

FLANKER

KITCHEN + SPORTING CLUB

LATE NIGHT MENU

SERVED FROM 11 PM - CLOSE | FRIDAYS & SATURDAYS

COUNTRY-STYLE TENDERS | 19

Fries, Served with Choice of Buffalo, Ranch, or Comeback Sauce

TAILGATE NACHOS | GF | 19

Tajín Corn Chips, Jalapeño, Guacamole, Sour Cream, Queso, Salsa Roja
Add Chicken +7 Add Carne Asada +8

CHIPS & GUACAMOLE | GF, V | 14

Salsa Roja, Tajín Corn Chips

VEGETARIAN TENDERS | VG | 16

100% Vegetarian, Derived From Mushrooms, Served with Fries

CHEESESTEAK SANDWICH | 23

Steak, Provolone, Bell Peppers & Onions with Chipotle Aioli, Hoagie Roll

FRENCH FRIES | 8

CRISPY WINGS | GF | 23

Choice of Salt & Lemon Pepper, Buffalo, or Spicy Korean Gochujang

ALL-AMERICAN BURGER* | 20

American Cheese, Caramelized Onions, Pickles, Comeback Sauce

GIANT SOFT PRETZEL | VG | 18

Dijon Mustard, Beer Cheese Sauce

CINNAMON CHURROS | 10

Vanilla Ice Cream, Dulce de Leche Sauce

SIGNATURE SAUCE FLIGHT | 8

Chipotle BBQ | Truffle Mayo
Gochujang Aioli | Sriracha Ranch

SPECIALTY COCKTAILS

TEELING IRISH COFFEE | 15

Teeling Irish Whiskey, Bubba's Burnt Sugar Whiskey, Vanilla Syrup, Heavy Cream, Doma Hot Brewed Coffee

"THE FRIENDLY" (OLD FASHIONED) | 16

High West Bourbon, Disaronno, Orange Bitters, and Citrus Peel Enhanced with Luxardo Cherry

DRAGONBERRY MOJITO | 17

Bacardi Dragonberry, Bacardi Superior, Lime Juice, Simple Syrup, Mint Leaves, Prickly Pear Purée

SPICY MARGY | 16

Mi Campo Tequila, Ancho Reyes Liqueur, Tropical Purée, Pomegranate Juice, Fresh Lime, Served With Tajín-Black Lava Salt

BOOGIE NIGHTS | 15

Five Wives Heavenly Vodka, Tropical Purée, Moscato, Lime Juice, Fire Tincture

THE JOLT (OUR ESPRESSO MARTINI) | 14

Absolut Vanilla, Mr Black Coffee Liqueur, Bubba's Burnt Sugar Whiskey, House-Made Cold Brew



SEASONAL COCKTAILS

WATERMELON COOLER | 17

American Harvest Vodka, Watermelon Pucker, Cranberry Juice, Fresh Lime Juice, Fresh Watermelon Cube, Red Bull Watermelon

GRAPEFRUIT JIVE | 17

High West Bourbon, Amaro Montenegro, Solerno, Lemon, Fever-Tree Pink Grapefruit, Hibiscus Lime Salt, Fresh Grapefruit

LYCHEE STRAWBERRY MARGARITA | 17

Mi Campo Tequila, Italicus Liqueur, Lychee Syrup, Lime Juice, Strawberry Purée

PISTACHIO RUM TINI | 17

Captain Morgan Spiced Rum, Dark Crème de Cacao, Frangelico, Pistachio Orgeat



7.23.26

V Vegan **VG** Vegetarian **GF** Gluten Free

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

CARVER ROAD
HOSPITALITY

