

FLANKER

KITCHEN + SPORTING CLUB

SHAREABLES

- Spicy Tuna Bites* GF / 18**
Tuna Tartare, Spicy Soy Sauce, Spicy Jalapeño Mayo on Crispy Rice
- Spinach & Artichoke Dip VG / 19**
Roasted Garlic, Parmesan Cheese, Artichokes, Tajin Corn Chips
- Mac & Cheese Bites VG / 16**
Served with Buffalo Ranch
- Pulled Pork Sliders / 17**
Overnight Smoked Pork Shoulder, BBQ Sauce, Cole Slaw, Mini Buns (3 pcs)
- Chips & Guacamole GF V / 14**
Roasted Red Tomato Salsa, Tajin Corn Chips
- Tailgate Nachos GF / 19**
Tajin chips, Pico de Gallo, Avocado, Queso
Add Chicken +7 Add Carne Asada +8
- Giant Soft Pretzel VG / 18**
Dijon, Beer Cheese Sauce
- Tuna Tartare Tacos* / 24**
Wonton Shell, Cilantro, Yuzu Guacamole, Soy Reduction
- Pigs in a Blanket / 19**
Hot Links, Puff Pastry, Honey Mustard (4pcs)

TENDERS & WINGS

- Country Style Tenders / 18**
Fries, Choice of Buffalo, Ranch or Secret Sauce
- Crispy Wings GF / 22**
Choice of :
Salt & Lemon Pepper / Buffalo / Spicy Korean Gochujang
- Vegetarian Tenders V / 16**
100% Vegetarian, Derived From Mushrooms



BURGERS & MORE

1/2lb Burgers Made From Black Angus Short Rib Blend Served on a Brioche Bun with French Fries. Make it a Double +5

All American* / 20
American Cheese, Caramelized Onions, Pickles, Comeback Sauce

The Farmhouse* / 22
Fried Egg, Gruyere Cheese, Arugula, Pickle Spear, Tomato, Bacon Jam

BBQ Chicken Sandwich / 19
Fried Chicken, Smoked Bacon, Gouda, Crispy Onion, Toasted Brioche Bun

Vegan Mushroom Burger V GF / 16
Portabella Mushroom, Gluten Free Bun, Lettuce, Tomato, Pickle With A Vegan Aioli
**Vegan Aioli Contains Nuts*

Hot Chicken Sandwich / 19
Crispy Fried Breast, Frank's Hot Sauce, Lettuce, Tomato, Pickles, Brioche Bun

Steak Sandwich / 22
Steak, Provolone, Bell Peppers & Onion with Chipotle Aioli

Steak & Fries* GF / 42
UT-47 Provisions – 10oz Striploin, Parmesan Fries, Chimichurri Sauce

Sporting Club Platter / 38
Country Style Tenders, Loaded Tots, Sea Salt Pretzel Bites, Beer Cheese Sauce, Buttermilk Ranch and Buffalo

SIDES / 8

Tater Tots / Side Salad / French Fries / Sweet Potato Waffle Fries

Signature Sauce Flight / 6
Dunk, Dip, & Spread

LIGHTER FARE

Add Chicken, +7 Add Carne Asada, +8

Classic Caesar Salad* / 15
Chopped Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Chopped Italian Salad / 17
Romaine Lettuce, Artichoke Hearts, Roasted Tomato, Olives, Pepperoncini, Provolone, Genoa Salami, Oregano Vinaigrette

BBQ Burnt End Wedge / 16
Cherry Tomato, Crispy Fried Onions, Buttermilk Blue Cheese Dressing

Poke Bowl* GF / 24
Marinated Ahi Tuna, Rice, Mixed Greens, Avocado, Cucumber, Sesame, Sweet Chili

TACO TIME

Vegan Chorizo & Potatoes V / 14
Smoky Soy Chorizo, Crispy Potatoes, Cilantro & Onion, Salsa Verde

Carnitas GF / 15
Overnight Smoked Pork Shoulder, Cilantro & Onion, Salsa Verde, Guacamole

Carne Asada* GF / 16
Grilled Ranchera Steak, Cilantro & Onion, Roasted Red Salsa, Guacamole

Fish Tacos / 19
Beer Battered Cod, Jicama Slaw, Chipotle Crema, Guacamole, Salsa Verde

HOME STRETCH

Chocolate Mousse Cake / 8
Chocolate Foundation, Chocolate Mousse, White Chocolate Mousse, Rich Dark Chocolate

Bananas Foster Sundae / 12
Vanilla Bean Ice Cream, Caramelized Banana, Toasted Pecans, Rum & Brown Sugar Sauce

Cinnamon Churros / 10
Vanilla Ice Cream, Dulce De Leche Sauce

BEVERAGES

SPECIALTY COCKTAILS

- “The Friendly” (Old Fashioned) / 16**
High West American Prairie, Disaronno, Orange Bitters And Citrus Peel Enhanced With Luxardo Cherry
- Flanker G&T / 15**
Fords Gin, Fresh Cucumber, Grapefruit Bitters, Fever Tree Elderflower Tonic Float of St-Germain
- Chai Mule / 13**
Smirnoff Vodka, Fever Tree Ginger Beer, Fresh Lime, Chai Tea Foam
- Dragonberry Mojito / 17**
Bacardi Dragonberry, Bacardi Silver, Lime Juice, Simple Syrup, Mint Leaves Prickly Pear Purée
- Spicy Margy / 16**
Lunazul Tequila, Ancho Reyes Liqueur, Firewater Bitters, Pomegranate-Mango Mix, Fresh Lime, Served With Tajin-Black Lava Salt
- The Jolt (Our Espresso Martini) / 14**
American Harvest Vodka, Mr.Black Coffee Liqueur, Licor 43 Cold Brew
- Boogie Nights / 15**
Five Wives Heavenly Vodka, Passionfruit Puree, Moscato, Lime Juice, Hellfire Bitters



SEASONAL COCKTAILS

Lavender Lemonade / 16
Tito's Vodka, Lavender Simple Syrup, Lemonade, Absinthe Spray, Mint, Lemon

Summer Cooler / 15
Ketel One Peach & Orange Blossom Vodka, Peach Schnapps, Lemonade, Cranberry Juice, Matua Sauvignon Blanc, Orange, Lemon

Watermelon Sugar High / 14
Evan Williams Bourbon, Aperol, Lemon Juice, Watermelon Red Bull, Lemon

Spicy Cucumber Margarita / 15
21 Seeds Jalapeno & Cucumber Tequila, Cointreau, Lime Juice, Spicy Agave Nectar, Cucumber, Tajin Rim

Hibiscus Gin Sour / 15
Fords Gin, Hibiscus Simple Syrup, Lemon Juice, Egg White, Hibiscus Flower

RESERVE COCKTAILS

B Signal / 38
Clase Azul Reposado, Montenegro Amaro, Chocolate Bitters, Orange Bitters

Mr. Lee's Manhattan / 18
Nikka Coffee Grain Whisky, Lillet Blanc, Orange Bitters

ALCOHOL-FREE

Fancy-Like / 8.5
Fresh-Squeezed Seasonal Juice, Fassionola Syrup, Filled-Up With Ginger Beer, Simple Syrup

Cucumber Mode / 9
Fever Tree Elderflower Tonic, Fresh Cucumber, Mint, Citrus

Fever Tree Tonic Waters / 6
Mediterranean, Elderflower, Ginger Ale, Ginger Beer, Grapefruit

NA Beer
Athletica IPA / 7 | Heineken Zero / 7
Athletica Pilsner / 7
Lagunitas Hoppy Refresher / 6
Lagunitas IPNA / 6

- Coca-Cola | Diet Coke | Sprite 4
- Dr. Pepper | Iced Tea 4
- Doma Coffee | Rishi Teas 5
- Evian Water (500ml) 6
- Evian Water (1000ml) 12
- Red Bull Editions 8
- Red Bull Energy Drink 8
- San Pellegrino 9

 Vegan  Vegetarian  Gluten Free

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

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DRAFT BEERS

* PROUDLY BREWED LOCALLY

GLASS | PITCHER

1. Hopy Little Thing Hazy IPA, California 5.0%	8 25
2. *Uinta Cutthroat American Pale Ale, Utah 5.0%	8 25
3. *Squatters Juicy IPA, Utah 5.0%	8 25
4. Melvin Killer Bees Blonde Ale, Wyoming 5.0%	8 25
5. *Wasatch EVO Amber, Utah 5.0%	8 25
6. Michelob Ultra, Missouri 4.2%	7 24
7. Bud Light, Missouri 4.2%	7 24
8. Blue Moon, Colorado 5.0%	9 26
9. Coors Light, Colorado 5.0%	8 24
10. Big Wave Kona, Hawaii 4.4%	7 24
11. Guinness, Ireland 4.0%	9 30
12. Pacifico, Mexico 5.0%	8 28
13. Stella Artois, Belgium 5.0%	9 27
14. Mango Cart, California 5.0%	8 24
15. Modelo, Mexico 4.4%	8 24

RED WINE

BTG | BTB

Rodney Strong Cabernet Sauvignon, Sonoma County, CA	15 60
Erath Pinot Noir, Willamette Valley, OR	13 55
Waterbrook Merlot, CA	13 55
Decoy Cabernet Sauvignon, Sonoma, CA	75
Honig Cabernet Sauvignon, Napa Valley	115
The Prisoner Red Blend, Napa Valley, CA 750ml	150

WHITE WINE

BTG | BTB

Matua Sauvignon Blanc, Marlborough, New Zealand	10 40
Guinigi Pinot Grigio, Italy	16 65
Sonoma Cutrer, CA	16 65
St. Chateau Michelle Reisling, CA	16 95

CHAMPAGNE, SPARKLING & ROSÉ

BTG | BTB

Seven Daughters Moscato, Italy	13 55
Adami Garbel Prosecco, Italy	15 60
Chandon Blanc De Pinot Noir Sparkling	15 60
Lorenza Rosé, CA	16 65
Veuve Clicquot, France	145
Dom Pérignon, France	450
Veuve Magnum 3 Liter	1.5k

SHOT & BEER SPECIALS

Irish	15
Jameson & Guinness	
Mexican	13
Lunazul & Mini Miller Highlife	
American	13
Jack Daniels & Bud Light	
Utah	15
Sugar House Bourbon & Squatters Juicy IPA	
PBRtini	15
Evan Williams & PBR Tall Boy	
Citrus Twist	15
Lemon Drop & Blue Moon	

CANNED & BOTTLED BEERS

* PROUDLY BREWED LOCALLY

1. *TF Brewing Wicked Sea Party, Utah 5.0%	8
2. *TF Brewing Ferda Double IPA, Utah 8.2%	10
3. *TF Brewing Granary Kellerbier, Utah 4.7%	8
4. *TF Brewing Albion Trippel, Utah 10.2%	13
5. *Dallas Alice Belgian Style Blonde Ale, Utah 6.2%	8
6. *Moab Pilsner, Utah 5.0%	7
7. *Red Rock Brewing Elphino Double IPA, Utah 8.0%	14
8. *Red Rock Brewing Frohlich Pilsner, Utah 5.5%	10
9. *Red Rock Marvela Belgian Ale, Utah 11.0%	14
10. *Red Rock Brewing Red Imperial Ale, Utah 9.5%	12
11. *Red Rock Drioma Imperial Stout, Utah 10.1%	10
12. *Wasatch Devastator Double Bock, Utah 8.0%	8
13. *Rooster's Honey Wheat, Utah 5.0%	7
14. *Proper Brewing Co. Blizzard Wizard Hazy Pale Ale, Utah 5.0%	7
15. *Uinta Dirty Pop Hard Seltzer, Utah 5%	8
16. *Saltfire Dirty Chai Stout, Utah 6.7	8
17. *Saltfire Kolsch, Utah 6.2	7
18. *Top of Main Parlor Blonde Ale, Utah 5.0%	8
19. *Epic Brewing Utah Hip Check Imperial Lager, Utah 7.5%	8
20. Prairie Artisan Ales Napoleon Squeeze, Oklahoma 4.7%	9
21. Prairie Artisan Ales Rainbow Sherbet Sour Ale, Oklahoma 5.2%	10
22. Chimay Cinq Cednt, Belgium 8.0%	30
23. Hoegaarden Belgian Wheat, Belgium 4.9%	6
24. Duvel, Belgium 8.5%	12
25. Gin & Juice By Dre & Snoop 5.9%	8
26. Corona, Mexico 4.6%	7
27. Modelo Negra, Mexico 5.3%	8
28. Lagunitas Hazy Wonder IPA, California 6.0%	7
29. High Noon Hard Seltzer Vodka Peach, California 4.5%	7
30. High Noon Hard Seltzer Vodka Pineapple, California 4.5%	7
31. High Noon Hard Seltzer Vodka Lime, California 4.5%	7
32. Mother Earth Cali Creamin Orange Creamsicle Ale, California 5.0	7
33. Molsen Canadian Canada 5.0%	7
34. Labatt Blue Pilsner, Canada 5.0%	7
35. Hitachino Nest Weizen, Japan 5.5%	12
36. Hitachino Nest White Ale, Japan 5.5%	10
37. Hitachino Nest White Stout, Japan 7.5%	12
38. Melvin 2x4 Double IPA, Wyoming 9.9%	10
39. Pipeworks Ninja vs. Unicorn, Illinois 9.0%	10
40. Crabbies Ginger Beer, Scotland 4.8%	7
41. Budweiser, Missouri 5.0%	6
42. Dogfish Head 60 Minute IPA, Delaware 6.0%	9
43. Dogfish Head 90 Minute IPA, Delaware 9.0%	11
44. Miller High Life, Wisconsin 4.5%	5
45. Rainier, Washington 4.6%	6
46. Heineken, Amsterdam 5.0%	7
47. Voodoo Ranger IPA, Colorado, 9.0%	9
48. Voodoo Ranger Fruit Force IPA, Colorado, 9.5%	9
49. Voodoo Ranger Juice Force IPA, Colorado, 9.5%	9
50. Sierra Nevada, Nevada 5.0%	7
51. Pabst Blue Ribbon Tall Boy, Milwaukee 5.0%	8

BACK OF THE FRIDGE BEER

Bartender's Pick	7
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