

FLYERS

Menu

STARTERS

Oyster shooters

(2) 7- Half Dozen 18-
Pacific yearling oysters and cocktail sauce

Bloody Mary Shooters

(2) 9- Half Dozen 22-
Bloody Mary mix vodka and
Pacific yearling oysters

Basket of Fries

Straight waffle or tater tots 6-
Sweet Potato 7-

Seattle Fries

Straight cut fries tossed
with toasted garlic and parmesan 10-

Gravy Fries

Wedge cut fries steak bites demi-glace
sauteed mushrooms and onions 12-

Chili Cheese Tots

Flyers chili and cheddar jack cheese 10-

FLYERS WINGS!

Served with ranch or blue cheese

Traditional

Marinated in Flyers
Award Winning Heat Seeker Hefe'
slow smoked 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

Pickle chips

Flyers Favorite! Locally grown hand
breaded served with comeback sauce 10-

Airplane Onion Rings

Panko breaded sweet onions with
ranch and schricha catsup 12-

Nachos

Fresh tortilla chips cheddar jack cheese
black beans jalapenos olives pico de gallo.
Salsa guacamole sour cream on the side. 12-
Add chicken or beef 4-

Jalapeno Artichoke Dip

Cream cheese mozzarella provolone and
pepperoncini with pita or tortilla chips. 12-

Buffalo Chicken Dip

Cream cheese buffalo sauce cheddar cheese
ranch seasoning with pita or tortilla chips 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-

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-

Mustang

Pulled pork bacon Tillamook cheddar
BBQ sauce and onion ring 13.5-

Devastator

Tillamook cheddar ham bacon waffle fries
pickle chips and fried egg 15-

Banshee

Pastrami sauerkraut Tillamook Swiss
Cheese 1000 on the side. 15-

Tornado

Tillamook Swiss cheese
sauteed onions and mushrooms 13.5-

Sky Train

Tillamook cheddar cheese
triple bacon fried egg. 14-

Vengeance!

Smothered in chili and topped with
cheddar cheese tomato and onion. 16-

The 'Old 666'

ARE YOU UP FOR THE CHALLENGE?!

Six patties loaded with bacon and
cheese lettuce tomato and onion a
pound of fries and a 16 oz drink!
Finish in 30 minutes or less...
Its on Flyers! And you win THE POT!
Fail.... Humiliation! Disappointment!
And You Pay For It! Good Luck!!! 49-

Liberator

Double Patty 6-
Ground wild boar bacon and beef patty
with Tillamook cheddar and bacon. 16-

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-
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-

Pickle chips 3-

(6) Sweet Onion Rings 4-

Cole Slaw 2- Potato Salad 2-

Mac n Cheese 3-

Seasonal Vegetables 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

Horseradish Cream Sauce .75

Ginger Soy .50

Sweet Chili .50

Teriyaki .50

BBQ .75

Original Hot (Buffalo) .75

Afterburner 1.00

Salsa .50

Sour Cream .50

Guacamole 1.00 Pico de Gallo .75

SANDWICHES

Gluten Free Bread Available Gf

Prime Rib Dip

House smoked prime rib choice of cheese
toasted hoagie roll with au jus. 15-

Flyers 'Filly'

Chopped prime rib sauteed mushrooms
onions and provolone cheese. 17-

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 Reuben

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

Brewery Dog

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

Caprese 12- Add Chicken 4-

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

SMOKED MEATS

Baby Back Ribs

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

Pulled Pork Sandwich

BBQ sauce Tillamook cheddar and slaw. 12-

SEAFOOD

Alaskan Cod

(2) piece 12- (3) piece 15-

Humbles Blonde Ale beer battered Alaskan cod with house made tartar sauce

Seared Ahi

Sashimi grade ahi with ginger soy dipping sauce. 18-

Northwest Jambalaya

Sauteed Mussels clams cod shrimp chicken and smoked sausage with tomato sweet peppers and celery over Cajun rice. 19-

Torpedo Shrimp

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

Coconut Prawns

Hand breaded wild prawns Thai sweet chili dipping sauce. 16.5-

Fried Calamari

Served with garlic aioli or marinara. 13.50-

Penn Cove Shellfish

Mussels Clams or Mix 18-

1.5 pounds steamed in Flyers' Heat Seeker Hefe' with garlic lemon butter tomato and scallions with fresh baguette.

*Gf sub white wine for beer

Beacher's Mac-n-Cheese

Schricha Mac n Cheese

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

Baked Mac-n-cheese

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

RUNWAY TACOS

2 tacos with cheddar jack and cotija cheese shredded lettuce avocado and cilantro on Mazina flour tortillas

Add a taco 4-

Baja Fish

Fried or Grilled topped with crema slaw. 12-

California Chicken

Chicken roasted red pepper cilantro lime. 12-

Carne Asada

Marinated beef onion cilantro lime. 12-

Vegetarian/Vegan

Black bean or Beyond Meat with cilantro and lime. 12-

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

Breakfast Anytime!

Two eggs bacon sausage or ham potatoes toast or English muffin 12-

Biscuits and Gravy with Sausage 12-
Add Two Eggs 3-

SOUPS

New England Clam Chowder

Cup 5- Bowl 10-
Clams bacon potato celery cream

Beef and Black Bean Chili

Cup 6- Bowl 11-

Soup of the Day

Cup 4- Bowl 8-

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

Mixed greens cucumber carrots tomato and croutons with choice of dressing. 10-

Caesar

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

Bleu cheese bacon tomato diced onion. 11-

Tomato Basil Mozzarella

Beef steak tomato fresh mozzarella basil balsamic and olive oil drizzle. 15-

Soda Juice Coffee Tea

Pepsi Diet Pepsi Twist Lemon Lime
Fanta Orange Mountain Dew
Dr. Pepper Diet Dr. Pepper
Mug Root Beer Henry's Root Beer
Canada Dry Ginger Ale

Fresh Brewed Ice Tea Sweet Tea
Lemonade Strawberry Lemonade
Raspberry Lemonade Arnold Palmer

Fidalgo Bay Coffee Regular or Decaf
Hot Tea Selection

Apple Orange Grapefruit
Pineapple Cranberry Tomato Juice
Milk Chocolate Milk

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

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

Take a 'Test Flight'

Six 4 oz samples of Flyers Brand Beer

Rotating Guest Tap(s)

Please Ask

DOMESTIC/IMPORT BEER

Ranier 'Tall Boy' 5-
Coors Light 16oz Aluminum 5-
Bud Light 16oz Aluminum 5-
Corona 12 oz Btl 4-
Guinness Draught Can 16 oz 7-

NON ALCOHOLIC BEER

Bitburger Pilsner 4-
Clausthauler Amber 4-
Erdinger Hefeweizen 5-

GLUTEN FREE BEER

Omission Lager and Pale Ale

CIDER

Rotating Draft Handle(s) 7-
Seattle Cider Semi Sweet 16 oz 7-
Seattle Cider Dry 16 oz. 7-

WINE BY THE GLASS

Fourteen Hands WA 7-
Chardonnay Pinot Gris
Cabernet Sauvignon Merlot
Columbia Winery WA 8-
Chardonnay Cabernet Sauvignon Merlot
Rotating Riesling WA 8-
Rotating Pinot Noir OR 8-
Spoiled Dog Pinot Gris WA 8-