

FLANKER

KITCHEN + SPORTING CLUB

BRUNCH

SHARES

TAVERNA TOTS | GF, V | 13

Melted Feta Cheese, Pico De Gallo, Dill, Tzatziki

SPICY TUNA BITES* | GF | 18

Tuna Tartare, Jalapeño & Spicy Mayo On Crispy Rice

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

BREAKFAST NACHOS | GF | 19

Corn Chips Tossed in Roasted Tomato Salsa, Melted Cheddar & Nacho Cheese, Topped With Scrambled Eggs, Guacamole, Sour Cream. Add Chicken, Steak, or Shrimp +7

OVER SHARES

MEGA CHIPS AND SALSAS | GF, VV | 17

Tajin-Seasoned Corn Chips, Fresh Guacamole, Queso Dip, Roasted Tomato Salsa, Salsa Verde

BUTTERMILK PANCAKE BONANZA | V | 21

12 Lemon Buttermilk Pancakes, Blueberry Compote, Mixed Berries, Vanilla Chantilly, Salted Butter, Maple Syrup

SPORTING CLUB PLATTER | 34

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

EGG STUFF

AMERICAN BREAKFAST* | V | 14

Two Eggs Your Way, Thick Cut Bacon Or Half Avocado, Hash Browns, Toast

PANCAKE BREAKFAST* | V | 14

Lemon Buttermilk Pancake Stack, Two Eggs Your Way, Thick Cut Bacon Or Half Avocado

STEAK & EGGS* | 21

Sliced Sirloin Steak, Three Eggs Your Way, Hash Browns, Texas Toast, Chimichurri

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Sliced Sirloin Steak, Three Eggs Your Way, Hash Browns, Texas Toast, Chimichurri

SIDES

HASHBROWNS | THICK CUT BACON | TOAST & JAM | BERRY CUP
FRENCH FRIES | TWO PANCAKES | TWO EGGS | 6

HASH BENNIES*

Two Poached Eggs On Top Of Crispy Hash Browns, Hollandaise, Side Salad

CHOICE OF

CLASSIC | 15
Shaved Ham

THE MILLENNIAL | v | 15
Sliced Avocado

SALMON | 15
Sliced Scottish Salmon

HAT TRICK | 19
One Of Each

GOOD STUFF

AVOCADO TOAST | V | 14

Smashed Avocado, Soft Boiled Egg, Arugula Pesto, Toasted Marble Rye

CLASSIC CAESAR SALAD* | 14

Romaine Lettuce, Garlicky Bread Crumbs, Caesar Dressing

MULTI GRAIN BOWL* | GF, V | 17

Black Rice, Green Lentils, Quinoa, Kimchi, Spinach, Sweet Potato, Soft-Boiled Egg, Cashew Butter
Add Chicken Or Steak 7

LOUISIANA SHRIMP & GRITS | GF | 18

Cajun Smothered Shrimp Over Creamy Buttered Grits
Add A Fried Egg +\$3

HANDHELDS

GREEN EGGS & HAM, SAMMY | 16

Scrambled Egg Whites with Broccolini, Griddled Ham, Arugula Pesto, Parmesan, Toasted Hoagie Roll, Green Salad

FARMHOUSE BURGER* | 18

Griddled 8 Oz Local Beef Patty, Swiss Cheese, Bacon Jam, Fried Egg, Arugula, Tomato, Pickles, On A Toasted Brioche Bun

BACKYARD BURGER* | 17

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

HOT FRIED CHICKEN SANDWICH | 17

Crispy Chicken, Maple Buffalo Sauce, Bacon Bits, Pickles, Iceberg Lettuce, Buttermilk Ranch, On A Toasted Brioche Bun, Served With Fries Or Green Salad

DESSERT

GOLDEN FRIED CHERRY PIE | V | 9

Ronald's Fave, Served Rippin' Hot with Cream Cheese Frosting

WARM SKILLET BROWNIE | V | 9

Vanilla Whipped Cream, Caramel Sauce

BEVERAGES

SIGNATURE BRUNCH EYE-OPENERS

BLOODY MARY | 5

Sugar House Vodka, Bloody Mary Mix And Carefully Chosen Fresh Ingredients With The Right Balance Of Savory And Spice

BLOODY MARIA | 5

Luna Azul Tequila, Green Jalapeno Spice, Mango Bloody Mary Mix, Tajin Spice

BOURBON MILK PUNCH 2.0 | 11

A Revised New Orleans Classic Brunch Drink! Jim Beam Bourbon, Disaronno Amaretto, Maple Syrup, Half & Half And Nutmeg With A Dash Of Chocolate Bitters

CHAI MULE | 12

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

GATEWAY RADLER | 12

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

THE JOLT (OUR ESPRESSO MARTINI) | 13

Mount Gay Rum, Kahlua, Averna, Doma Cold Brew, Vanilla Syrup

BOOGIE NIGHTS | 12.5

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

Mimosapalooza

THE CLASSIC | 7

Fresh Orange Juice, Prosecco

THE BERRY | 7.5

Orange Juice, Raspberry Puree, Prosecco

THE SPICY | 7.5

Orange Juice, Pomegranate, Mango Fire Water, Prosecco

THE PLAYFUL | 9

Orange Juice, Moscato D'Asti, Seasonal Sorbet

HOT & BREWED

DOMA COFFEE: MARCO'S BLEND | BELLA LUNA DECAF

COLD BREW | 4

RISHI TEAS: ENGLISH BREAKFAST | EARL GREY | MATCHA SUPER GREEN | PEPPERMINT HERBAL | 4



#FUNDONERIGHT

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. (GF) GLUTEN FREE (VV) VEGAN (V) VEGETARIAN

SPARKLING & ROSÉ

	50Z BTB	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		125
Taittinger Brut, France		150
Perrier-Jouët Grand Brut, France		150
Moët Imperial Ice, France		175
Moët Grand Vintage 2013, France		180
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



WHITE WINE

	50Z BTB	BTB
Alois Lageder Pinot Grigio, Veneto, Italy	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

	50Z BTB	BTB
Rodney Strong Cabernet Sauvignon, Sonoma County, CA	14	60
Erath Pinot Noir, Oregon	12	50
Twisted Cedar Zinfandel, Lodi, CA	10	45
Wente Sandstone Merlot, Livermore Valley, CA	11	50
Decoy Cabernet Sauvignon, Sonoma, CA		75
Flowers Pinot Noir, Sonoma, CA		125
The Prisoner Red Blend, Napa Valley, CA		125
Austin Hope Cabernet Sauvignon, Paso Robles, CA		150
Opus One Cabernet Sauvignon, Napa Valley, CA		445

DRAFT BEERS

		
Blue Moon, Colorado	5.0%	7.5 26
Bud Light, Missouri	4.2%	6.5 24
TF Brewing Ethereal Leichte Weisse, Utah	5.0%	7.5 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

CANNED & BOTTLED BEERS

Proper Brewing Co. Blizzard Wizard Hazy Pale Ale, Utah	5.0%	7.0
Boulevard Whiskey Barrel Stout, Missouri	11.8%	12.0
Boulevard Bourbon Barrel Quad, Missouri	12.2%	12.0
Budweiser, Missouri	5.0%	6.0
Chimay Grande Reserve, Belgium	9.0%	30.0
Corona, Mexico	4.6%	7.0
Dallas Alice Belgian Style Blonde Ale, Utah	6.2%	8.0
Dogfish Head 60 Minute IPA, Delaware	6.0%	9.0
Duvel, Belgium	8.5%	12.0
Hoegaarden Belgian Wheat, Belgium	4.9%	6.0
Kiitos Blackberry Sour, Utah	5.0%	6.0
Lagunitas Hazy Wonder IPA, California	6.0%	7.0
Miller High Life, Wisconsin	4.5%	5.0
Moab Pilsner, Utah	5.0%	7.0
Proper Brewing Lei Effect Gose, Utah	5.2%	8.0

Sierra Nevada Pale Ale, California	5.6%	7.0
TF Brewing Ferda Double IPA, Utah	5.6%	10.0
Wasatch Devastator Double Bock, Utah	8.0%	8.0
White Claw Mango Seltzer, Illinois	5.0%	6.5
Montucky Cold Snack, Wisconsin	4.1%	6.0
TF Brewing Wicked Sea Party, Utah	5.0%	8.0
Stella Artois, Belgium	5.0%	7.0
Strongbow, United Kingdom	5.0%	8.0
Melvin 2x4 Double IPA, Wyoming	9.9%	7.5
Pipeworks Ninja vs. Unicorn, Illinois	9.0%	6.5
Modelo Negra, Mexico	5.3%	8.0
Vizzy Hard Seltzer, Texas	5.0%	6.5
Kiitos Rimando Pale Ale, Utah	5.0%	8.0
Squatters Juicy IPA, Utah	5.0%	8.0
Crabbies Ginger Beer, Scotland	4.8%	7.0

FULL SPIRITS LIST AVAILABLE UPON REQUEST.