

Join Us for Happy Hour! 2-6 Every Day !

Starters

Seafood

Shrimp and Avocado Cocktail 13.00 gf

Wild blue prawns and avocado tossed with fresh lime, garlic, cilantro, and pico de gallo

*** Oyster Shooters gf**
2.75 each or 6 for 13.00

*** Bloody Mary Oyster Shooters gf**
3.25 each or 6 for 17.50

*** Oysters on the Half Shell gf**
Half dozen 15.00

Please ask about today's selection

Pan Fried Oysters 14.00
Lightly breaded and served with a ginger soy dipping sauce



Penn Cove Shellfish

Penn Cove Mussels 15.00

Manilla Clams 16.00

Mussel/Clam Mix 16.00

1 lb steamed in garlic, butter, lemon, sweet onion and Flyers' Heat Seeker Hefe'

Gluten Free? No problem!

We'll steam 'em in white wine! gf

Calamari 12.00

Flash fried in a graham cracker-herbed flour. Served with house made aioli.

Seared Prawns 12.00 gf

Wild Pacific Blue prawns marinated in garlic, sea salt, pepper and olive oil

Coconut Prawns 14.00

Panko and coconut battered wild Pacific blue prawns with a sweet Thai chili sauce

*** Seared Ahi 16.00**

Sesame crusted sashimi-grade Hawaiian ahi served with a ginger soy dipping sauce

*Consuming raw or undercooked shellfish may increase your risk of food borne illness

gf gluten free



Vegetarian Option



Spicy

Wings

Traditional

Small (6) 9.50 Large (10) 13.50
Marinated in Flyers Heat Seeker Hefe', slow smoked and flash fried!

Boneless

Small (9) 9.00 Large (15) 13.00
Lightly breaded all breast meat chicken bites tossed with choice of sauce

 Original •  Honey Garlic • BBQ
 Garlic Parmesan •  Afterburner
 Double Dipped (BBQ and Original Hot)



Skillet Nachos gf

Small 10.00 Large 13.00
Chicken or Beef 3.00

Cast iron skillet loaded with black beans, roasted jalapenos, black olives, and cheddar-jack cheese

Buffalo Chicken Dip 11.00

Smoked chicken, cream cheese, ranch, green onions, Flyers original wing sauce, mozzarella and provolone cheese.

House-made tortilla or baked pita chips.



Mozzarella Bites 10.00

House made panko-breaded mozzarella bites with marinara or ranch dressing



Sweet Onion Rings 10.00

Buttermilk and panko battered sweet onions with sriracha ketchup and comeback sauce



Fried Pickle Chips 9.00

Fresh cut panko-breaded dill pickles served with 'comeback sauce'



Jalapeno Artichoke Dip 10.00 gf

Artichoke hearts, pepperoncini, mozzarella, provolone, roasted jalapenos, and cream cheese. House-made tortilla or baked pita chips.



Hummus Plate 12.00

Roasted red pepper hummus, carrots, olive tapenade, celery, and cucumbers with baked pita chips



Potato Wedges 9.00 gf

Smothered in chili 12.00

Topped with cheddar jack cheese, bacon, onion, and olives. Served with salsa and sour cream.

Separate checks gladly upon request.

A 20% service charge will be added to parties of 8 or more

Pub Fare

Fish 'n' Chips

(2) Piece 12.00 (3) Piece 15.00

Humbles Blonde Ale battered Alaskan true cod served with hand cut or waffle fries

Coconut Prawns 'n' Chips 15.00

(5) wild Pacific Blue prawns

Pan-fried Oysters 'n' Chips 16.00

(5) Pacific Yearling oysters

Harry's Mac 'n' Cheese 12.00

Add bacon or chicken 3.00

Made with Tillamook cheddar and baked in our Woodstone oven

Sriracha Mac 'n' Cheese 15.00

Baked in our Woodstone oven with bacon, chicken, sriracha, and a touch of maple!

Boneless Wings and Fries 13.00

BBQ, honey garlic, or original hot wing sauce

Old Fashioned Pot Roast 16.00

Slow-braised beef served over mashed potatoes with carrots, mushrooms, and onions

Seasonal Fish/Seafood *Market gf*

Ask about today's preparation.

Street Tacos *gf*

Served in choice of corn or flour tortillas with shredded lettuce, cheddar jack cheese, avocado and a side of pico de gallo

Fish (2) 11.00 (3) 15.00

Grilled or fried Alaskan cod topped with crema

Carnitas (2) 11.00 (3) 15.00

Slow smoked pork, tomatillo sauce

California (2) 11.00 (3) 15.00

Shredded chicken, roasted red pepper, pepper jack, tomatillo sauce, and tomato

* Carne Asada (2) 12.00 (3) 16.00

Seasoned Flat Iron, red onion, and cilantro

Steak

Baked potato available after 4 pm

* 7 oz. Black Angus Flat Iron 18.00

* 10 oz. Black Angus Flat Iron 22.00

Montreal-seasoned, Worcestershire marinated. Seasonal vegetable and choice of potato.

* Smothered Flat Iron 25.00

10 oz. cut topped with sautéed sweet onions and a portabella mushroom demi glace. Seasonal vegetable and choice of potato.

* Southwest Flat Iron 24.00

Spicy rubbed 10 oz. cut topped with roasted red peppers, sautéed sweet onions, and tomatillo sauce on the side with choice of potato

Stone Fired Pizza

Margherita 15.00

Fresh mozzarella and basil, tomato, roasted garlic and olive oil

Pepperoni 15.00

With Sausage 17.00

Pepperoni, mozzarella, and provolone cheese

Pesto Artichoke 15.00

With Chicken 17.00

A mix of provolone, mozzarella, and cream cheese with jalapenos and artichoke hearts

BBQ Chicken 15.00

Smoked chicken, BBQ sauce, red onion, cheddar and jack cheese

Hawaii Kai 15.00

Ham, pineapple, mozzarella, and provolone cheese

Soup

New England Clam Chowder

Cup 4.50 Bowl 6.50

Chicken Tortilla

Cup 4.00 Bowl 6.00

Flyers' Famous Chili

Cup 5.50 Bowl 7.50

Topped with cheddar cheese, tomato, onion Bourbon-glazed steak and ground beef with kidney and black beans, tomato, and roasted red pepper

Salad

Soup 'n' Salad Combo

Single Serving 10.00 Bottomless Bowl 13.00

Choice of House or Caesar salad with Chicken Tortilla

Clam Chowder Add 1.00 Chili Add 2.00

Salad Extras!

Grilled Chicken 4.00 Grilled Prawns 6.00

** Flat Iron Steak 8.00 * Seared Ahi 8.00*

 House 6.00/10.00

Organic greens, cucumber, carrots, tomato, and house-made croutons with choice of dressing

 Caesar 6.00/10.00

Hearts of romaine, lemon, parmesan cheese, and croutons tossed in our house-made Caesar dressing

 Spinach 8.00/12.00 *gf*

** Add Ahi 8.00*

Baby spinach with candied walnuts, tomato, dried cranberries, and ginger vinaigrette dressing

 Tomato Mozzarella Basil 12.00 *gf*

Stacked high over mixed organic greens and drizzled with olive oil and balsamic vinegar

Cobb 14.50 *gf*

Romaine and iceberg lettuce, hard-boiled egg, tomato, grilled chicken, roasted turkey and ham, bacon, avocado, and bleu cheese crumbles

* Steak 17.00

7 oz. Montreal flat Iron steak, organic greens, tomato, cucumber, carrots, bleu cheese crumbles

* **NOTICE:** Consuming certain raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions



Vegetarian Option



Spicy

• **Flyers' Award Winning 1/2 LB Black Angus Burgers** •

Substitute Sweet Potato Fries .50 Substitute Soup, Salad, or Onion Rings 2.00
Additional Sides 3.00 Gluten Free Bread Available Upon Request

Double up your patty! 3.00

Lettuce, tomato, and pickle on request

* **All American 10.50** *Add Cheese 11.50*
Plain and simple!

* **Recruit 13.50**

Applewood smoked bacon and cheddar cheese

* **Tempest 14.50**

Buttermilk bleu cheese crumbles and bacon

* **Liberator 16.50**

Chopped bacon ground wild boar burger, smoked cheddar cheese, and thick cut bacon

* **Mustang 15.75**

Pulled pork, BBQ sauce, an onion ring, cheddar cheese and applewood smoked bacon

* **Vengeance 15.50**

Smothered in our famous chili topped with cheddar cheese, sweet onion, and tomato

* **Havoc 13.75**

Flyers' BBQ sauce, onion ring, cheddar cheese, and applewood smoked bacon

* **Meteor 14.50**

Topped with crunchy peanut butter, maple syrup, roasted jalapeno, and applewood smoked bacon

Try your burger with a free range chicken breast, grilled portabella mushroom, or house-made black bean patty at no charge!



* **Tornado 13.75**

Sautéed portabella mushroom and sweet onion topped with Swiss cheese



* **Hurricane 13.75**

Grilled ham, pineapple, teriyaki, and Swiss cheese



* **Catalina 14.25**

Roasted red pepper, avocado, pepper jack cheese and pico de gallo on the side



* **Fire Ball! 🌶️🌶️🌶️ (It's HOT!) 14.50**

Habanero sauce, roasted jalapenos, onion, and pepper jack cheese
Think it's too hot? Sorry, no refunds!

* **Sky Train 14.25**

Applewood smoked bacon, cheddar cheese, and (YES!) a fried egg!

* **Devastator 15.75**

Double cheddar cheese, fried pickles, thick cut bacon, waffle fries, ham, and a fried egg!

* **Banshee 14.75**

Stacked high with thin-sliced pastrami, Swiss cheese, and sauerkraut

* **The 'Old 666' 39.00**

Six Patties (Three pounds!) stacked high topped with applewood smoked bacon, and cheddar cheese. Served with a pound of fries!

*Are you up for 'The Challenge'?
 Yes?!? You've got 30 minutes to finish the burger, a pound of fries and a 16 oz drink!*

GOOD LUCK! YOU'LL NEED IT!



Sandwiches

Prime Rib Dip 16.00

Slow smoked and thin-sliced with choice of cheese and au jus for dipping

Flyers' Philly 17.00

Prime rib with roasted red peppers, sautéed onion, portabella mushrooms, and provolone cheese

Double Stack BLT 12.50

Add Avocado 1.50

Stacked double high with applewood bacon, butter lettuce, and tomato on toasted bread

Pastrami Reuben 13.00

Pastrami, sauerkraut, and Swiss cheese, on swirl rye with a side of 1000 island

Pulled Pork 13.00

Slow smoked pork shoulder tossed in our house BBQ sauce topped with smoked cheddar cheese



Cuban 13.00

Pulled pork, ham, fried pickle chips, Swiss cheese and chipotle mustard on a toasted hoagie roll

Classic Club 15.00

Slow-roasted turkey, Black Forest ham, tomato, smoked bacon, cheddar and Swiss cheese

Brewery Dog 14.00

Bacon-wrapped Hempler's smoked sausage smothered with sauerkraut and sautéed sweet onions topped with smoked cheddar cheese



Caprese Sandwich 12.00

Add Grilled Chicken 4.00

Tomato, basil, fresh mozzarella, and pesto on fresh baked foccacia with a balsamic and olive oil drizzle



Vegetarian



Spicy

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