

FLANKER

KITCHEN + SPORTING CLUB

FIRST BASE

Spicy Tuna Bites* ^{GF} / 18

Tuna Tartare, Spicy-Jalapeno Mayo on Crispy Rice

Crispy Coconut Shrimp / 17

Sweet Garlic Chile Sauce

Loaded Fries / 15

Bacon, Cheddar Queso, Sour Cream, Green Onions

Chicken Tenders / 15

Breaded & Fried with Choice of Maple Buffalo, BBQ, Teriyaki or Sweet Chile Garlic Sauce

Chicken Wings ^{GF} / 17

Apple Wood Smoked, Choice of Maple Buffalo, BBQ, Teriyaki or Sweet Chile Garlic Sauce

Mac & Cheese Bites / 16

Served with Buffalo Ranch

Sporting Club Platter

House-Smoked Chicken Wings,
Crispy Chicken Tenders,
Crispy Coconut Shrimp
Tater Tots, with Buttermilk Ranch,
Sweet Garlic Chile, Comeback Sauce

38

Pulled Pork Sliders / 16

Overnight Smoked Pork Shoulder, BBQ Sauce, Cole Slaw, Mini Buns (3 pcs)

Chips & Guacamole ^{GF} ^V / 12

Housemade With Roasted Red Tomato Salsa

Nachos Deluxe ^{GF} / 17

Tajin Corn Chips, Cheese Blend, Queso, Guacamole, Sour Cream, Tomato Salsa, Jalapeños

Add Steak, Chicken, Carnitas, or Shrimp +7

SIDES / 6

French Fries

Potato Tots

Side Salad

Guacamole

Salsa

Tortilla Chips

TACO TIME

Vegan Chorizo & Potatoes ^V / 13

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

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

LIGHTER FARE

Add Chicken, Steak or Shrimp +7

Classic Caesar Salad* / 14

Chopped Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Southwest Cobb Salad ^{GF} / 16

Mixed Lettuce, Grilled Chicken, Bacon, Pepper Jack, Pico De Gallo, Grilled Corn, Avocado, Chipotle Ranch

Poke Bowl* ^{GF} / 18

Marinated Ahi Tuna, Rice, Mixed Greens, Cucumber, Sesame, Sweet Chili

BURGERS & MORE

¹/₂lb Burgers Made From Black Angus Short Rib Blend Served on a Brioche Bun with French Fries. Make it a Double +5

All American* / 17

American Cheese, Caramelized Onions, Comeback Sauce



The Farmhouse

Fried Egg, Gruyere Cheese, Lettuce, Tomato, Bacon Jam

19

The Tiki Burger / 18

Grilled Spam, Pineapple, Teriyaki Sauce

Hot Chicken Sandwich / 17

Crispy Fried Breast, Frank's Hot Sauce, Lettuce, Pickles, Brioche Bun

Steak & Fries* ^{GF} / 32

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

Home Stretch

Banana Foster Sundae / 10

Vanilla Bean Ice Cream, Caramelized Banana, Toasted Pecans, Rum & Brown Sugar Sauce

Cinnamon Churros / 9

Vanilla Ice Cream, Dulce De Leche Sauce

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

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 / 14.5

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 / 38

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

XO Margarita / 55

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

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 | 3 |
| Dr. Pepper 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 Watermelon (Sugarfree) | 8 |
| Red Bull Blueberry (Sugarfree) | 8 |
| San Pellegrino | 9 |

^V Vegan ^{VG} Vegetarian ^{GF} Gluten Free

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

FLANKER

KITCHEN + SPORTING CLUB

RED WINE

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 1.5L | 250 |

WHITE WINE

BTG | BTB

| | |
|---|---------|
| Matua Sauvignon Blanc, Marlborough, New Zealand | 9 40 |
| Saracina Chardonnay Unoaked 2019, Mendocino, CA | 10 47 |
| Clos Du Bois Pinot Grigio, CA | 15 65 |
| Domaine Louis Moreau Chablis 'Vailions', Burgandy, France | 140 |

SPARKLING & ROSÉ

BTG | BTB

| | |
|---------------------------------------|---------|
| Seven Daughters Moscato, Italy | 12 55 |
| Adami Garbel Prosecco, Italy | 14 60 |
| Chandon Blanc De Pinot Noir Sparkling | 14 60 |
| Maison No. 9 Rosé, Provence, France | 15 65 |
| Veuve Clicquot, France | 145 |
| Taittinger Brut, France | 150 |
| Moët Imperial Ice, France | 175 |
| Laurent Perrier Cuvée Rosé, France | 200 |
| Moët Impérial, France | 225 |
| Dom Pérignon, France | 450 |
| Dom Pérignon Luminous, France | 900 |
| Dom Pérignon Magnum, France | 1.2k |
| Veuve Magnum 3 Liter | 1.5k |

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 |

BACK OF THE FRIDGE BEER

| | |
|--------------------|-----|
| Bartender's Choice | 6.5 |
|--------------------|-----|

SPIRITS

1.5oz Pour

Full Spirits List Available
Upon Request

DRAFT BEERS

GLASS | PITCHER

| | |
|--|-------------------|
| Mother Earth Cali Creamin' Peaches & Cream, California | 5.0% ... 6.5 26 |
| Blue Moon, Colorado | 5.0% ... 7.5 26 |
| Bud Light, Missouri | 4.2% ... 6.5 24 |
| Big Wave Kona, Hawaii | 4.4% ... 6 24 |
| Guinness, Ireland | 4.0% ... 8 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 |
| Stella Artois, Belgium | 5.0% ... 7.5 27 |
| Mango Cart, California | 5.0% ... 6.5 24 |
| Upslope Brewing Blackberry Lemon Sour Ale, Utah | 4.5% ... 7.5 28 |
| Squatters Juicy IPA, Utah | 5.0% ... 7 25 |
| Wasatch EVO Amber, Utah | 5.0% ... 7 25 |
| Wasatch SLC Salt Lime Cerveza, Utah | 5.0% ... 6.5 25 |

CANNED & BOTTLED BEERS

| | |
|---|--------------|
| TF Brewing Wicked Sea Party, Utah | 5.0% ... 8 |
| TF Brewing Northern Red Pale Ale, Utah | 7.5% ... 10 |
| 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 |
| Red Rock Brewing Blonde Ale, Utah | 5.8% ... 10 |
| 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, Utah | 5% ... 10 |
| TF Brewing Granary Kellerbier, Utah | 4.7% ... 10 |
| Dogfish Sea Quench, Delaware | 4.9% ... 9 |
| TF Brewing LingonBerry Weisse, Utah | 4.4% ... 10 |
| Rooster's Honey Wheat, Utah | 5.0% ... 7 |
| Red Rock Brewing Frohlich Pilsner, Utah | 5.5% ... 10 |
| Topo Chico Seltzer Strawberry Guava, Mexico | 4.7% ... 8 |
| Molson Canadian, Canada | 5.0% ... 8 |
| SaltFire Brewing, Dirty Chai Stout, Utah | 6.7% ... 8 |
| Park City Brewing Sneaker Indian Pale Ale, Utah | 5% ... 8 |
| Prairie Artisan Ales Seaside Crocodile, Oklahoma | 6.3% ... 8 |
| Salt Flats Lowrider Chocolate Stout, Utah | 7.5% ... 10 |
| Junior Astronaut Juice India Pale Ale, Chicago | 6.0% ... 10 |
| TF Brewing Albion Trippel, Utah | 10.2% ... 13 |

V Vegan VG Vegetarian GF Gluten Free

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