

# STARTERS

## PENN COVE MUSSELS 16.50

1 1/2 lbs. steamed in garlic, butter, lemon, tomato, sweet onions, and our Heat Seek Hefe'. Gluten free? No problem, we'll steam them in white wine **gf**

## OYSTER SHOOTER 3.25

Locally grown fresh oysters with our house-made cocktail sauce and a lemon

## BLOODY MARY SHOOTER 3.95

Fresh oysters with our house-made bloody mary mix, vodka, and a lemon

## SEARED AHI 17.50

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

## SWEET ONION RINGS 10.75

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

## BONE-IN WINGS 10.25/14.25

Jumbo pieces marinated in Flyers Heat Seeker Hefe', slow smoked and flash fried

## BONELESS WINGS 9.25/12.25

Lightly breaded all breast meat chicken bites tossed in your choice of sauce

ORIGINAL HOT 🌶️  
 GARLIC PARMESAN 🌶️  
 HONEY GARLIC 🌶️  
 DOUBLE DIPPED (HOT & BBQ) 🌶️  
 AFTERBURNER 🌶️🌶️🌶️  
 BBQ

## TEMPURA SHRIMP 11.50

(8) Tempura battered shrimp served with our ginger soy dipping sauce

## FRIED PICKLE CHIPS 9.75

Locally grown and cured dill pickle chips, lightly breaded with panko and served with comeback sauce

## JALAPENO ARTICHOKE DIP 10.75

Artichoke hearts, pepperoncini, mozzarella, provolone, roasted jalapenos, and cream cheese. Choice of house-made tortilla chips or baked pita chips **gf**

## SKILLET NACHOS 10.00 **gf**

A cast iron skillet loaded with black beans, black olives, roasted jalapenos, and cheddar-jack cheese. Chips served on the side with salsa and sour cream

Add chicken 3.00 / Add carne asada 3.00

## HUMMUS PLATE 12.75

Sweet Peppers, hummus, carrots, olive tapenade, celery, cucumbers, and baked pita chips

## POTATO WEDGES 9.25 **gf**

Topped with cheddar-jack cheese, bacon, and onions. Served with sour cream and salsa. Add Chili 3.00

## BASKET OF FRIES 4.25

Handcut fries, waffle fries, or tater tots  
 Sweet potato fries Add .75

## SEATTLE FRIES 9.00

Handcut fries tossed in garlic and parmesan cheese

# OUR BEERS



## PENN COVE PILSNER 3.5% abv

A hybrid cream ale made with lager yeast that's light and refreshing



## HUMBLES BLONDE ALE 3.5% abv

Light in body and coloring, Humbles has proven to be our most popular offering



## HEAT SEEKER HEFE' 4.0% abv

A light, refreshing, and cloudy Bavarian style Hefeweizen with slight hints of banana and clove



## FIRST FLIGHT AMBER ALE 4.5% abv

This ale has brownish-red hues and a mild maltiness balanced by an herbal hop character without being bitter



## AFTERBURNER I.P.A. 6.5% abv

A hop lovers delight! Our IPA is loaded from start to finish with five hop additions and balanced by English and German malts.



## BARNSTORMER BROWN ALE 5.0% abv

A rich, deep brown ale in color with dark amber highlights, slightly sweet with hints of nut and toffee finishing smooth with no lingering aftertaste



## PACEMAKER PORTER 5.5% abv

A robust Porter in style, this dark, full bodied ale has notes of roasted barley, coffee, and bitter-sweet chocolate

## SEASONAL & SPECIALTY BEERS

Please ask your Server abv varies



## TEST FLIGHT 10.00

(6) 5 oz. samples

# SOUP & SALAD

## SOUP

## NEW ENGLAND CLAM CHOWDER 4.75/6.75

Best in Skagit County

## CHICKEN TORTILLA 4.25/6.25

Shredded chicken, green chilies, and onion in a spicy tomato broth. Topped with tortilla strips and parmesan

## FLYERS FAMOUS CHILI 5.75/7.75

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

## SALAD

## HOUSE 9.25

Organic greens, shredded carrot, tomato, cucumber, croutons, and your choice of dressing on the side

## CAESAR 9.50

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

## SPINACH 11.50 **gf**

Baby spinach, candied walnuts, dried cranberries, and tomato, tossed in our ginger vinaigrette dressing

## COBB 15.50 **gf**

Romaine and iceberg lettuce, grilled chicken, turkey, ham, bacon, bleu cheese crumbles, avocado, tomato, and a hard boiled egg. Your choice of dressing on the side

## STEAK 17.50

A 7oz. Montreal flat iron steak, organic greens, tomato, cucumber, bleu cheese crumbles, carrots, croutons, and your choice of dressing on the side

## SOUP & SALAD COMBO

Single serving 11.00 Bottomless add 5.00

Choice of house or Caesar salad, and choice of chicken tortilla, clam chowder (add 1.00), or our famous chili (add 2.00)

## SALAD ADD-ONS

\*grilled chicken 4.00 \*flat iron steak 8.00

\*seared ahi 9.00 \*grilled prawns 7.00

**gf**= gluten free 🌶️ = spicy

# FLYERS RESTAURANT & BREWHOUSE

# BURGERS

Served with choice of hand-cut fries, waffle fries, or tater tots.  
Sweet potato fries add .75 / Soup, salad, or onion rings add 2.00

Substitute a grilled chicken breast, our house-made black bean patty, or a portabella mushroom at no charge

## ALL AMERICAN 11.25

Lettuce, onion, tomato and pickle on the side  
Add cheese 1.25

## RECRUIT 14.25

Applewood smoked bacon and cheddar cheese. Lettuce, onion, tomato and pickle on the side

## TEMPEST 15.50

Bleu cheese crumbles and bacon. Lettuce, onion, tomato and pickle on the side

## HAVOC 15.00

Flyers' BBQ sauce, cheddar cheese, and bacon topped with an onion ring. Lettuce, onion, tomato and pickle on the side Add pulled pork 2.00

## METEOR 15.25

Crunchy peanut butter, bacon, roasted jalapeno, and maple syrup

## TORNADO 14.75

Sautéed mushrooms and sweet onions topped with swiss cheese. Lettuce, onion, tomato and pickle on the side

## LIBERATOR 17.25

Chopped bacon and ground wild boar Burger topped with cheddar cheese and thick cut bacon

## SKY TRAIN 15.00

Applewood smoked bacon, cheddar cheese, and a fried egg. Lettuce, onion, tomato and pickle on the side

## BANSHEE 16.00

Our 1/2 lb. burger topped with thin-sliced pastrami, Swiss cheese, and sauerkraut

## VENGEANCE 16.25

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

## DEVASTATOR 16.25

Double cheddar cheese, fried pickles, bacon, ham, a fried egg, and topped with a waffle fry

## FIREBALL (it's hot 🌶️) 15.25

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

## CATALINA 15.25

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

## 'THE OLD 666' BURGER CHALLENGE \$45.00

ARE YOU UP TO THE TEST?

30 minutes to complete a 3lb burger, stacked high with 6 patties, cheddar cheese, and bacon on each patty, along with a pound of fries and a 16 oz. drink.  
Complete the challenge, win the pot!

# SANDWICHES

Served with choice of hand-cut fries, waffle fries, or tater tots.  
Sweet potato fries add .75 / Soup, salad, or onion rings add 2.00

## PRIME RIB DIP 16.75

Slow smoked and thin-sliced prime rib piled on a hoagie roll with your choice of cheese. Au jus served on the side  
Add sautéed mushrooms 1.50 / sautéed onions 1.50

## DOUBLE STACK BLT 13.25

Two layers of Apple wood smoked bacon, tomato, and lettuce piled high on sourdough. Multigrain available upon request.  
Add avocado 2.00

## PASTRAMI REUBEN 13.75

Thin-sliced pastrami, Swiss cheese, and sauerkraut on swirled rye with 1000 island on the side

## PULLED PORK 13.50

Slow smoked pork shoulder tossed in our house-made BBQ sauce with coleslaw on the side

## CUBAN 13.75

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

## CLASSIC CLUB 16.25

Slow-roasted turkey, black forest ham, bacon, Swiss and cheddar cheese, lettuce and tomato

## BREWERY DOG 14.75

Bacon wrapped Hempler's smoked sausage with sauerkraut, sautéed onions and cheddar jack cheese

## CAPRESE 12.75

Tomato, basil, fresh mozzarella, and garlic aioli on a toasted hoagie roll Add grilled chicken 4.00

## ALBATROSS 12.50

Fried cod topped with slaw and cheddar cheese on a toasted hoagie roll, with a side of tartar sauce

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

# PUB FARE

## FISH & CHIPS (2) 13.25 (3) 16.25

Humbles Blonde Ale battered Alaskan true cod served with choice of fries and our house-made tartar sauce and coleslaw

## TEMPURA PRAWNS & CHIPS 15.00

(8) Tempura battered prawns served with choice of fries and ginger soy dipping sauce on the side

## MAC 'N' CHEESE 12.75

Baked with Tillamook cheddar cheese and topped with toasted bread crumbs Add bacon 3.00 Add chicken 3.00

## SRIRACHA MAC 'N' CHEESE 16.25

Baked with bacon, chicken, sriracha, and cheddar jack cheese Topped with toasted bread crumbs and a touch of maple syrup

## FLAT IRON STEAK

7oz. 19.50 / 10oz. 23.50

Washington Grown Black Angus beef marinated in Worcestershire and Montreal seasoned, served with seasonal vegetable and fries. Baked potato available after 4 pm.

## RUNWAY TACOS

Mazina flour tortillas, shredded lettuce, cheddar-jack cheese, avocado, cilantro, and a side of pico de gallo

## FISH (2) 11.25

Grilled or fried Alaskan cod with crema sauce on the side

## CALIFORNIA (2) 11.25

Grilled chicken breast, roasted red peppers, and tomato

## CARNE ASADA (2) 12.25

Seasoned flat iron steak, red onion, and fresh lime

## ADD A TACO 4.00

\*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