

STARTERS

Fried Pickle Chips!

Flyers Favorite! Locally grown, hand breaded and deep fried with ‘comeback’ sauce 9-/13-

Big Tray Nachos! (It’s BIG!)

Add Chicken/ Carne Asada 4.25
Add Smoked Pork Belly 5.5
Add Guacamole 2.50

Fresh made tortilla chips cheddar jack cheese black beans jalapenos and black olives baked in our Woodstone oven then topped with Beecher’s queso sauce sour cream and house made salsa 18.25

Basket of Fries V

Straight or Tots 5.5/8.75
Waffle or Sweet Potato 7/10

Seattle Fries V

Straight cut fries tossed with toasted garlic and parmesan cheese 7-/11-

Chili Cheese Tots

Tater tots smothered in Flyers chili and cheese 10-/13-

Airplane Onion Rings V

Served with ranch and sriracha catsup 12-

FLYERS WINGS

Chicken Nugs’

(aka ‘boneless wings’)
Breaded and fried
(10) ‘wings’ per order 14-

Traditional

(8) JUMBO wings
per order
Marinated in
Flyers Award Winning
Heat Seeker Hefe’
slow smoked 2 hours
then flash fried! 16.75

Choose Your Sauce!

Original Hot (Buffalo)
Double Dipped
(BBQ and Buffalo Mixed)
Afterburner! (Crazy Hot!)
Garlic Parmesan
Nashville Hot
Pineapple Habanero BBQ
House BBQ
Teriyaki
Served with ranch
or blue cheese
Celery and Carrots 1.5

AWARD
WINNING

BURGERS! *

Gluten Free Bun Available Gf

Fresh Half Pound

Black Angus Beef *

Vegan/Vegetarian Options
Chipotle Black Bean Patty 1.75
Dr Praeger Vegan chicken 2.75
Beyond Burger Patty 1.75

All Burger’s include
lettuce tomato pickle
and onion on the side

Extra Burger Patty * 4.25
Sub Chicken Breast 1..75

All American*

Plain and simple! 13-
Add Cheese 2-

Recruit *

Tillamook sharp cheddar cheese
and Dailey’s bacon 16-

Tempest50

Buttermilk bleu cheese crumbles
and Dailey’s bacon 17.75

Havoc *

Tillamook cheddar cheese bacon
BBQ sauce onion ring 18.75

Fireball! * It’s HOT!!!

Too Hot?! Sorry! NO REFUNDS!
Habanero sauce jalapenos onion
and pepper jack cheese. 19.5

Meteor *

Jalapeno bacon peanut butter
and maple syrup! 18.5

Tornado *

Sautéed mushrooms, onions,
and Tillamook Swiss cheese 16-

Sky Train *

Tillamook cheddar cheese,
Dailey’s bacon, fried egg. 16-

Banshee *

House smoked pastrami,
sauerkraut, Tillamook Swiss
Cheese. 1000 on the side 18.25

Mustang *

Bacon, pulled pork, Onion ring,
and Tillamook sharp cheddar
topped with BBQ sauce. 19.5

Vengeance *

Smothered in our house made
chili topped with cheddar cheese
tomato and onions. 18.5

CHICKEN
BURGERS

Free Range Grilled
Chicken Breast or
Crispy fried Chicken

Buffalo 17.25 Ω

Flyers house made Buffalo sauce
bleu cheese crumbles bacon

Catalina 17.25

Roasted red pepper avocado
and pepper jack cheese

Hurricane 16-

Swiss cheese with grilled
pineapple and teriyaki sauce

Nashville Hot 16.25

Crispy chicken breast dipped
in Nashville ‘hot sauce’ sliced
dill pickles and Iceberg lettuce

Mirage 18.5

Grilled chicken breast ham and
Swiss cheese on a hoagie roll
with honey mustard on the side

ADD A SIDE

Straight Cut Fries 4-
Tater Tots 4- Waffle Cut 5-
Sweet Potato Fries 5-
Seattle Fries 6-
Cheesy Tots 6-
(5) Onion Rings 6-
Pickle Chips 5-
Mac n Cheese 6-
Garden Salad 4-
Wedge Salad 6-
Caesar Salad 5-

EXTRA SAUCES

Ranch .80
Bleu Cheese 1.00
Garlic Aioli .80
Cocktail .80
Honey Mustard .80
BBQ 1.00
Teriyaki .80
Original Hot (Buffalo) 1.25
Afterburner 2.50
Tartar Sauce .80
1000 Island .80
Sour Cream .80
Smashed Avocado 2.50

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

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

SANDWICHES

Gluten Free Bread Available **Gf**

Pastrami Reuben

House smoked pastrami kraut
Swiss cheese on toasted rye.
1000 on the side. 16.25

B.L.T! Avocado +2.50

Cheese +2-
Double stacked bacon,
Lettuce, and tomato with
mayonnaise on toasted
sourdough bread. 14.75

Captain’s Club

Turkey, ham, cheddar,
Swiss, bacon, lettuce, tomato,
and mayonnaise on toasted
Seattle sourdough. 18.25

Bellanca 18.5

Grilled chicken breast fresh
mozzarella tomato pesto
garlic aioli and balsamic drizzle
on a hoagie roll.

Caprese v

Roma tomato, fresh mozzarella
garlic aioli, pesto and balsamic
drizzle on a hoagie roll. 15.25

Cuban

House smoked pork and ham
Swiss cheese pickle chips and
chipotle mustard on a
toasted hoagie roll 17.25

Prime Rib Dip

House smoked prime and
choice of cheese on a toasted
hoagie roll with au jus. 19.5

Flyers ‘Filly’

Chopped smoked prime rib
Beecher’s cheese sauce sautéed
onions and peppers on a
toasted hoagie roll 20.5

Brewer’s Dog

Hempler’s smoked sausage with
cheddar jack cheese bacon and
onions on a hoagie roll. 16-

Taxi Way Tacos

Flour tortillas cheddar jack
and cotija cheese shredded
lettuce cilantro and lime
salsa on the side.

Pesce

Fried cod and crema 14-

Pollo

Grilled seasoned roasted
red pepper green chili 13-

Carne Asada

Seasoned steak radish onion 14-

Smoked Pork Belly

Red onion and crema 14-

ADD A SIDE

Straight Cut Fries 4-
Tater Tots 4- Waffle Cut 5-
Sweet Potato Fries 5-
Seattle Fries 6-
Cheesy Tots 6-
(5) Onion Rings 6-
Pickle Chips 5-
Mac n Cheese 6-
Coleslaw 4-
Potato Salad 5-
Garden Salad 4-
Wedge Salad 6-
Caesar Salad 5-
Cup of Clam Chowder 5-
Cup of Chili 5-

EXTRA SAUCES

Ranch .80
Bleu Cheese 1.00
Garlic Aioli .80
Cocktail .80
Honey Mustard .80
BBQ 1.00
Teriyaki .80
Original Hot (Buffalo) 1.00
Afterburner 2.50
Tartar Sauce .80
1000 Island .80
Sour Cream .80
Salsa .80
Smashed Avocado 2.50

SEAFOOD

Oyster Shooters

Two 7- Half Dozen 12-

Prawn Cocktail

(6) Peel n eat wild prawns
boiled in Old Bay served
with cocktail sauce 17-

Fried Calamari

Served with Garlic Aioli
Cocktail or Tartar Sauce 13-/17-

Wild Alaskan Cod

2 pc 15.25- 3 pc 19.5
Hand breaded in our Humbles
Blonde ale beer batter and fried

Albatross

Fried Alaskan cod with cheddar
jack cheese and iceberg lettuce
on a hoagie roll with tartar
sauce on the side 14-

Fried Pacific Oysters

6 oysters hand breaded in Flyers’
beer batter and deep fried 19.5

Fried Prawns

6 Wild Baja white prawns hand
breaded and deep fried 19.5

Neptune Platter

1 pc fried Alaskan cod
2 fried wild prawns and
2 fried local oysters with
tartar and cocktail sauce 24-

BEECHER’S

MAC-N-CHEESE

Classic

Add bacon or chicken 4.25
Topped with bread crumbs
and four cheese mix baked
in our Woodstone Oven. 15.5

Smoked Sausage Mac

Our Beecher’s mac n cheese with
Hemplers German Suasage 18-

Pork Belly Mac

Smoked pork belly topped
with Flyers BBQ sauce 18-

Sriracha Mac Ω

Bacon chicken and sriracha
with a maple syrup drizzle 19-

Broccoli and Mushroom

Our Classic mac n cheese with
broccoli and mushrooms 17-

SOUPS

New England Clam Chowder

Cup 6.5 Bowl 12 Bread Bowl 14
Clams bacon potato celery cream

Beef and Black Bean Chili

Cup 6.5 Bowl 12- Bread Bowl 14

SALADS

House Made Dressings

Buttermilk Ranch
Buttermilk Bleu Cheese
Balsamic Vinaigrette
Honey Dijon 1000 Island

Iceberg Wedge v

Bleu cheese bacon tomato 10/16

Garden v

Mixed greens, English cucumber,
carrots, tomato and croutons
with choice of dressing. 7.5/12

Caesar v

Romaine lettuce, house made
dressing, shaved parmesan
lemon, croutons. 8.5/13-

Chicken Caesar 18-

Steak House Salad

Mixed greens, Angus sirloin,
tomato, English cucumber,
and shredded carrots 22-

Chef ‘s Cobb

Turkey, ham, chicken, bacon,
hard boiled egg, bleu cheese,
cucumber, and tomato. 20.5-

Taco Salad

Carne asada or grilled chicken
with shredded ice berg lettuce
black beans tomato olives
cilantro cheddar jack cheese
and cotija cheese with
tortilla chips 17-

FLYERS

BRAND BEER

Local, National and International Award Winning Beers. Brewed With Locally Grown Skagit Valley Malts

Poseidon Pilsner

Our lightest beer. Crisp clean and easy to drink. 3.5 % abv

Humbles Blonde Ale

English Summer Ale. Refreshing and light in body and color. 4.25 % abv

Heat Seeker Hefeweizen

A light refreshing cloudy Bavarian Hefe’ with slight hints of banana and clove. 5.0 % abv

Afterburner IPA

Loaded with 5 hop additions! 100% Skagit Valley Malts give this ale balance and drinkability! 7.0 % abv

First Flight Amber Ale

Brownish red hues with mild malt notes and balanced herbal hop character. 5.5%abv

Pacemaker Porter

Robust Porter style. Full bodied ale with notes of roasted barley coffee and bittersweet chocolate. 6.5% abv

GROWLER FILLS

Flyers Brand Beer			
32 oz	8-	64 oz	14-
Rotating Cider Tap(s)			
32 oz.	12-	64 oz	20-

CROWLER FILLS (32 oz.)

Flyers Brand Beer	9-
Hard Cider	13-

White

Chardonnay

14 Hands Pinot Grigio

House Wines Sauv Blanc

Reisling

14 Hands Rose

Red

Bear Mountain

Cabernet Sauvignon

14 Hands Hot to Trot

Red Blend

House Wines Pinot Noir

Sparkling

14 Hands Brut

House Wines Sparkling Rose

Canned Beer

Coors Light

Ranier

Modelo Especial

Cider

Two Towns

Cosmic Crisp Blueberry

Seltzer

NA Beer

Athletic Golden Ale

Athletic IPA

WINE (12 oz Cans)