

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

Starters

Seafood

Oyster Shooters

2.75 Each or 6 for 13.00

Bloody Mary Shooters

3.25 each or 6 for 17.50

Seared Ahi 16.00

Sesame crusted sashimi grade Ahi served with a ginger soy dipping sauce and wasabi

Popcorn Shrimp 10.00

Breaded bay shrimp served with house made cocktail sauce

Penn Cove Mussels 15.00

One pound steamed in garlic, butter, lemon, sweet onion, and our Heat Seeker Hefe'

Gluten Free? No problem!

We'll steam 'em in white wine! **gf**

Basket of Tater Tots 4.00

What else can we say?!

Served with Flyers' secret sauce

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.



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.

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)

Salads

Soup 'n' Salad Combo 10.00

Bottomless 13.00

House or Caesar salad with chicken tortilla soup

Clam Chowder Add 1.00 Chili Add 2.00



House 6.00/9.00

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

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

Salad Extras!

Grilled Chicken 4.00 Grilled Prawns 6.00

** Flat Iron Steak 8.00 * Seared Ahi 8.00*

Soups

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, and onion
Bourbon-glazed steak and ground beef with kidney and black beans, tomato, and roasted red peppers

Pub Fare

Fish 'n' Chips

(2) Piece 12.00

(3) Piece 15.00

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

Harry's Mac 'n' Cheese 12.00

Add bacon or chicken 3.00

Baked with Tillamook cheddar cheese and topped with bread crumbs

Sriracha Mac 'n' Cheese 15.00

With bacon, chicken, sriracha, and a touch of maple!

Boneless Wings and Fries 13.00

**Tossed in BBQ sauce, honey garlic, or original hot wing sauce
with ranch or bleu cheese for dipping**

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 simmered in tomatillo sauce

California (2) 11.00 (3) 15.00

**Shredded chicken with roasted red peppers,
tomatillo sauce, and tomato**

Carne Asada (2) 12.00 (3) 16.00

Taco seasoned Angus flat iron with red onion and fresh cilantro

Steak

Black Angus Prime Rib

Available Friday at 4:00 pm till its gone!

Slow roasted 10 oz . cut with choice of potato and soup or salad.

*** 7 oz. Flat Iron 18.00**

*** 10 oz. Flat Iron 22.00**

**Painted Hills Black Angus beef Worcestershire marinated and
Montreal seasoned served with choice of fries and soup or salad.**

Baked Potato available after 4:00 pm.

* **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

gf Gluten Free

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

Served with Choice of Tater Tots, Straight Cut or Waffle Fries

Sweet Potato Fries Add .50 Extra Sides 3.00

Substitute Soup, Salad, or House Made Sweet Onion Rings 2.00

Gluten Free Bread Available Upon Request

Burgers

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

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

* Mustang 15.75

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

* 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



*Tornado 13.75

Sautéed portabella mushroom and sweet onion topped with Swiss cheese



* Catalina 14.25

Roasted red pepper, avocado, pepper jack cheese and pico de gallo

* Sky Train 14.25

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



Fire Ball (It's HOT!) 14.50

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

* **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?! Here's the Mission:

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

Add Sautéed Mushrooms and/or Onions 1.50

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



Double Stack BLT 12.50

Add Avocado 1.50

Stacked double high with applewood smoked bacon, lettuce, and Hot House tomato on choice of Sourdough or multi grain bread

Pastrami Reuben 13.00

Pastrami, sauerkraut, and Swiss cheese, on swirled rye with 1000 island dressing

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 pressed on a toasted hoagie roll

Classic Club 15.00

Triple stacked with slow-roasted turkey, Black Forest ham, apple wood smoked bacon
Lettuce, tomato, cheddar and Swiss cheese



Caprese Sandwich 12.00

Add Grilled Chicken 4.00

Tomato, basil, fresh mozzarella, and garlic aioli on a toasted hoagie roll drizzled with a balsamic reduction and olive oil

Separate checks gladly upon request

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



Vegetarian



Spicy

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions