

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

Feta Cheese, Pico De Gallo, Dill, Tzatziki

LOADED FRENCH FRIES | GF | 14

Crispy 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

MAC & CHEESE BITES | 14

Served with Buffalo Ranch

SPORTING CLUB PLATTER | 34

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

SPICY TUNA BITES* | GF | 18

Tuna Tartare, Jalapeño & Spicy Mayo
On Crispy Rice

PULLED PORK SLIDERS | 16

Overnight Smoked Pork Shoulder, Carolina BBQ
Sauce, Cole Slaw, On Hawaiian Rolls (4 pcs)

DELUXE NACHOS | GF | 17

Tajin Corn Chips, Cheddar, Queso Fresco
and Nacho Cheeses, Guacamole, Sour
Cream, Roasted Tomato Salsa, Jalapeños
Add Steak, Chicken, Carnitas, Or Shrimp +7

VEGAN CHORIZO & POTATOES | VV | 13

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

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

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, Gruyere Cheese
Bacon Jam, Fried Egg, Garlic Aioli, Arugula,
Tomatoes, Pickle On A Toasted Brioche Bun

HOT FRIED CHICKEN SANDWICH | 17

Crispy Chicken, Maple Buffalo Sauce,
Bacon Bits On A Toasted Brioche Bun

STEAK SANDWICH* | 19

Sirloin Steak, Melted Swiss, Griddled Onions,
Pepperoncini, Horseradish Mayo, Brioche Bun

SIDES

French Fries | 6 Potato Tots | 6
Honey Mustard Cole Slaw | 6 Roasted Sweet
Potatoes | 6

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

FETTUCCHINE ALFREDO | V | 18

Creamy Garlic Sauce, Al Dente Pasta,
Grated Parmesan, Herbed Breadcrumbs
Add Chicken, Steak Or Shrimp +7

LOUISIANA SHRIMP & GRITS | 18

Cajun Smothered Shrimp, Cheddar Jalapeño
Sausage Over Crispy Polenta Cake
Add A Fried Egg + 3

SIRLOIN STEAK FRITES* | GF | 32

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

SAVE ROOM 4 DESSERT

Warm Skillet Brownie | V | 9

Vanilla Ice Cream Scoop

"A LA Mode" Any Of Our Desserts For \$4

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

The Almond Affair | 18

Hennessy V.S, Amaretto, Maraschino,
Orgeat Syrup

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 | 14.50

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

Clase Azul Reposado, Montenegro Amaro,
Chocolate Bitters, Orange Bitters | 38

XO MARGARITA

Patron Silver, Fresh Lime Juice, Orange,
Agave Float Of Hennessy XO | 55

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

RED BULL ENERGY DRINK

• RED BULL SUGARFREE •

RED BULL WATERMELON (RED) •

RED BULL BLUEBERRY (BLUE) | 8

• SAN PELLEGRINO | 9

WHITE WINE

	SOZ 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

	SOZ 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

	SOZ BTG	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	
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	

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

DRAFT BEERS



Blue Moon, Colorado	5.0%	7.5	26
Bud Light, Missouri	4.2%	6.5	24
Yardsale Winter Lager, Utah	5.0%	6.5	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
Seasonal Rotating Tap (Ask Your Server)			

CANNED & BOTTLED BEERS



TF Brewing Wicked Sea Party, Utah	5.0%	8
Stella Artois, Belgium	5.0%	7
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
Proper Brewing Lei Effect Gose, Utah	5.2%	8
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	5%	10
TF Brewing Keller	4.7%	10
Dogfish Sea Quench, Delaware	4.9%	9
Prairie Artisan Ales Slushie, Oklahoma	6.1%	10
Prairie Artisan Ales Key Lime Pie, Oklahoma	5.0%	10
Prairie Artisan Ales Vape Tricks, Oklahoma	5.9%	10
Topo Chico Seltzer Strawberry Guava, Mexico	4.7%	8
Molson Canadian, Canada	5%	8

BACK OF THE FRIDGE BEER

Bartender's Choice | 6.50

SPIRITS

1.5 OZ POUR

FULL SPIRITS LIST AVAILABLE UPON REQUEST