

## STARTER

### BASKET-O-BRUSSELS | 11

applewood-smoked bacon  
honey mustard + parmesan

### BARREL ROLL TATER TOTS | 11

cheddar + applewood-smoked bacon  
scallions + sour cream

### SPITFIRE SMOKED WINGS | 18

buffalo mild, buffalo hot or bbq + house pickles

### SMOKED CREAM CHEESE | 13

pepper jam + pork rinds

## FLIGHT

### SKY HIGH NACHOS | 16

lettuce + pico + jack cheese + jalapeño  
guacamole + sour cream + queso  
+ 1/4 pound smoked beef brisket +17  
+ 1/4 pound chicken breast +10  
+ 1/4 pound pulled pork +14

### SMOKED FISH DIP | 17

local fish + cream cheese + lemon  
corn tortilla chips + chef's hot sauce

## SEAPLANE SALADS

### FALCON'S NEST SALAD | 13

mixed greens + tomato + cucumber  
red onion + balsamic dressing

### PILOT'S WEDGE SALAD | 15

iceberg + applewood-smoked bacon + tomato  
red onion + blue cheese dressing

### SEA LEVEL CAESAR SALAD | 15

romaine + parmesan + crouton + florida lemon caesar

### SALAD ADD-ONS

+ 1/4 pound blackened fish +13 | + 1/4 pound chicken breast +10

## PORT DAWGS

footlong hot dog + seasoned fries substitute a side salad +4

### DUSTER DAWG | 15

creamy mac + scallions  
applewood-smoked bacon

### HANGAR DAWG | 16

split & smoked sausage  
pickle slaw + smoked tomato mayo

### PLANE JANE | 13

dawg + plain + simple

## COCKPIT BURGERS

twin griddled beef patties + seasoned fries  
substitute a side salad +4 | gluten-friendly bun available upon request

### THE FALCON | 18

applewood-smoked bacon + provolone  
crisp onions + black pepper mayo

### MORNING FLYBY | 18

tots + egg over-easy + applewood-smoked bacon  
provolone + ketchup + mayo

### B12 BOMBER | 18

blue cheese fondue + applewood-smoked bacon  
pickled apple + rocket

### CARGO FREIGHTER | 21

pulled pork + bbq + cheddar  
applewood-smoked bacon + crisp onion rings

### THE OLD SCHOOL BURGER

american cheese + nest sauce + lettuce + tomato + onion + pickle

CLASSIC 17    DOUBLE 21    TRIPLE 24



## HANGAR HANDHELDS

sandwich + seasoned fries  
substitute a side salad +4 | gluten-friendly bun available upon request

### AFTERBURNER | 19

blackened fish + lemon tartar  
lettuce + tomato + onion +  
buttered roll

### CAPTAIN'S CLUB | 18

slow-roasted turkey + lettuce  
tomato + applewood-smoked bacon  
swiss + mayo

### BOOMER | 22

beef brisket + slaw

### AIRWOLF | 17

chicken + lettuce + tomato  
applewood-smoked bacon  
cheddar + ranch

### THE CHAPPIE | 17

pulled pork + pickle slaw  
crisp onion + pepper jam

### CROP DUSTER | 16

black bean patty + lettuce  
tomato + avocado ranch

## SMOKED TRAIL BBQ

claim your luggage by adding two carry-ons + cornbread

RIBS | PULLED PORK | BEEF BRISKET |  
SMOKED SAUSAGE | CHICKEN

PICK TWO | 29    PICK THREE | 38    PICK FOUR | 45

## CARRY-ONS

EXTRAS | 6 EACH

### MAC + CHEESE

BURNT ENDS BAKED BEANS |  
ONION RINGS

### FRIES

TATER TOTS

### SLAW

CORNBREAD

## DESSERTS

### BROOKIE | 11

brownie + cookie  
chef verousce's chocolate sauce  
add a scoop of vanilla ice cream +3

### BLUE THUNDER BANANA PUDDING | 10

banana pudding + 'nilla wafers  
fresh banana + caramel

### LEMON BOMB CHEESECAKE | 10

blueberry compote + cream

### OLD SCHOOL SHAKE\* | 14

ice cream + vanilla bean + milk

### OPERATION OREO SHAKE\* | 14

ice cream + vanilla bean  
fudge + cookie

\*add a shot of woodford reserve  
bourbon to any shake + 8

Consuming raw or undercooked meats / poultry  
seafood / shellfish or eggs may increase your risk  
of foodborne illness.

Please notify us of any food allergy. All parties of  
8 or more will have an automatic gratuity of 21%  
added to the check. One check per table please.

Gluten-friendly bread  
available upon request

gluten-friendly    vegan



Take flight on select Saturdays  
each month with our exclusive  
speakeasy dinner series.  
Soar through a three-course  
culinary journey, launching with  
local craft beer and premier bour-  
bon pairings. As a special club  
benefit, you'll also be the first to  
try the barrel-aged cocktail of the  
month, featuring a new ingredient  
with each batch! \$79/person.

LAUNCHING IN MARCH.  
DETAILS COMING SOON!

## FRIDAYS

SMOKED PRIME RIB | 32  
baked potato + asparagus

## SATURDAYS

SMOKED CHEESESTEAK  
SANDWICH | 20  
six-hour smoked + peppers  
onions + american cheese + fries

## SUNDAYS

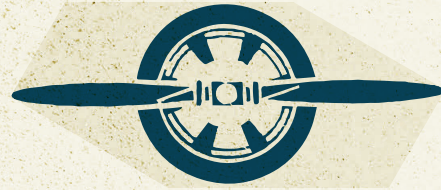
AWARD-WINNING  
SMOKEHOUSE CHILI | 14  
bbq burnt ends + beans  
jumbo grilled cheese crouton  
sour cream + green onion

## BEER BUCKETS

AVAILABLE FRIDAY-SUNDAY

OUR BEER BUCKET | 19  
bartender's selection of 5 beers

YOUR BEER BUCKET | 28  
your selection of 5 beers



## IN-FLIGHT COCKTAILS

### **HUCKLEBERRY LEMONADE | 14**

blue ice huckleberry vodka + blueberry real + lemonade

### **NAS KEY WEST | 15**

siesta key toasted coconut rum + pineapple juice + lime + coconut real

### **MACH FIVE MULE | 15**

tito's handmade vodka + blood orange purée + lime juice + ginger beer

### **THE LAST FLIGHT | 19**

bourbon flight of buffalo trace + horse soldier + ammunition

### **GEORGIA AIRMAN | 15**

horse soldier bourbon + peach nectar + lemon

### **FIRST CLASS MARGARITA | 15**

herradura reposado tequila + hennessy + lime + agave + amaretto float

### **PAPER AIRPLANES | 13**

nostalgia + kool-aid + yup...more kool-aid + red sangria ice cubes + citrus

### **THE BING BLOODY | 15**

six-vegetable infused ketel one vodka + fully load bloody mary blend + smoked sausage

### **THIS MONTH'S BARREL-AGED COCKTAIL | 15**

released monthly on the first of each month + when it's gone, it's gone!

### **LAST MONTH'S BARREL-AGED COCKTAIL | 11**

not likely, but we may still have some stashed away in the cargo hold

## WINES

### **WHITE WINES**

Lunetta Prosecco Brut | 15

Chateau Ste. Michelle Riesling | 12/48

Zenato Pinot Grigio | 13/49

Mohua Sauvignon Blanc | 14/55

Wente Vineyards Chardonnay | 13/49

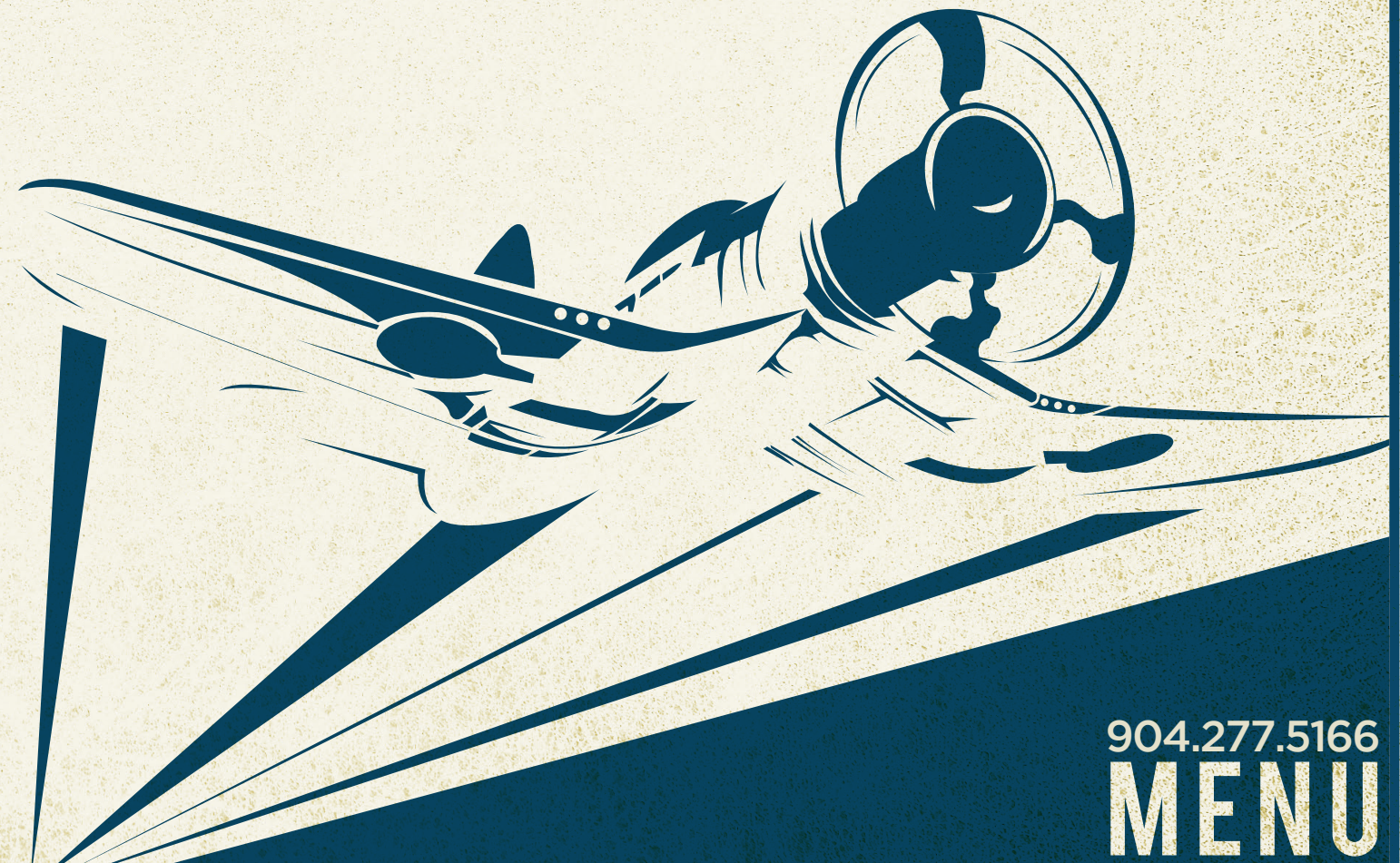
### **RED WINES**

Meiomi Pinot Noir | 14/52

Joel Gott Red Blend | 13/49

Tribute Cabernet Sauvignon | 14/56

# Falcon's Nest



904.277.5166  
**MENU**