SMALL BITES
LOCAL FARM DEVILED EGGS
Condensed bacon, pickled mustard seeds 8
“EL TRIO” DIPS
Queso, guacamole, charred tomato salsa, tortilla chips 13
PARMESAN TRUFFLE FRIES
Parsley, roasted garlic aioli 9
MARINATED OLIVES AND MARCONA ALMONDS 8
LOADED “TATER TOTS”
Queso Tejano, pico de gallo, avocado poblano crema, Jaimito Cotija, pickled jalapeños, micro cilantro 15
Add smoked brisket 3
HOUSE CHORIZO QUESO TEJANO
Served in a cast iron, tortilla chips 11
KITCHEN CHEESE BOARD
Featuring regional cheeses, seasonal garnish 20
LOW AND SLOW HOUSE-SMOKE BRISKET TOSTADA
Poblano avocado crema, chorizo, pickled red onion, refried beans, cotija cheese 13
SOUP OF THE DAY
Crafted daily 8
TORTILLA SOUP
Avocado crema, pico de gallo 8

BIG GREENS
BABY ROMAINE CAESAR SALAD
Parmesan, focaccia crisps, cherry tomatoes and creamy garlic dressing 11
FARRO AND ROASTED SEASONAL SQUASH SALAD
Baby arugula, goat cheese, dried figs, maple blood orange vinaigrette 14
SEASONAL KALE AND LOCAL MIXED GREENS
Dried cranberries, Marcona almonds, local Texas goat cheese, tricolor quinoa tabbouleh 13
WEDGE SALAD
Bacon, pickled red onion, chives, blue cheese, balsamic reduction 12
“H-TOWN” COBB SALAD
Chopped romaine, local bacon, hard-boiled egg, garbanzo beans, pickled red onion, blue cheese, avocado, tomatoes, choice of house made chipotle ranch or pomegranate honey vinaigrette 13
Add herb-grilled chicken 6 | Add seared salmon 9 | Add flat iron steak 14

FAVORITES
FLIGHT’S CHICKEN WINGS
Tamarind chipotle sweet chili sauce, celery, carrots, ranch or blue cheese 15
SUSTAINABLE GULF MARKET FISH TACOS
Pickled red cabbage slaw, avocado, chipotle crema, lime 15
CRISPY SMOKED PORK BELLY TACOS
Micro cilantro, grilled pineapple, pickled onions 16
FLIGHT’S NACHOS CONOCIDOS
Beer can chicken, frijoles charros, pico de gallo, avocado crema, queso Tejano, pickled jalapeños, Jaimito Cotija 18 | Half portion 14
Add smoked brisket 3
DONT MESS WITH TEXAS BURGER
BBQ brisket, fried egg, bacon, pomegranate reduction, onion, chipotle mayo 18
FLIGHT’S BURGER
Local bacon, pimento cheese, cheddar cheese, fixin’s, local Kraftsmen Bakery brioche bun 17
TURKEY BLT
Local bacon, lettuce, tomatoes, oven roasted turkey, black pepper mayo, local Kraftsmen Bakery seeded loaf 15
GRILLED CHICKEN LETTUCE CUPS
Texas slow, sweet chili sauce, tricolor sesame seeds 15
GRILLED CHICKEN SANDWICH
Avocado, bacon, pepper jack cheese, chipotle mayo, arugula, Kraftsmen Bakery potato bun 16
HOUSE-MADE VEGGIE BURGER
Honey dijon, avocado, fixin’s, local Kraftsmen Bakery whole wheat roll 14

BIG PLATES
STEAK FRITES
Grilled 12 oz NY strip, truffle parmesan fries, sundried tomatoes chimichurri 34
MARKET FISH
Fingerling potato, arugula, house chimichurri 26
PAN SEARED SALMON
Orange scented butternut squash puree, crispy Brussels sprouts, Blood orange watercress salad 25
ORECCHIETTE PASTA
Walnut pesto, Brussels sprouts, broccoli, cherry tomatoes, shaved parmesan 21
Add herb-grilled chicken 6
Add seared salmon 9
Add flat iron steak 14
AIRLINE CHICKEN A LA BRASA MARINADE
Fingerling potato, arugula, local bacon, caramelized onion, aji Amarillo parsley aioli 22

LOCAL SOURCES:
PACHI PACHI CHEESES, BRAZOS VALLEY CHEESES, J&B FARMS, KRAFTSMEN BAKERY, SWEET CUP GELATOS AND SORBETS, “TEXAS OLIVE RANCH

5 AFTER 5
BRISKET PLATE
House-smoked beef brisket, hot link, central Texas slaw, mac’n' cheese 25
FLIGHT’S CHICKEN FRIED STEAK
Roasted garlic mashed potatoes, crispy garlic Brussels sprouts, house white gravy 24
GRILLED COWBOY RIBEYE
Charro beans, Texas slaw, house steak butter 40
SHORT-RIB
5 hour braised short rib, coffee and ancho chili sauce, mashed potatoes and honey glazed baby carrots 38
HOUSE SMOKED PORK RIBS
Smoked pork ribs, Ancho Bourbon BBQ sauce, central Texas slaw, jalapeno corn muffin Half rack 23  Full rack 32

SIDES
Fingerling potato arugula and chorizo hash | Mac and cheese | Roasted garlic mashed potatoes | Sautéed kale | Charro beans | Roasted baby carrots | Garlic sautéed broccoli | Brussels Sprouts
All sides 7

DESSERT
WARM SKILLET BROWNIE
Praline pecan, caramel, chocolate sauce, vanilla ice cream 9
HOUSE-MADE BREAD PUDDING
Local berries compote, vanilla ice cream 9
SEASONAL COBBLER
Struesel 9 | Add a la mode 2
SEASONAL GELATOS 6
SEASONAL SORBETS 6
COLOSSAL CHEESECAKE
Bakey sauce 10
PUMPKIN CHEESECAKE
Pomegranate balsamic reduction 10

ASK US ABOUT OUR “SWEET CUP” SEASONAL GELATOS AND SORBETS

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Please let us know of any dietary preferences or food allergies we should be aware in the preparation of your meal. 04/17
*18% gratuity will be added to parties of 6 or more. **15% gratuity will be added to all applicable airline vouchers.
### Signature Cocktails

All cocktails are prepared with fresh squeezed juice.

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresa Margarita</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tequila Silver 1800, Cointreau, lime juice, strawberry puree</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>Cucumber-Jalapeno Infused Margarita</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tequila Silver, triple sec, lime juice</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Mango Margarita</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jose Cuervo, triple sec, lime juice, mango puree, chili salt rim</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Berry Bourbon Crush</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red Handed Bourbon, peach liquor, lemon juice, blackberries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seasonal Sangria</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Available in white or red</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tito's vodka, lime juice, simple syrup, muddled cucumber and jalapeño, chili salt rim</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Pomegranate Martini</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Absolute Citron, triple sec, pomegranate puree, lime juice</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Grand Manhattan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Maker's Mark Bourbon, Grand Marnier, sweet vermouth, bitters</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>Pink Lemonade</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dripping Springs Vodka, strawberry puree, basil, lemonade</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Texas Mule</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tito's vodka, ginger beer, lime juice</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Texas Whiskey Flight</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rebecca Creek, Red Handed, TX</td>
<td>16</td>
<td></td>
</tr>
</tbody>
</table>

### Draft Beers

**Local 8**
- Elissa IPA
- Hopadillo IPA
- Shiner Bock
- Santos
- Bombshell Blonde

**Imported 7**
- Stella Artois
- Dos XX

**Domestic 7**
- Sam Adams
- Blue Moon
- Bud Light

### Beers

**Local 8**
- St. Arnold: Amber Ale
- Elissa IPA
- Lovestreet
- Weekend Warrior
- Hopadillo IPA

**Imported 8**
- Amstel XLight
- Corona
- Corona Light
- Guinness
- Negra Modelo
- Stella Artois
- Heineken

**Domestic 7**
- Bud Light
- Budweiser
- Coors Light
- Michelob Ultra
- Miller Light
- Blue Moon
- Angry Orchard
- Sierra Nevada
- Shiner Bock
- O'Doul's
  (Non-alcoholic)

### White Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BV Century Cellars, CA</td>
<td>10</td>
<td>36</td>
</tr>
<tr>
<td>Chanteau St. Jean</td>
<td>11</td>
<td>40</td>
</tr>
<tr>
<td>Sonoma Cutrer, CA</td>
<td>16</td>
<td>60</td>
</tr>
<tr>
<td>Taken Wine Company, CA</td>
<td>-</td>
<td>44</td>
</tr>
<tr>
<td>St. Stupery, CA</td>
<td>-</td>
<td>48</td>
</tr>
<tr>
<td>Cakebread Cellars</td>
<td>-</td>
<td>78</td>
</tr>
<tr>
<td>Rombauer, CA</td>
<td>-</td>
<td>68</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brancott Estate, NZ</td>
<td>11</td>
<td>40</td>
</tr>
<tr>
<td>Provenance, CA</td>
<td>-</td>
<td>48</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meridian Pinot Grigio, CA</td>
<td>11</td>
<td>40</td>
</tr>
<tr>
<td>Piggin Pinot Grigio, It</td>
<td>12</td>
<td>46</td>
</tr>
<tr>
<td>Santa Margherita Pinot Grigio, It</td>
<td></td>
<td>54</td>
</tr>
</tbody>
</table>

### Red Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BV Century Cellars, CA</td>
<td>10</td>
<td>36</td>
</tr>
<tr>
<td>Iconoclast, TX</td>
<td>10</td>
<td>36</td>
</tr>
<tr>
<td>Avalon, CA</td>
<td>11</td>
<td>40</td>
</tr>
<tr>
<td>Estancia, CA</td>
<td>12</td>
<td>46</td>
</tr>
<tr>
<td>Aquinas, CA</td>
<td>12</td>
<td>46</td>
</tr>
<tr>
<td>Francisca, CA</td>
<td>19</td>
<td>74</td>
</tr>
<tr>
<td>Wente Vineyards, CA</td>
<td>-</td>
<td>64</td>
</tr>
<tr>
<td>Vina Montes, CH</td>
<td>-</td>
<td>44</td>
</tr>
<tr>
<td>Columbia Crest, &quot;H3&quot;, WA</td>
<td>-</td>
<td>49</td>
</tr>
<tr>
<td>Ferrari-Carano, CA</td>
<td>-</td>
<td>78</td>
</tr>
<tr>
<td>Silver Palm, CA</td>
<td>-</td>
<td>47</td>
</tr>
<tr>
<td>Merryvale Starmont</td>
<td>-</td>
<td>64</td>
</tr>
<tr>
<td>Jordan, CA</td>
<td>-</td>
<td>120</td>
</tr>
</tbody>
</table>

### Sparkling

**La Marca, Prosecco, IT**
- 10
- 36

**Moet & Chandon, Imperial Champagne, FR**
- 18
- 70

**Segura Viudas, Brut, "ARIA", ES**
- 36

**Mumm Napa, Cuvée, CA**
- 52

**Veuve Clicquot, "Yellow Label", Champagne, FR**
- 130

$1 will be donated to the In The Pink of Health Foundation for Breast Cancer Awareness