

# FLANKER

KITCHEN + SPORTING CLUB

## APPETIZERS

### CHIPS & GUACAMOLE | GF, VV | 12

Fresh Guacamole, Warm Corn Chips  
Add Red & Green Salsas Or Queso +4

### TAVERNA TOTS | GF, V | 13

Feta Cheese, Pico De Gallo, Dill, Tzatziki

### LOADED FRENCH FRIES | GF | 14

Crispy Fries, Bacon, Cheddar, Sour  
Cream Chives, Buttermilk Ranch  
Substitute Potato Tots +1

### CHICKEN TENDERS | 15

Hand-Breaded And Golden Fried, Choice Of Naked,  
Maple Buffalo, Or BBQ, Ranch On The Side

### HOUSE-SMOKED CHICKEN WINGS | GF | 17

One Pound Apple-Wood Smoked Wings, Charred  
On Your Tabletop Grill, Choice of Maple Buffalo  
Or BBQ, Ranch On The Side

### MAC & CHEESE BITES | 14

Served with Buffalo Ranch

### SPORTING CLUB PLATTER | 34

Hand-Breaded Chicken Tenders, One Pound  
House-Smoked Chicken Wings, Crispy  
Fries, Potato Tots, Buttermilk Ranch,  
Comeback Sauce

### SPICY TUNA BITES\* | GF | 18

Tuna Tartare, Jalapeño & Spicy Mayo  
On Crispy Rice

### PULLED PORK SLIDERS | 16

Overnight Smoked Pork Shoulder, Carolina BBQ  
Sauce, Cole Slaw, On Hawaiian Rolls (4 pcs)

### DELUXE NACHOS | GF | 17

Tajin Corn Chips, Cheddar, Queso Fresco  
and Nacho Cheeses, Guacamole, Sour  
Cream, Roasted Tomato Salsa, Jalapeños  
Add Steak, Chicken, Carnitas, Or Shrimp +7

### VEGAN CHORIZO & POTATOES | VV | 13

Smoky Soy Chorizo, Crispy Potatoes,  
Cilantro & Onion, Salsa Verde

### CARNITAS | GF | 14

Overnight Smoked Pork Shoulder,  
Cilantro & Onion, Salsa Verde, Guacamole

### CARNE ASADA\* | GF | 15

Grilled Ranchera Steak, Cilantro & Onion,  
Roasted Red Salsa, Guacamole

### FISH TACOS | 18

Beer Battered Cod, Jicama Slaw, Chipotle Crema,  
Guacamole, Salsa Verde

### THE BIG TACOWSKI | 34

Two Of Each, Dude

## HANDHELDS

SERVED WITH CORN CHIPS, FRIES OR SALAD

### BACKYARD BURGER\* | 16

Griddled 8 oz Local Beef Patty, American Cheese,  
Dill Pickles, Sweet Onion, Comeback Sauce  
On A Toasted Brioche Bun

### FARMHOUSE BURGER\* | 16

Griddled 8 oz Local Beef Patty, Gruyere Cheese  
Bacon Jam, Fried Egg, Garlic Aioli, Arugula,  
Tomatoes, Pickle On A Toasted Brioche Bun

### HOT FRIED CHICKEN SANDWICH | 17

Crispy Chicken, Maple Buffalo Sauce,  
Bacon Bits On A Toasted Brioche Bun

### STEAK SANDWICH\* | 19

Sirloin Steak, Melted Swiss, Griddled Onions,  
Pepperoncini, Horseradish Mayo, Brioche Bun

## SIDES

French Fries | 6 Potato Tots | 6  
Honey Mustard Cole Slaw | 6 Roasted Sweet  
Potatoes | 6

## SALADS & BOWLS

MAKE ANY SALAD A WRAP  
ADD CHICKEN, STEAK OR SHRIMP +7

### CLASSIC CAESAR SALAD\* | 14

Romaine Lettuce, Parmesan Cheese,  
Garlicky Breadcrumbs, Caesar Dressing

### SOUTHWEST COBB SALAD | GF | 16

Romaine Lettuce, Grilled Chicken, Bacon,  
Pepper Jack, Pico De Gallo, Grilled Corn,  
Avocado

### MULTIGRAIN BOWL\* | GF, V | 17

Black Rice, Green Lentils, Quinoa, Kimchi,  
Broccoli, Sweet Potato, Soft-Boiled Egg,  
Cashew Butter

## ENTREÉS

### FETTUCCHINE ALFREDO | V | 18

Creamy Garlic Sauce, Al Dente Pasta,  
Grated Parmesan, Herbed Breadcrumbs  
Add Chicken, Steak Or Shrimp +7

### LOUISIANA SHRIMP & GRITS | 18

Cajun Smothered Shrimp, Cheddar Jalapeño  
Sausage Over Crispy Polenta Cake  
Add A Fried Egg + 3

### SIRLOIN STEAK FRITES\* | GF | 32

Cooked In Our 1200°F Broiler For A Juicy  
Interior & Steakhouse-Style Char. Served With  
Chimichurri, Crispy Fries, Comeback Sauce

## SAVE ROOM 4 DESSERT

Warm Skillet Brownie | V | 9

### Vanilla Ice Cream Scoop

"A LA Mode" Any Of Our Desserts For \$4

## BEVERAGES

## SPECIALTY COCKTAILS

### MR.LEE'S MANHATTAN | 18

Suntory Toki Whisky,  
Sweet Vermouth, Orange Bitters

### "THE FRIENDLY" (OLD FASHIONED) | 15

High West American Prairie, Disaronno,  
Orange Bitters And Citrus Peel  
Enhanced With Luxardo Cherry

### FLANKER G&T | 13.5

Beehive Jack Rabbit Gin, Fresh Cucumber,  
Grapefruit Bitters, Fever Tree Elderflower Tonic  
Float of St-Germain

### PAPER PLANE 2.0 | 15

Bulleit Bourbon, Aperol, Waterpocket Amaro  
Fresh Lemon Juice

### CHAI MULE | 12

Smirnoff Vodka, Fever Tree Ginger Beer  
Fresh Lime, Chai Tea Foam, Poached Cranberries

### GATEWAY RADLER | 12

Aperol, St-Germain, Fresh Sweet 'N Sour,  
Mango Cart Ethereal Leichte Weisse,  
Fever Tree Sparkling Pink Grapefruit

### SPICY MARGY | 14.5

Teremana Blanco Tequila, Ancho Reyes Liqueur,  
Firewater Bitters, Pomegranate-Mango Mix,  
Fresh Lime. Served With Tajin-Black Lava Salt

### THE JOLT (OUR ESPRESSO MARTINI) | 13

Bacardi Spiced Rum, Kahlua,  
Averna, Doma Cold Brew, Vanilla Syrup

### BOOGIE NIGHTS | 12.5

Five Wives Heavenly Vodka, Passionfruit Puree,  
Moscato, Lime Juice, Hellfire Bitters

## SEASONAL COCKTAILS

### Watermelon Sugar High | 15

Evan Williams Bourbon, Aperol, Fresh Lime,  
Red Bull Watermelon (Red)

### Smoke'n Rye | 15

High West Rye Whiskey, Dark Crème de  
Cacao, Sweet Vermouth, Dale DeGroff's  
Pimento Bitters, Pomegranate Juice

### Season's Daiquiri 14

Bacardi Ocho Rum, Pierre Ferrand Pear  
Liqueur, Fresh Lime Juice, Cinnamon Syrup  
Scrappy's Cardamom Bitters

### The Almond Affair | 18

Hennessy V.S, Amaretto, Maraschino,  
Orgeat Syrup

### Apple Of My Eye | 12 (Staff Cocktail Contest Winner Created By Hannah S.)

Four Roses Bourbon, Simple Syrup, Lemon  
Juice, Maple Syrup, Apple Cider

### Howler Head Old Fashioned | 14.50

Howler Head, Drambuie, O.F.T.D. Plantation  
Rum, Dale DeGroff's Pimento Bitter,  
Orange Bitters

### Harvest Marg | 16

Wahaka Mezcal, Cointreau, Lime,  
Pumpkin Syrup, Apple Butter

## RESERVE COCKTAILS

### B SIGNAL

Clase Azul Reposado, Montenegro Amaro,  
Chocolate Bitters, Orange Bitters | 38

### XO MARGARITA

Patron Silver, Fresh Lime Juice, Orange,  
Agave Float Of Hennessy XO | 55

## ALCOHOL FREE

### FANCY-LIKE | 8.5

Fresh-Squeezed Seasonal Juice  
Five Spice Syrup. Filled-Up With  
Non-Alcoholic Apple Cider

### CUCUMBER MODE | 8.5

Fever Tree Elderflower Tonic  
Fresh Cucumber, Mint, Citrus

### FEVER TREE TONIC WATERS | 6

Mediterranean, Elderflower, Ginger Ale  
Ginger Beer, Grapefruit

### COCA-COLA • DIET COKE • SPRITE

DR. PEPPER | 3 ICED TEA | 3

DOMA COFFEE • RISHI TEAS | 4

LAGUNITAS HOPPY REFRESHER | 6

LAGUNITAS IPNA | 6

EVIAN WATER (500ML) | 6

EVIAN WATER (1000ML) | 12

RED BULL ENERGY DRINK

• RED BULL SUGARFREE •

RED BULL WATERMELON (RED) •

RED BULL BLUEBERRY (BLUE) | 8

• SAN PELLEGRINO | 9

# WHITE WINE

	SOZ BTG	BTB
J Vineyard Pinot Gris, California	11	50
Matua Sauvignon Blanc, Marlborough, New Zealand	9	40
Saracina Chardonnay Unoaked 2019, Mendocino, CA	10	47
Sonoma-Cutrer Chardonnay, Sonoma County, CA	15	65
Dr. Loosen Riesling, Mosel, Germany	9	40
Domaine Louis Moreau Chablis 'Vaillons', Burgandy, France		140
Cakebread Chardonnay, Napa Valley, CA		160

# RED WINE

	SOZ BTG	BTB
Rodney Strong Cabernet Sauvignon, Sonoma County, CA	14	60
Erath Pinot Noir, Willamette Valley, OR	12	55
Twisted Cedar Zinfandel, Lodi, CA	10	45
Wente Sandstone Merlot, Livermore Valley, CA	11	50
Decoy Cabernet Sauvignon, Sonoma, CA		75
Honig Cabernet Sauvignon, Napa Valley		115
The Prisoner Red Blend, Napa Valley, CA		125
Opus One Cabernet Sauvignon, Napa Valley, CA		445

# SPARKLING & ROSÉ

	SOZ BTG	BTB
Saracco Moscato D'Asti, Italy	12	55
Adami Garbel Prosecco, Italy	14	60
Maison No. 9 Rosé, Provence, France	15	65
Veuve Clicqout Yellow Label, France		145
Taittinger Brut, France		150
Moët Imperial Ice, France		175
Veuve Clicquot Rosé, France		180
Laurent Perrier Cuvée Rosé, France		200
Krug Grand Cuvée, France		400
Dom Pérignon, France		450
Dom Pérignon Magnum, France		1.2k

# SHOT & BEER SPECIALS

## IRISH

Jameson & Guinness | 15

## MEXICAN

Lunazul & Pacifico | 13

## AMERICAN

Jack Daniels & Bud Light | 12

## UTAH

Sugar House Bourbon & MOAB Juicy IPA | 17

# DRAFT BEERS



Blue Moon, Colorado	5.0%	7.5	26
Bud Light, Missouri	4.2%	6.5	24
Yardsale Winter Lager, Utah	5.0%	6.5	28
Guinness, Ireland	4.0%	8.0	30
Michelob Ultra, Missouri	4.2%	6.5	24
Moab Juicy Johnny's Hazy IPA, Utah	5.0%	7.5	28
Pacifico, Mexico	5.0%	7.5	28
Coors Light, Colorado	5.0%	6.5	24
Seasonal Rotating Tap (Ask Your Server)			

# CANNED & BOTTLED BEERS



TF Brewing Wicked Sea Party, Utah	5.0%	8
Stella Artois, Belgium	5.0%	7
Melvin 2x4 Double IPA, Wyoming	9.9%	10
Pipeworks Ninja vs. Unicorn, Illinois	9.0%	10
Modelo Negra, Mexico	5.3%	8
Vizzy Hard Seltzer, Texas	5.0%	6.5
Crabbies Ginger Beer, Scotland	4.8%	7
Proper Brewing Co. Blizzard Wizard Hazy Pale Ale, Utah	5.0%	7
Red Rock Brewing Elphino Double IPA, Utah	8.0%	14
Budweiser, Missouri	5.0%	6
Chimay Grande Reserve, Belgium	9.0%	30
Corona, Mexico	4.6%	7
Dallas Alice Belgian Style Blonde Ale, Utah	6.2%	8
Dogfish Head 60 Minute IPA, Delaware	6.0%	9
Duvel, Belgium	8.5%	12
Hoegaarden Belgian Wheat, Belgium	4.9%	6
Kiitos Blackberry Sour, Utah	5.0%	6
Lagunitas Hazy Wonder IPA, California	6.0%	7
Miller High Life, Wisconsin	4.5%	5
Moab Pilsner, Utah	5.0%	7
Proper Brewing Lei Effect Gose, Utah	5.2%	8
Sierra Nevada Pale Ale, California	5.6%	7
TF Brewing Ferda Double IPA, Utah	8.2%	10
Wasatch Devastator Double Bock, Utah	8.0%	8
Prairie Artisan Ales Rainbow Sherbet Sour Ale, Oklahoma	5.2%	10
Strongbow Cider, United Kingdom	5%	9
TF Brewing Etheral Weisse	5%	10
TF Brewing Keller	4.7%	10
Dogfish Sea Quench, Delaware	4.9%	9
Prairie Artisan Ales Slushie, Oklahoma	6.1%	10
Prairie Artisan Ales Key Lime Pie, Oklahoma	5.0%	10
Prairie Artisan Ales Vape Tricks, Oklahoma	5.9%	10
Topo Chico Seltzer Strawberry Guava, Mexico	4.7%	8
Molson Canadian, Canada	5%	8

## BACK OF THE FRIDGE BEER

Bartender's Choice | 6.50

# SPIRITS

1.5 OZ POUR

FULL SPIRITS LIST AVAILABLE UPON REQUEST