

THE FLIGHTLINE



T A P R O O M



Starters



CHICKEN WINGS \$9 1244 CAL

A FULL POUND OF WINGS SERVED WITH CELERY AND CARROT STICKS AND RANCH DRESSING FOR DIPPING
CHOICE OF BUFFALO, SPICY, BBQ, SWEET CHILI SAUCE,
CAJUN DRY RUB, LEMON PEPPER DRY RUB, GARLIC
PARMESAN DRY RUB

MOZZARELLA STICKS \$8 780 CAL

GOLDEN FRIED MOZZARELLA CHEESE SERVED WITH A ZESTY MARINARA SAUCE

PULLED PORK QUESADILLA \$10 780 CAL

HOUSE-SMOKED PULLED PORK WITH GRILLED ONIONS, BBQ AND CHEDDAR CHEESE. SERVED WITH COLESLAW

BEER BATTERED CHICKEN TENDERS \$10 770 CAL

HAND- BATTERED AND FRIED UNTIL GOLDEN BROWN. SERVED WITH WASABI RANCH AND HONEY SRIRACHA SAUCE

SMOKEHOUSE FRIES \$8 983 CAL

FRENCH FRIES TOPPED WITH HOUSE-SMOKED PULLED PORK, CHEDDAR CHEESE AND DRIZZLED WITH BBQ SAUCE

COCONUT SHRIMP \$9 310 CAL



DEEP FRIED TO A GOLDEN BROWN AND SERVED WITH GINGER MANGO CHUTNEY

FRIED PICKLES \$7 412 CAL



BREADED FRIED SPICY PICKLES. SERVED WITH BACON AIOLI

YAKI MANDU \$6 470 CAL

KOREAN STYLE POT STICKERS FILLED WITH MINCED PORK AND SEASONED VEGETABLES. SERVED WITH SOY DIPPING SAUCE.

SMOKED MEATBALLS \$10 617 CAL

HOMEMADE MEATBALLS, HOUSE-SMOKED AND TOSSED IN MARINARA SAUCE. SERVED WITH GARLIC TOAST

BRISKET OR CHICKEN QUESADILLA \$10 612 CAL / 930 CAL

YOUR CHOICE OF SMOKEY BRISKET OR CILANTRO LIME CHICKEN, CHEDDAR CHEESE, BELL PEPPER AND ONION IN A CRISPY FLOUR TORTILLA. SERVED WITH CHIPOTLE SOUR CREAM, GUACAMOLE AND SALSA

LOADED NACHOS \$12 842 CAL

YOUR CHOICE OF SMOKED BRISKET OR PULLED PORK, PILED ON TOP OF CRISPY TORTILLA CHIPS, COVERED IN CHEDDAR CHEESE SAUCE, TOPPED WITH FRESH TOMATOES, OLIVES, SCALLIONS, GUACAMOLE AND SOUR CREAM. SERVED WITH HOUSE-MADE SALSA

ONION PETALS \$6 288 CAL



BATTERED AND FRIED ONION STRIPS SERVED WITH BACON AIOLI

CHIPS & SALSA \$4 220 CAL



TORTILLA CHIPS SERVED WITH HOUSE-MADE SALSA

SEASONED FRENCH FRIES \$4 280 CAL

CHOOSE FROM SALT AND PEPPER, RANCH, CAJUN, GARLIC PARMESAN, BBQ OR SOUTHWEST CHIPOTLE

Salads & Soups



ADD TO SALAD: GRILLED CHICKEN \$3 | PAN-SEARED SHRIMP \$6 | GRILLED SALMON \$5 | BLACKENED WAHOO \$5

COBB SALAD \$13 FROM 480 CAL



CRISPY GREENS TOPPED WITH BACON, HARD-BOILED EGG, CHEDDAR CHEESE, CHERRY TOMATOES AND CUCUMBERS. SERVED WITH RANCH DRESSING

CEASAR SALAD \$13 FROM 410 CAL



CRISP ROMAINE, ANCHOVY, CROUTONS AND SHAVED PARMESAN CHEESE TOSSED IN CAESAR DRESSING

BRUNSWICK STEW CUP \$4 BOWL \$6 280 CAL / 700 CAL

SOUP OF THE DAY CUP \$4 BOWL \$6 CAL VARIES
(PLEASE ASK YOUR SERVER)

GREEK SALAD \$13 FROM 420 CAL



MIXED GREENS TOSSED WITH TOMATOES, CUCUMBERS, PEPPERONCINI, OLIVES, RED ONION AND FETA CHEESE, COVERED IN A LIGHT GREEK DRESSING

MEDITERRANEAN QUINOA SALAD \$12 FROM 380 CAL



QUINOA GRAINS MIXED WITH CUCUMBER, TOMATO, OLIVES, RED ONION AND FETA CHEESE, LIGHTLY COATED WITH A GREEK DRESSING



HEALTHY OPTIONS

Local Favorites



FRIED RICE (볶음밥)

STIR-FRIED RICE WITH EGG AND CHOICE OF MEAT. SERVED WITH KIMCHI

VEGETABLE \$9 540 CAL

BEEF OR CHICKEN \$11 620 CAL

SHRIMP \$12 580 CAL

BEER BATTERED SHRIMP AND CHIPS \$14 1410 CAL

JUICY HAND- BATTERED SHRIMP. SERVED WITH FRIES, TARTAR SAUCE AND LEMON

RICE BOWL

FLUFFY STEAMED RICE WITH STIR-FRIED VEGETABLES AND CHOICE OF PROTIEN. SERVED WITH KIMCHI

TOFU STIR FRY \$10 357 CAL

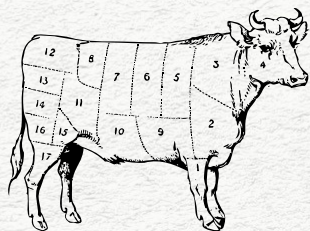
BEEF BULGOGI \$12 720 CAL

TERIYAKI CHICKEN \$12 829 CAL

SRIRACHA LIME SHRIMP \$14 910 CAL

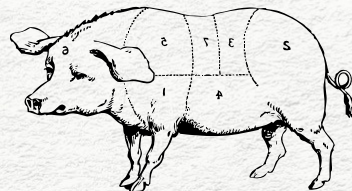
BEER BATTERED FISH AND CHIPS \$14 1410 CAL

TENDER HAND- BATTERED COD. SERVED WITH FRIES, TARTAR SAUCE AND LEMON



SMOKE SHAK

~Low & Slow~



HOUSE-SMOKED AND SERVED WITH TOASTED BREAD,
SAUCE (SWEET AND SMOKEY, SPICY, CAROLINA TANGY, PEACH HABANERO)
AND CHOICE OF 2 SIDES FOR A PLATE AND CHOICE OF 3 SIDES FOR A PLATTER
WHILE SUPPLIES LAST

BRISKET PLATE \$14 613 CAL
PORK RIBS PLATE 324-650 CAL
PIGLET(WHOLE RACK) \$20
PIGLET JR (HALF RACK) \$15
PULLED PORK PLATE \$12 420 CAL
SMOKED HOT LINK PLATE \$12 627 CAL

TEXAS TRINITY PLATTER \$24 1960 CAL
BRISKET, SMOKED HOT LINK AND PIGLET JR (1/2 RACK OF RIBS)
PORKALYPSE PLATTER \$24 1890 CAL
PULLED PORK, SMOKED HOT LINK AND PIGLET JR (1/2 RACK OF RIBS)
STEER & SWINE PLATTER \$24 1960 CAL
BRISKET, PIGLET JR (1/2 RACK OF RIBS) AND PULLED PORK

Sammies & Wraps

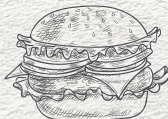


SERVED WITH CHOICE OF SIDE

SPICY FRIED CHICKEN SANDWICH \$12 700 CAL
BUTTERMILK FRIED CHICKEN SANDWICH TOPPED WITH PEPPERJACK CHEESE, JALAPENOS, RED ONIONS, COLESLAW AND SPICY MAYO ON A BRIOCHE BUN
PHILLY CHEESE STEAK \$12 880 CAL
THINLY SLICED STEAK WITH ONIONS AND PEPPERS COVERED IN MELTED PROVOLONE CHEESE ON A ROLL
BLACKENED WAHOO SANDWICH \$12 640 CAL
ALSO KNOWN AS "ONO", FEATURES OUR OWN BLACKENED SPICE-RUBBED FILLET WITH REMOULADE SAUCE, LETTUCE AND TOMATO ON A BRIOCHE BUN
CHICKEN CAESAR WRAP \$10 480 CAL 
GRILLED CHICKEN BREAST AND CRISPY ROMAINE WITH FRESH PARMESAN CHEESE AND CAESAR DRESSING

TUNA MELT \$12 651 CAL
CREAMY TUNA SALAD WITH MELTED HAVARTI CHEESE ON TOASTED BREAD
CLASSIC BLT \$10 610 CAL
CENTER CUT SMOKED APPLEWOOD BACON, LETTUCE, TOMATO AND MAYO ON TOASTED BREAD
SPICY BLT \$12 610 CAL
CENTER CUT SMOKED APPLEWOOD BACON, LETTUCE, JALAPENOS, TOMATO, PICKLED ONIONS, PEPPERJACK CHEESE AND CHIPOTLE MAYO ON TOASTED BREAD

Burgers



SERVED WITH CHOICE OF SIDE

THE CLASSIC \$10 890 CAL
WITH YOUR CHOICE OF CHEDDAR, SWISS, OR AMERICAN CHEESE
BACON-N-CHEESE \$12 1050 CAL
GIANT CLASSIC TOPPED WITH 3 SLICES OF SMOKED APPELWOOD BACON
FIRE BURGER \$12 1040 CAL
GIANT CLASSIC TOPPED WITH PEPPER JACK CHEESE, JALAPENOS, LETTUCE, TOMATO AND SRIRACHA MAYO
PATTY MELT \$12 792 CAL
GIANT CLASSIC TOPPED WITH SWISS CHEESE AND GRILLED ONIONS. SERVED BETWEEN 2 PIECES OF TOASTED SOURDOUGH BREAD.

WESTERN BURGER \$12 1490 CAL
GIANT CLASSIC TOPPED WITH BACON, CHEDDAR CHEESE, ONION RING AND WHISKY BBQ SAUCE
MUSHROOM BURGER \$12 1010 CAL
GIANT CLASSIC LOADED WITH MUSHROOMS SAUTEED IN PARMESAN BUTTER, SMOTHERED IN MELTED SWISS CHEESE
THE "BEYOND" BURGER \$10 610 CAL 
MEATLESS PATTY SERVED WITH YOUR CHOICE OF CHEDDAR, SWISS OR AMERICAN CHEESE

From the Broiler



SERVED WITH PETITE SALAD, DINNER ROLLS AND CHOICE OF 2 SIDES

14 OZ "USDA CHOICE" RIBEYE \$28 1420 CAL
THE CHAMPION OF STEAKS, CHARBROILED TO YOUR LIKING
8 OZ "USDA PRIME" TENDERLOIN \$28 369 CAL
TENDER, JUICY AND CHARBROILED TO PERFECTION

24 OZ "USDA PRIME" PORTERHOUSE \$32 1774 CAL
OUR "MONSTER"STEAK, CHARBROILED TO PERFECTION
CHARBROILED SALMON \$16 490 CAL
CHARBROILED AND PERFECTLY SEASONED SALMON FILLET

Sides



ADDITIONAL SIDES ARE \$2.50

SIDE SALAD (80C) | SEASONED FRIES (280C)
STEAMED RICE (120C) | FRESH VEGETABLES (40C)
MEDITERRANEAN QUINOA SALAD (45C)
KIMCHI (35C) | CUP OF SOUP (280 C)
MASHED POTATOES AND GRAVY(100C)
BEER-BATTERED ONION RINGS (130C)
COLESLAW (89C) | KILLER BEANS (160C)
SMOKED GREENS (40C)
SMOKED MAC AND CHEESE (260C)
BAKED POTATO (197C) ADD \$2.50

Desserts



NY CHEESECAKE \$6 610 CAL

TOPPED WITH STRAWBERRY OR CHOCOLATE
SAUCE

BANANA PUDDING PARFAIT MASON JAR \$7 460 CAL

MASON JAR FILLED WITH LAYERS OF BANANA
PUDDING, NILLA WAFERS AND TOPPED WITH
WHIPPED CREAM

BROWNIE SUNDAE \$5 330 CAL

WARM CHOCOLATE BROWNIE TOPPED WITH ICE
CREAM, WHIPPED CREAM CHOCOLATE SAUCE,
CARAMEL, AND A CHERRY

CREME BRULE \$5 210 CAL

RICH CUSTARD BASE TOPPED WITH A HARD
LAYER OF CARAMELIZED SUGAR

SMOKED APPLE STRUDEL \$6 478 CAL

CINNAMON APPLES WRAPPED IN FLAKEY PUFF
PASTRY AND HOUSE-SMOKED. SERVED WITH A
SCOOP OF VANILLA ICE CREAM

Drinks



BOTTOMLESS SODA \$2.75

ICED TEA | LEMONADE \$2.25

COFFEE | HOT TEA \$2.25

HOT CHOCOLATE \$2.75

MILK | CHOCOLATE MILK \$2.25

Draft on tap



	PINT	MUG	PITCHER
STONE, SCORPION BOWL IPA	\$6	\$12	\$24
STONE, RIPPER RALE ALE	\$6	\$12	\$24
STONE, ARROGANT BASTARD ALE	\$6	\$12	\$24
STONE, DELICIOUS	\$6	\$12	\$24
MODERN TIMES, ICE	\$6	\$12	\$24
BALLAST POINT, SCULPIN IPA	\$6	\$12	\$24
BALLAST POINT, LONGFIN LAGER	\$6	\$12	\$24
BALLAST POINT, CA KOLSH	\$6	\$12	\$24
WARSTEINER	\$6	\$12	\$24
MILLER LITE	\$4	\$8	\$16
LEINENKUGLE'S, HONEY WEISS	\$4	\$8	\$16
BLUE MOON	\$6	\$12	\$24

Bottled Beer



DOMESTIC	\$3
BUDWEISER	
BUD LITE	
MILLER LITE	
YUENGLING	
O'DOUL'S	
IMPORTS & PREMIUMS	\$4
GOOSE ISLAND IPA	
SAMUEL ADAMS LAGER	
HEINEKEN	
CORONA	
STELLA ARTOIS	
DOS EQUIS XX LAGER	
NEW CASTLE ALE	
FAT TIRE MICRO-BREWS	\$6
AMBER ALE	
WHITE ALE	
VOODOO RANGER IPA	
CITRADELIC TANGERINE IPA	