



# LOUNGE MENU

## HAPPY HOUR PLATES (4 – 6 pm)

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**ICEBERG WEDGE <sup>(GF)</sup> - 9**

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

**SALMON RANGOONS - 9**

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

**PRAWN COCKTAIL <sup>(GF)</sup> - 20**

*limeade champagne granita, atomic horseradish*

**CRISPY BRUSSELS - 9**

*pork belly, mai ploy-dashi*

**STEAK BITES\* - 15**

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

**GRAZING BOARD - 30**

*chefs selection of meats and cheeses with  
seasonal accompaniments*

## CLUB FAVORITES

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**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*

**PRIME TACK BURGER\* - 17**

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

**FORAGED MUSHROOM MELT <sup>(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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*(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

COORS LIGHT	6	MODELO ESPECIAL	7
BUD LIGHT	6	LAGUNITAS IPA	7
MICHELOB ULTRA	6	STELLA ARTOIS	7
AVERY'S WHITE RASCAL	7	HARD CIDER (rotating selection)	8
HEINEKEN 0.0	7	FLYING HORSE LAGER	12.5

# 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	14		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