

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
--------------------	-----

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

SPIRITS

1.5oz Pour

Full Spirits List Available
Upon Request

V Vegan VG Vegetarian GF Gluten Free

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