME TACK BURGER* (GF) - 17

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

FORAGED MUSHROOM MELT (GF/V) - 15

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

PRIME RIB FRENCH DIP - 20

*shaved prime rib, provolone, horseradish spread,
onion straws*

BURGERS AND SANDWICHES SERVED WITH
FRIES or NAPA SLAW.

SUBSTITUTE:

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

ADD-ONS:

FRESH AVOCADO +5 | APPLEWOOD SMOKED BACON +2.5

(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server for further details.
Gluten free bun or protein style available upon request.

CLASSIC COCKTAILS

HOUSE-INFUSED MARTINIS - 14

CARAMEL APPLLETINI | LEMON DROP | COSMOPOLITAN
made with Titos premium vodka

RED SANGRIA - 12

WHITE SANGRIA - 12

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

SPRING SIPPERS

NEW YORK SOUR

bourbon, lemon, simple, red wine float

CINNARITA

tequila, triple sec, lime, cinnamon liqueur

GOLFINGER MARTINI

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

SUMMER BREEZE

gin, fresh rosemary, simple,
pomegranite juice

SIGNATURE & SIPPER COCKTAILS - 16

BOTTLED BEER & CIDER

BUD LIGHT, MO	6	MODELO ESPECIAL, MEX	6.5
COORS LIGHT, CO	6	STELLA ARTOIS, BEL	7
FLYING HORSE LAGER, IND	12.5	HARD CIDER, ROTATING SELECTION	8
LAGUNITAS IPA, CA	8	HEINEKEN 0.0, NLD	6.5
MICHELOB ULTRA, MO	6.5		

RED WINE

6 oz 9 oz

Merlot CHATEAU ST MICHELLE "Indian Wells" WA	12		18
Malbec FINCA EL ORIGEN Colonia Las Rosas, Uco Valley, AR	12		18
Red Blend SKYSIDE CA	12		18
Cabernet Sauvignon 7 HILLS Walla Walla, WA	13		20
Zinfandel RAVENSWOOD Lodi, CA	13		20
Pinot Noir EVOLUTION Willamette Valley, OR	14		22
Sangiovese BANFI Toscana, IT	12		22
Cabernet Sauvignon NINER Paso Robles, CA	17		26

WHITE WINE

6 oz 9 oz

Chardonnay LINE 39 CA	9		14
Rosè BONNY DOON Central Coast, CA	10		15
Riesling KUNG FU GIRL WA	10		15
Pinot Grigio TIEFENBRUNNER Trentino-Alto Adige, IT	10		15
Sauvignon Blanc BABICH Marlborough, NZ	12		18
Moscato d'Asti MICHELE CHIARLO "Nivole" Piedmont, IT	12		18
Chardonnay CAMBRIA Santa Maria Valley, CA	13		20

BUBBLY

6 oz

Prosecco LaMARCA IT	10
Brachetto D'Acqui BANFI "Rose Regale" IT	11
Blanc de Blancs SCHRAMSBERG CA	18
Brut VEUVE CLICQUOT Reims, Champagne FR	28
Brut Rosè VEUVE CLICQUOT Reims, Champagne FR	34