

# FLANKER

KITCHEN + SPORTS BAR

## STARTERS & SHAREABLES

|  |    |   |    |
|--|----|---|----|
| <b>Ahi Tuna Tartare Tacos*</b><br>Wonton Shell, Cilantro, Yuzu-Guacamole, Soy Reduction                  | 23 | <b>Caesar Salad</b><br>Romaine Hearts, Parmesan Croutons, Garlic Caesar Dressing  | 18 |
| <b>Lobster Rolls</b><br>Everything Spice, Fresh Herbs, Lemon Mayo  | 32 | <b>Italian Chopped Salad</b><br>Romaine, Artichoke Hearts, Roasted Tomatoes, Olives, Red Onion, Pepperoncini, Provolone, Parmesan, Genoa Salami, Red Wine Vinaigrette | 24 |
| <b>Spinach Crab Dip</b><br>Roasted Garlic, Artichoke, Sour Cream + Tortilla Chips                        | 28 | <b>Roasted Beet Salad VEG</b><br>Mission Figs, Goat Cheese, Arugula, Aged Balsamic, Pistachio Granola   | 22 |
| <b>Street Tacos</b><br>Carne Asada or Crispy Garlic Shrimp with Pico de Gallo, Cabbage, Spicy Lime Crema | 19 | <b>BBQ Burnt End Wedge</b><br>Smoked Brisket, Crispy Shallot, Heirloom Tomato, Danish Blue Cheese   | 22 |
| <b>Crispy Wings</b><br>Salt n Lemon Pepper / Buffalo / Spicy Korean Gochujang                            | 24 | <b>Tailgate Nachos VEG</b><br>Tajin Chips, Monterey Jack, Pico de Gallo, Avocado, Queso Add Asada +8  | 22 |
| <b>Shrimp Cocktail</b><br>Cocktail Sauce, Old Bay Dijonnaise   | 22 | <b>Smoked Spare Ribs</b><br>Spicy Thai Glaze, Asian Pear, Candied Jalapeno, Cilantro  | 24 |
| <b>Pigs In A Blanket</b><br>Hot Links, Puff Pastry, Honey Mustard  | 19 |   |    |
| <b>Giant Soft Pretzel V / VEG</b><br>Grain Mustard, German Beer Cheese                                   | 18 |   |    |

## WAGYU SMASH BURGERS

### SERVED WITH FRIES

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|--|----|
| <b>Bacon Wagyu Smash</b><br>Bacon-Onion Jam, American Cheese, Toasted Brioche Bun, Garlic Aioli                                  | 32 |
| <b>Wagyu Smash Patty Melt</b><br>Sourdough, White Cheddar, Caramelized Onions, Thousand Island<br>Add Egg +2                     | 30 |
| <b>Truffle Wagyu Smash</b><br>Caramelized Onions, Truffle Fondue, Pickles, Fresh Truffle Aioli, Truffle Jus<br>Add Foie Gras +18 | 35 |
| <b>Smoked Pork Dip</b><br>Pretzel Hoagie Roll, Caramelized Onions, Jalapenos, Provolone, Au Jus                                  | 28 |
| <b>Nashville Hot Chicken Sando</b><br>Buttermilk Fried Breast, Flanker Hot Spices, B&B Pickles, Slaw, Toasted Brioche Bun        | 28 |

## ENTREES

|   |    |
|---|----|
| <b>New York Steak and Fries*</b><br>Garlic Chimichurri  | 45 |
| <b>Braised Short Ribs</b><br>Pomme Puree, Roasted Root Vegetables, Natural Jus                                | 44 |
| <b>Smoked Bone-In Pork Chop*</b><br>Roasted Brussels Sprouts, Bacon-Onion Jam, Roasted Apples, Mustard Jus    | 42 |
| <b>Atlantic Salmon*</b><br>Butternut Squash Puree, Roasted Delicata Squash, Frisee, Pomegranate, Pumpkin Seed | 34 |
| <b>Roasted Chicken Breast</b><br>Peewee Potato, Cremini Mushroom, Pearl Onion, Bacon Lardon, Chicken Jus      | 32 |
| <b>Fish &amp; Chips</b><br>Pacific Cod, Crispy Fries, Malt Vinegar Remoulade                                  | 28 |

## SIDES

Country Style Onion Rings VEG | 12 • Sweet Potato Waffle Fries VEG | 12 • Mashed Potatoes VEG Add Truffle +9 | 12  
Roasted Brussels Sprouts VEG | 14 • Mac 'n Cheese VEG Add Truffle +9 | 14 • Glazed Baby Carrots VEG | 14

Signature Sauce Flight | 6  
Dunk, Dip, & Spread



## SWEET TOOTH

**German Chocolate Cake | 14**  
Layered Coconut Pecan Filling, Coconut Gelato

**Pumpkin Basque Cheesecake | 16**  
Pecan Crumble, Cinnamon Chantilly

**Rootbeer Float | 15**  
Boylans Rootbeer, Vanilla Soft Serve, Snickerdoodle Cookie

**Apple Pie Sundae | 24**  
Serves 2 People  
Vanilla Ice Cream, Apple Compote, Pie Crust, Warm Caramel, Streusel

 Vegan  Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

CARVER ROAD  
HOSPITALITY

# SIGNATURE COCKTAILS

|  |    |
|--|----|
| <b>VIP Espresso Martini</b> 🍸<br>Absolut Vanilla, Mr. Blacks Coffee Liqueur, Licor 43, Illy Cold Brew                                      | 22 |
| <b>Money Mike Mojito</b><br>Havana Club Añejo Blanco Rum, Mojito Mix, Mint, Club Soda. Float of O.F.T.D. Rum                               | 18 |
| <b>Blushin' Paloma</b><br>Espolon Blanco Tequila, Lime, Prickly Pear, Fever Tree Pink Grapefruit, Coriander-Hibiscus Salt                  | 18 |
| <b>Field of Dreams</b><br>Ketel One Cucumber Mint Vodka, Mojito Mix, Yuzu Juice, Mint, Club Soda   | 17 |
| <b>L.T.P. (Lemon Triple Play)</b><br>Grey Goose Citron, Limoncello Liqueur, Lemon Juice  | 19 |
| <b>The High Heater</b><br>Tanteo Jalapeño Tequila, Los Magos Sotol, Ancho Reyes Liqueur, Passion Fruit, Lime, Agave, Tajin Rim             | 20 |
| <b>The B Signal (CARVER ROAD HOSPITALITY LEGACY COCKTAIL)</b><br>Clase Azul Reposado Tequila, Amaro Montenegro, Orange + Chocolate Bitters | 38 |
| <b>Seasonal Boulevardier</b><br>Maker's Mark Bourbon, Campari, Cinzano 1757, Black Cherry  | 19 |
| <b>Smokin' Joe Old Fashioned</b><br>Russell's 6yr Rye Whiskey, Diplomático Reserva Rum, Falernum, Bitters                                  | 19 |
| <b>Mr. Lee Manhattan (CARVER ROAD HOSPITALITY LEGACY COCKTAIL)</b><br>Nikka Coffey Grain Whisky, Lillet Blanc, Angostura-Orange Bitters    | 28 |

**PINATA PARTY | 60 (SPECIALTY COCKTAIL TREE)**

36 OZ / 4 COCKTAILS

|   |   |
|---|---|
| <p><b>Cucumber Mint Margarita</b></p> <p><b>Prickly Pear Hibiscus Margarita</b></p> | <p><b>Tropical Spice Margarita</b></p> <p><b>Paloma</b></p> |
|---|---|

# WINE

|   |                       |
|---|-----------------------|
| <b>BUBBLES</b>  | <b>GLASS   BOTTLE</b> |
| <b>G.H. Mumm "Cordon Rouge" Champagne Brut, Reims, France   MV</b>            | 25   125              |
| <b>Campo Viejo Cava Rosé Brut, Spain   MV</b>                                 | 12   60               |
| <b>Mionetto Prosecco Brut, Italy   MV</b>                                     | 12   60               |
| <b>Lyre's Classico, Alcohol Free Brut, Australia   MV   0% ABV</b>            | 12   60               |
| <b>WHITE WINES</b>  |                       |
| <b>Tiamo Pinot Grigio, Veneto, Italy (Draft)   2022</b>                       | 15   NA               |
| <b>Terlato Pinot Grigio, Italy   2022</b>                                     | 18   70               |
| <b>Kim Crawford Sauvignon Blanc, Marlborough, New Zealand   2023</b>          | 16   56               |
| <b>Sonoma-Cutrer Chardonnay, Russian River Ranches, California   2022</b>     | 17   51               |
| <b>Sandhi Chardonnay, Central Coast, California   2022</b>                    | 19   71               |
| <b>Chalk Hill Chardonnay Russian River Valley, California   2022</b>          | 24   96               |
| <b>Smith &amp; Sheth Sauvignon Blanc, New Zealand   2022</b>                  | NA   82               |
| <b>Caroline Parent "Les Pourzots 1er Cru" Meursault, France   2020</b>        | NA   300              |
| <b>ROSE</b>   |                       |
| <b>Triennes Cinsault, Méditerranée, South France (Draft)   2021</b>           | 16   NA               |
| <b>RED WINES</b>  |                       |
| <b>The Federalist Pinot Noir, Central Coast, CA   2022</b>                    | 19   71               |
| <b>Smith &amp; Sheth "Kawarau" Pinot Noir, New Zealand   2019</b>             | 25   115              |
| <b>Robert Hall Cabernet Sauvignon, Paso Robles, California (Draft)   2020</b> | 17   NA               |
| <b>Brendel "Copper's Reed" Cabernet Sauvignon, Napa Valley   2019</b>         | 27   108              |
| <b>Reunion Malbec, Argentina   2022</b>                                       | 16   52               |
| <b>Cappellano "Pie Rupestris" Nebbiolo, Barolo   2018</b>                     | NA   540              |
| <b>Opus One Cabernet Sauvignon Blend, Napa Valley, CA   2019</b>              | NA   700              |
| <b>SWEET</b>  |                       |
| <b>Saracco Moscato di Asti, Italy (750ml Bottle)   2021</b>                   | 15   55               |

# ALCOHOL FREE

|  |          |
|--|----------|
| <b>Heineken Netherlands, 0% ABV</b>                                      | 8        |
| <b>Red Bull Energy Drink</b>   | 8        |
| <b>Red Bull Sugarfree</b>  | 8        |
| <b>Red Bull Coconut</b>  | 8        |
| <b>Pack of 6</b>   | 35       |
| <b>San Benedetto / Still &amp; Sparkling</b>                             | 13       |
| <b>Fountain Sodas</b>  | 5        |
| Pepsi / Diet Pepsi / Starry / Root Beer / Ginger Ale / Orange / Lemonade |          |
| <b>Lyre's, Classico Brut, Australia MV 0% ABV</b>                        | 12/glass |

# DRAFT

| <b>PINT</b>  | <b>PITCHER</b> | <b>TOWER</b> |
|--|----------------|--------------|
| 16oz   | 64oz           | 100oz        |
| <b>Bud Light</b><br>St. Louis, MO • 4.2% ABV                                 | 9   34   51    |              |
| <b>Michelob Ultra</b><br>St. Louis, MO • 4.2% ABV                            | 9   34   51    |              |
| <b>Coors Light</b><br>Golden, CO • 4.2% ABV                                  | 9   34   51    |              |
| <b>Blue Moon</b><br>Denver, CO • 5.4% ABV                                    | 11   42   66   |              |
| <b>Hitachino Nest White Ale</b><br>Japan • 5.5% ABV                          | 17   66   101  |              |
| <b>Golden Road Mango Cart</b><br>Riverside, CA • 4.0% ABV                    | 11   42   66   |              |
| <b>Firestone Walker Cali Squeeze</b><br>Pasa Robles, CA • 5.4% ABV           | 11   42   66   |              |
| <b>Stella Artois</b><br>Belgium • 5.0% ABV                                   | 11   42   66   |              |
| <b>Lagunitas Beast of Both Worlds IPA</b><br>Petaluma, California • 6.4% ABV | 12   44   71   |              |
| <b>Dos Equis</b><br>Mexico • 4.2% ABV  | 10   39   61   |              |
| <b>Modelo Especial</b><br>Mexico • 4.4% ABV                                  | 10   39   61   |              |
| <b>Trumer Pils</b><br>Berkley, CA • 4.9% ABV                                 | 11   42   66   |              |
| <b>Kona Big Wave</b><br>Kailua-Kona, HI • 5.3% ABV                           | 10   39   61   |              |
| <b>Firestone Walker 805</b><br>Paso Robles, CA • 4.7% ABV                    | 11   42   66   |              |
| <b>Beer Zombie Boomstick Blonde Ale</b><br>Las Vegas, NV • 5.5% ABV          | 10   39   61   |              |
| <b>Reissdorf Kölsch</b><br>Germany • 5.2% ABV                                | 12   44   71   |              |
| <b>Beer Zombies, Zombie Duck Hunter IPA</b><br>Las Vegas, NV • 7.2% ABV      | 11   42   66   |              |
| <b>Elysian Space Dust IPA</b><br>Seattle, WA • 8.2% ABV                      | 12   44   71   |              |
| <b>Lagunitas IPA</b><br>Petaluma, California • 5.7% ABV                      | 10   39   61   |              |
| <b>Sierra Nevada Hazy Lil Thing IPA</b><br>Chico, CA • 6.7% ABV              | 11   42   66   |              |
| <b>Crafthaus Hop Vegas IPA</b><br>Las Vegas, NV • 7.0% ABV                   | 11   42   66   |              |
| <b>Able Baker Atomic Duck</b><br>Las Vegas, NV • 7.0% ABV                    | 11   42   66   |              |
| <b>Pizza Port Chronic Amber Ale</b><br>San Diego, CA • 4.9% ABV              | 11   42   66   |              |
| <b>New Belgium 1554 Black Lager</b><br>Fort Collins, CO • 6.0% ABV           | 10   39   61   |              |
| <b>Guinness</b><br>Ireland • 4.2% ABV  | 11   42   66   |              |
| <b>Angry Orchard Apple Cider</b><br>Walden, NY • 5.0% ABV                    | 10   39   61   |              |

# BOTTLED & CANNED

|  |    |
|--|----|
| <b>Corona</b><br>Mexico, 4.6% ABV  | 10 |
| <b>Negra Modelo</b><br>Mexico, 5.5% ABV                                  | 10 |
| <b>Estrella Damm Daura (Gluten Free)</b><br>Spain, 5.4% ABV              | 11 |
| <b>Crafthaus UNLV Rebel Spirit Golden Ale</b><br>Las Vegas, NV, 5.0% ABV | 12 |
| <b>Chantilly Cream Ale</b><br>Las Vegas, NV, 5.3% ABV                    | 12 |
| <b>Steigl Grapefruit Radler</b><br>Austria, 2.5% ABV                     | 11 |
| <b>Juneshine Hard Kombucha</b><br>Chicago, IL, 6.0% ABV                  | 17 |