

FLYERS

Menu

STARTERS

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 10-

FLYERS WINGS!

Served with ranch or blue
cheese

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

Airplane Onion Rings

Panko breaded sweet onions
with
ranch and sriracha catsup 12-

Black Bean Queso Dip

With jalapenos cheddar cheese
black olives and pico de gallo.
Served with fresh tortilla chips
and sour cream on the side. 11-

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

BURGERS

Fresh Half Pound
Black Angus Beef

*Lettuce Tomato Pickle
Onion Always on the
Side!*

Double Beef Patty 4- With Chicken 1-

Gluten Free Bun Available Gf

All American

Plain and simple! 10- Add
Cheese 1.5-

Recruit

Tillamook cheddar cheese triple
bacon 12.5-

Tempest

Buttermilk bleu cheese triple
bacon 13.5-

Havoc

Tillamook cheddar cheese triple
bacon

BBQ sauce onion rings 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

Tillamook Swiss cheese
sauteed onions and mushrooms
13.5-

Sky Train

Tillamook cheddar cheese
triple bacon fried egg. 14-

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 Buffalo sauce bleu cheese
bacon

Catalina 14-

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

Hurricane 13-

Swiss cheese grilled pineapple
teriyaki sauce

SIDES

Straight Cut Fries 3-

Waffle Fries 3-

Tater Tots 3-

Sweet Potato Fries 4-

Seattle Fries 5-

Cheesy Fries or Tots 4-

(5) Sweet Onion Rings 4-

Cole Slaw 2-

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

Salsa .50

Sour Cream .50

Guacamole 1.00 Pico de

Gallo .75 Horseradish

Cream Sauce .75

SANDWICHES

Gluten Free Bread Available **Gf**

BLT 12- Avocado 2-
Cheese 1.5-
Double stacked bacon lettuce
and tomato
with mayonnaise on toasted
sourdough.

Big Club

Turkey ham cheddar Swiss bacon
lettuce tomato mayonnaise on
sour dough. 15-**Pastrami**

Brewery Dog

Hempler's German smoked
sausage grilled onions
sauerkraut and cheddar
cheese. 12.50-

Caprese 12- v Add

Chicken 4-
Roma tomato fresh mozzarella
and basil garlic aioli pesto
balsamic drizzle hoagie roll.

SEAFOOD

Torpedo Shrimp

Eight tempura breaded shrimp
ginger soy sauce dipping sauce.
13-

Beecher's Mac-n-Cheese

Baked Mac-n-cheese v

Topped with bread crumbs and
baked in our Woodstone oven.
13-
Add chicken bacon or
broccoli 4-

Sriracha Mac n Cheese

Ω V

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

SMOKED MEATS

Baby Back Ribs

Half Rack 16- Full Rack
26-
Pecan wood smoked. Served wet
or dry.

SALADS

House Made Dressings

Buttermilk Ranch Buttermilk
Bleu Cheese
Balsamic Vinaigrette Italian
Vinaigrette
Honey Dijon 1000 Island

Add Protein

Grilled Chicken 4- Grilled
Steak 9-
Seared Ahi 9- Garlic
Prawns 8-

Garden v

Mixed greens 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 bleu
cheese crumbles
Balsamic vin or bleu cheese
dressing. 19-

Chop Cobb

Turkey ham chicken hard boiled
egg bacon bleu cheese crumbles
carrots and tomato 17-

Iceberg Wedge v

Bleu cheese bacon tomato diced
onion. 11-

Tomato Basil Mozzarella v

Beef steak tomato fresh
mozzarella basil 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

Rotating Guest Tap(s)

Please Ask