

FLYERS

Menu

STARTERS

- Fried Pickle Chips!**
Flyers Favorite! Locally grown, hand breaded and deep fried. Served with ranch or 'comeback' sauce. 10-
- Basket of Fries** V
Straight, waffle, or tater tots 6-
Sweet Potato 7-
- Seattle Fries** V
Straight cut fries tossed with toasted garlic and parmesan cheese 10-
- Chili Cheese Tots**
Tater tots smothered in house made chili and cheese 10-
- Airplane Onion Rings** V
Served with ranch and sriracha catsup 12-

FLYERS WINGS!

Served with ranch or blue cheese

Traditional

Marinated in
Flyers Award Winning
Heat Seeker Hefe'
slow smoked 2 hours
then flash fried
8 wings per order 12-

Boneless

Breaded and fried
10 'wings' per order 12-

Choose Your Sauce!

- Original Hot (Buffalo)
- Double Dipped
- Afterburner! (Crazy Hot!)
- Garlic Parmesan
- Honey Garlic
- BBQ Teriyaki
- Celery or Carrots .75

* Eating raw or under cooked foods may increase your risk of food borne illness

AWARD WINNING BURGERS! *

*Fresh Half Pound
Black Angus Beef **

Lettuce, Tomato,
Pickle, and Onion
Always on the Side!

**Double Patty * 4-
With Chicken 1-
Gluten Free Bun Available Gf**

All American*
Plain and simple! 10-
Add Cheese 1.5-

Recruit *
Tillamook cheddar cheese
and bacon 12.5-

Tempest *
Buttermilk bleu cheese
crumbles and bacon 13.5-

Havoc *
Tillamook cheddar cheese bacon
BBQ sauce onion ring 13.5-

Fireball! * It's HOT!!!
Too Hot?! Sorry! NO REFUNDS!
Habanero sauce jalapenos onion
and pepper jack cheese. 14-

Meteor *
Jalapeno bacon peanut butter
and maple syrup! 13.5-

Tornado *
Sauteed mushrooms, onions,
and Tillamook Swiss cheese 13.5-

Sky Train *
Tillamook cheddar cheese,
Bacon, fried egg. 14-

Banshee *
House smoked pastrami,
sauerkraut, Tillamook Swiss
Cheese. 1000 on the side 15-

Mustang *
Pulled pork, bacon, BBQ sauce,
and Tillamook cheddar cheese
topped with an onion ring. 13.5-

Vegan/Vegetarian Options

- Beyond burger patty 1.00
- Dr Praeger Vegan chicken
- California Vegetable or
- Chipotle Black Bean Patty 1.00

CHICKEN BURGERS

*Free Range Grilled
Chicken Breast*

Buffalo 14- Ω
Flyers house made Buffalo sauce
bleu cheese crumbles bacon

Catalina 14-
Roasted red pepper avocado
pepper jack cheese and pico de
gallo on the side

Hurricane 13-
Swiss cheese with grilled
pineapple and teriyaki sauce

Bellanca 14-
Fresh mozzarella tomato
garlic aioli and pesto

SIDES

- Straight Cut Fries 3-
- Waffle Fries 3-
- Tater Tots 3-
- Sweet Potato Fries 4-
- Seattle Fries 5-
- Cheesy Tots 4-
- (5) Onion Rings 4-
- Mac n Cheese 3-
- Garden Salad 3-
- Wedge Salad or Caesar Salad 4-

SAUCES

- Ranch .50
- Bleu Cheese .75
- Fry Sauce .50
- Garlic Aoili .50
- Cocktail .50
- Honey Mustard .50
- Ginger Soy .50
- Sweet Chili .50
- BBQ .75
- Teriyaki .50
- Original Hot (Buffalo) .75
- Afterburner 1.00
- Tartar Sauce .75
- 1000 Island .75
- Sour Cream .50
- Smashed Avocado 1.00

V = vegetarian VN = vegan
Gf = gluten free Ω = spicy/hot

BEECHER'S

MAC-N-CHEESE

Sriracha Ω
With bacon chicken and sriracha topped with bread crumbs and maple syrup. 17-

Classic V
Topped with bread crumbs and four cheese mix baked in our Woodstone Oven. 13-

Broccoli Mushroom V
House made Beechers mac n cheese with broccoli and mushrooms 15-

SANDWICHES

Gluten Free Bread Available Gf
Pastrami Reuben

House smoked pastrami kraut Swiss cheese on toasted rye. 1000 on the side. 12-

B.L.T! Avocado 2-Cheese 1.5-
Double stacked bacon, Lettuce, and tomato with mayonnaise on toasted sourdough bread. 12-

Captain's Club
Turkey, ham, cheddar, Swiss, bacon, lettuce, tomato, and mayonnaise on toasted sourdough. 15-

Brewery Dog
Hempler's German smoked sausage, bacon, grilled onions, sauerkraut, and cheddar cheese. 12.50-

Caprese V
Roma tomato, fresh mozzarella and garlic aioli, pesto and balsalmic drizzle hoagie roll. 12-

Prime Rib Dip
House smoked prime and choice of cheese on a toasted hoagie roll with au jus. 15-

Albatross
Fried cod, tartar sauce, cheddar cheese, shredded lettuce, and tomato on a hoagie roll 12.50-

FLYERS

BRAND BEER GROWLER FILLS!

Year Round Beers
64 oz 11- 32 oz 6-
Seasonal/Specialty Beers
64 oz ask 32 oz ask

Rotating Guest Taps
and Cider 7/12-

SEAFOOD

Alaskan Cod
(2) piece 12- (3) piece 15-
Humbles Blonde Ale beer battered Alaskan cod with house made tartar sauce.

Fried Oysters
(6) deep fried hand breaded local Pacific Yearling oysters. Served with tartar or cocktail 14-

Ahi Poke
Diced Sashimi grade ahi in a ginger soy sauce with dried seaweed, pickled ginger, and sesame seeds. Served with rice crackers and wasabi. 16-

SOUPS

New England Clam Chowder
Cup 5- Bowl 10- Bread Bowl 12-
Clams bacon potato celery cream
Beef and Black Bean Chili
Cup 6- Bowl 11- Bread Bowl 13-

SALADS

House Made Dressings
Buttermilk Ranch
Buttermilk Bleu Cheese
Balsamic Vinaigrette
Honey Dijon
1000 Island

Add Protein
Grilled All Natural Chicken 4-
Grilled Flat Iron Steak 9-
Garlic Prawns 8-

Garden V
Mixed greens English cucumber, carrots, tomato, and croutons with choice of dressing. 10-

Caesar V
Romaine lettuce, house made dressing, shaved parmesan lemon, croutons. 11-

Steak House
Mixed greens, grilled sirloin, tomato, cucumber, carrots, And bleu cheese crumbles. Balsamic vin or bleu cheese dressing. 19-

Tossed Chop Cobb
Turkey, ham, chicken, bacon, hard boiled egg, bleu cheese, avocado, and tomato. 17-
Iceberg Wedge V
Bleu cheese, bacon, tomato 11-
Tomato Pesto Mozzarella V
Beef steak tomato, fresh mozzarella, pesto, balsamic and olive oil drizzle. 15-

FLYERS

BRAND BEER

Local, National, and International Award Winning Beers

Seasonal and Specialty Beers
Please Ask.

Penn Cove Pilsner
Our lightest beer. Crisp clean and easy to drink. 3.0 % abv

Humbles Blonde Ale
English summer ale. Refreshing and light in body and color. 3.5% abv

Heat Seeker Hefeweizen
A light refreshing cloudy Bavarian Hefe' with slight hints of banana and clove. 3.5% abv

Afterburner IPA
Loaded from start to finish with 5 hop additions! English and German malts give this ale balance and drinkability! 6.5% abv

First Flight Amber Ale
Brownish red hues with mild malt notes and balanced herbal hop character. 4.5%abv

Barnstormer Brown Ale
A rich deep brown ale in color with dark amber highlights. Slightly sweet with hints of nut and toffee. Very Smooth! 4.5% abv

Pacemaker Porter
Robust Porter in style. Full bodied ale with notes of roasted barley coffee and bittersweet chocolate. 5.5% abv

Wine by the Bottle
Fourteen Hands WA 15-
Chardonnay Pinot Gris
Cabernet Sauvignon Merlot
Columbia Winery WA 15-
Chardonnay Merlot
Cabernet Sauvignon
Eloun Pinot Noir 15-
Anew Rose 15-

COCKTAILS TO GO COMING SOON!