

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
Melted Feta Cheese, Pico De Gallo, Dill, Tzatziki

LOADED FRENCH FRIES | GF | 14
Shoestring 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

SPORTING CLUB PLATTER | 34

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

SPICY TUNA BITES* | GF | 18
Tuna Tartare, Jalapeño & Spicy Mayo
On Crispy Rice

DELUXE NACHOS | GF | 17
Tajin-seasoned Corn Chips, Melted Cheddar
Cheese, Guacamole, Sour Cream, Roasted
Tomato Salsa, Nacho Cheese Poured Tableside
Add Steak, Chicken, Carnitas, Or Shrimp +7

SIDES

French Fries | 6 Potato Tots | 6
Honey Mustard Cole Slaw | 6 Broccoli | 7

TACO TIME

THREE STREET TACOS ON CORN TORTILLAS
SERVED WITH WARM CHIPS

VEGAN CHORIZO & POTATOES | VV, GF | 13
Smoky Soy Chorizo, Crispy Potatoes,
Cilantro & Onion, Salsa Verde

CARNITAS | GF | 14
Overnight Smoked Pork Shoulder,
Cilantro & Onion, Salsa Verde

CARNE ASADA* | GF | 15
Grilled Ranchera Steak, Cilantro & Onion,
Roasted Red Salsa

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, Swiss Cheese
Bacon Jam, Fried Egg, On A Toasted Brioche Bun

HOT FRIED CHICKEN SANDWICH | 17
Crispy Chicken, Maple Buffalo Sauce,
Bacon Bits On A Toasted Brioche Bun

PULLED PORK SANDWICH | 18
Overnight Smoked Pork Shoulder,
House BBQ Sauce, Cole Slaw, Pickles,
On A Toasted Brioche Bun

STEAK SANDWICH* | 19
Seared Sirloin Steak, Melted Swiss,
Griddled Onions, Pepperoncini, Horseradish Mayo,
On A Toasted Brioche bun

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

FETTUCCINE ALFREDO | V | 18
Creamy Garlic sauce, Al Dente Pasta,
Grated Parmesan, Herbed Breadcrumbs
Add Chicken, Steak Or Shrimp +7

LOUISIANA SHRIMP & GRITS | GF | 18
Cajun Smothered Shrimp Over Creamy
Buttered Grits, Add A Fried Egg + 3

STEAK FRITES* | GF | 32
8 oz Sirloin Steak Cooked In Our
1200°F Broiler For A Steak-House Style
Char & Juicy Interior. Served With
Shoestring Fries, Comeback Sauce,
Chimichuri

BABY BACK RIBS

(WHILE THEY LAST) | GF | 32

Half Rack 12 Hour Applewood Smoked,
House BBQ Sauce, Honey Mustard Cole Slaw,
Shoestring Fries

SAVE ROOM 4 DESSERT

Golden Fried Cherry Pie | V | 9

Warm Skillet Brownie | V | 9

BEVERAGES

SPECIALTY COCKTAILS

MR. LEE'S MANHATTAN | 18
High West Double Rye Whiskey,
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,
Orange Bitters, Fever Tree Elderflower Tonic
Float of St-Germain

PAPER PLANE 2.0 | 15
Bulleit Bourbon, Aperol, Yellow Chartreuse
Fresh Lemon Juice

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

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

BOOGIE NIGHTS | 12.5
Five Wives Heavenly Vodka, Passionfruit Puree,
Moscato, Lime Juice, Hellfire Bitters

SUMMER SEASONAL COCKTAILS

Strawberry Fields | 10

Five Wives Heavenly Vodka, Triple Sec,
Lime Juice, Tropical Purée, Muddled
Strawberry Grapefruit Tonic

The Skinny Ginger (114 cal) | 12

Lunazul Tequila, Your Favorite Bartender
Pineapple Ginger Syrup,
Tonic Water

Watermelon Sugar High | 14

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

Sangria | 10

Matua Sauvignon Blanc, Orange Liqueur,
Simple Syrup, Lemon Juice, Grapefruit
Tonic Water, Fresh Fruit Slices

Friends in Low Places | 8

Miller High Life, Mezcal, Coated In
Buffalo Sauce And Tajin

Dum Dum Martini | 10

Vodka, Choice Of Dum Dum Flavor, Simple
Syrup, Soda Water, Lemon Or Lime juice

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

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

ORIGINAL REDBULL • SUGAR FREE
WATERMELON • BLUEBERRY | 8

SAN PELLEGRINO | 9

WHITE WINE

	5OZ 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

	5OZ 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

	5OZ BTG	BTB
Saracco Moscato D'Asti, Italy	12	55
Adami Garbel Prosecco, Italy	14	60
Maison No. 9 Rosé, Provence, France	15	65
Veuve Clicquot Yellow Label, France	125	
Taittinger Brut, France	150	
Perrier-Jouët Grand 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	

DRAFT BEERS

	5.0%	7.5	26
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
Uinta Lime Pilsner	5.0%	6.5	24
Seasonal Rotating Tap (Ask Your Server)			

CANNED & BOTTLED BEERS

	8.0%	8
Wasatch Devastator Double Bock, Utah	8.0%	8
White Claw Mango Seltzer, Illinois	5.0%	6.5
Montucky Cold Snack, Wisconsin	4.1%	6
TF Brewing Wicked Sea Party, Utah	5.0%	8
Stella Artois, Belgium	5.0%	7
Strongbow, United Kingdom	5.0%	8
Melvin 2x4 Double IPA, Wyoming	9.9%	7
Pipeworks Ninja vs. Unicorn, Illinois	9.0%	6
Modelo Negra, Mexico	5.3%	8
Vizzy Hard Seltzer, Texas	5.0%	6.5
Kiitos Rimando Pale Ale, Utah	5.0%	8
Squatters Juicy IPA, Utah	5.0%	8
Crabbies Ginger Beer, Scotland	4.8%	7
Proper Brewing Co. Blizzard Wizard Hazy Pale Ale, Utah	5.0%	7
Boulevard Whiskey Barrel Stout, Missouri	11.8%	12
Boulevard Bourbon Barrel Quad, Missouri	12.2%	12
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	5.6%	10

SPIRITS

1.5 OZ POUR

FULL SPIRITS LIST AVAILABLE UPON REQUEST

Downtown
SOCIAL

WEDNESDAYS & THURSDAYS
\$5 MENU FROM 5-7PM

BRUNCH
Sundays

\$100 VEUVE CLIQUOT BOTTLES
\$5 MIMOSAS & BLOODY MARYS