

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

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

CARVER ROAD
HOSPITALITY

FLANKER

KITCHEN + SPORTING CLUB

DRAFT BEERS

* PROUDLY BREWED LOCALLY

GLASS | PITCHER

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|--|--------|
| 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

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| 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

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|---|---------|
| 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

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|---------------------------------------|---------|
| 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

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

CANNED & BOTTLED BEERS

* PROUDLY BREWED LOCALLY

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| 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

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| Bartender's Pick | 7 |
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Vegan Vegetarian Gluten Free

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