



TackRoom

SMALL PLATES

STEAK BITES ^(GF) - 20

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

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

FRENCH ONION SOUP ^(GF) - 11

melted gruyère, crouton

CALAMARI - 16

pickled peppers, marinara sauce

CLASSIC CAESAR ^(GF) - 14

garlicky croutons, parmesan

ICEBERG WEDGE ^(GF) - 14

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

SALAD ADD-ONS:

SALMON* +12

STEAK* +14

SHRIMP +10

CHICKEN +8

AHI TUNA* +24

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

THE COUNTRY CLUB - 19

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

CHICKEN KATSU - 16

crispy marinated thighs, wakame cucumber slaw, pickled red onion, Sriracha mayo, tomato, on a toasted hoagie

CUBANO - 16

slow roasted mojo pork, smoked ham, swiss, pickles, mustard seed aioli, pressed cubano roll

FISH-N-CHIPS - 19

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

PRIME RIB FRENCH DIP - 20

shaved prime rib, provolone, horseradish spread, onion straws

TREVOR'S TRAINING PLATE - 18

grilled chicken breast, quinoa, steamed broccoli, marsala demi

FORAGED MUSHROOM MELT ^(GF/V) - 15

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

SMOKED BURRATA SALAD - 17

an entrée sized salad with house-smoked burrata, sunflower kernels, tomato, bacon, red onion, croutons, local organic greens, olives, creamy balsamic

SPRING KALE SALAD - 16

an entrée sized salad with purple kale, strawberries, blueberries, feta, sunflower and poppy seeds, blueberry vinaigrette

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. Most menu items can also be prepared gluten free. Please ask your server for further details.

*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

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