

COCKTAILS

Happy Hour 3 - 6 PM | \$2 off cocktails

CLASSIC

Corpse Reviver No. 2 | 10 - Flatlander's gin, fresh squeezed lemon, Lillet Blanc, and lemon peel. Served in an absinthe rinsed coupe.

Sazerac | 12 - Michter's single barrel rye, simple syrup, and Peychaud's bitters. Prepared in an absinthe rinsed rocks glass, garnished with lemon peel.

Martinez | 12 - New Holland's barrel aged gin, sweet vermouth, Maraschino liqueur, lemon peel, and orange bitters. Served in a chilled coupe.

Cuban Daiquiri | 8 - Shaken Flat Lander's Rum, fresh squeezed lime, and simple syrup. Poured into a chilled coupe, finished with a lime wheel.

Last Word | 12 - Chartreuse, Flat Lander's gin, fresh squeezed lime, Maraschino liqueur. Shaken and served in a chilled coupe, Luxardo cherry garnish.

FIZZ

Strawberry Smash | 9 - House infused strawberry vodka, simple syrup, fresh squeezed lemon, soda, and mint. Shaken, and poured into a snifter, garnished with a lemon wedge and mint leaf.

Dark and Stormier | 9 - Flat Lander's rum, fresh squeezed lime, and Brix ginger beer. Prepared in an ice filled mason jar, topped off with dark beer and a lime wedge.

Pimm's Cup | 10 - Pimm's No. 1, Flat Lander's gin, and ginger ale. Built in an ice filled mason jar, garnished with lemon and cucumber slices.

Wright Flyer | 9 - Flat Lander's vodka, grapefruit juice, and muddled basil. Shaken, and served in a chilled coupe. Topped off with Squirt and a fresh basil leaf.

Kentucky Mule | 10 - Flat Lander's bourbon, fresh squeezed lemon, and mint. Served in an ice packed copper mug, with Brix ginger beer, a lemon wedge, and fresh mint.

SHORT

Barstillery Old Fashioned | 11 - Flat Lander's Bourbon, orange marmalade syrup, and house bitters. Poured over a single "rock" of ice, and garnished with a Luxardo cherry.

Road Hound | 9 - Long Road's Aquavit, Campari, and grapefruit juice. Served with a half salted rim, and large cube.

White Whisky Old Fashioned | 10 - Flat Lander's white whisky, orange marmalade syrup, and orange bitters. Poured over a "Rock" of ice, garnished with a Luxardo cherry.

Bill McCoy | 14 - James' Johnny Smoking Gun whisky, sweet vermouth, house bitters and a Luxardo cherry. Built in a rocks glass with a smoked "Rock" of ice.

Street Phoenix | 10 - House infused cinnamon white whisky, Campari, sweet vermouth, and orange peel. Served on the "Rock."

Cucumber Gimlet | 8 - House infused cucumber gin, fresh lime, and soda. Built in an ice filled glass, cucumber garnish.

Manhattan | 12 - Flat Lander's bourbon and sweet vermouth. Finished with house bitters and a Luxardo cherry. Served on the "Rock."

LONG

West Indies Rum Punch | 8 - Flat Lander's Rum, pineapple, citrus juice, and house grenadine. Shaken and strained into an ice packed mason jar, garnished with a lime wedge, and a fancy parasol.

Appleshine | 8 - Flat Lander's white whisky, pressed apple cider, cinnamon syrup, and house bitters. Served in an ice filled mason jar, topped with cinnSamon.

Recovery Room | 9 - Flat Lander's vodka, and house bloody mix. Poured into an ice filled mason jar, with celery, bleu cheese olives, and a lime wedge.

Burial at Sea | 12 - A blend of white, aged and spiced rum, Solera sherry, white port, tropical fruit juice and fresh squeezed lime. Presented with absinthe flamed mint, in a snifter.

Sparkleshine | 9 - Flat Lander's white whisky, Vandermill's Totally Roasted cider, cinnamon syrup, and pecan bitters. Built in an ice filled mason jar.

MARTINIS

Vesper | 10 - Flat Lander's vodka and gin, and Lillet Blanc. Shaken, and strained into a chilled coupe, garnished with lemon peel.

Red Eyed | 9 - Flat Lander's espresso infused vodka, house coffee liqueur, and cream. Shaken to a froth and served in a chilled coupe, garnished with coffee beans.

Dirty Bird | 9 - Flat Lander's vodka, Dolin dry vermouth, and olive brine. Shaken, served in a chilled coupe accompanied by bleu cheese olives.

Beet Me to the Punch | 8 - Flat Lander's vodka, beet juice syrup, and fresh squeezed lime. Presented in a chilled coupe.

ABSINTHE

Absinthe Fountain Service | 10 / Glass - Absinthe with cold water drip over sugar cube. Ask your server about absinthe fountain, spoons, and service.

SIPPING LIST

OFFERED AS A: SAMPLE / 1.5 OUNCES / ROCKS

BOURBON, WHISKY, & SCOTCH

Flat Lander's Bourbon | 4 / 7 / 10

Journeyman Buggy Whip Wheat Whiskey | 5 / 9 / 12

Journeyman Last Feather Rye Whisky | 5 / 9 / 12

Journeyman Feather Bone Bourbon | 4 / 7 / 10

Journeyman Silver Cross Whiskey | 6 / 10 / 13

Buffalo Trace Kentucky Straight Bourbon | 4 / 8 / 10

Bulleit Rye | 4 / 8 / 10

The Michter's Rye Whiskey | 4 / 8 / 10.50

Balvenie Doublewood 17 Year Single Malt Scotch | 10 / 17 / 25

Ardbeg 10 Year Single Malt Islay Scotch | 6 / 10 / 13

Two James Johnny Smoking Gun Whiskey | 6 / 10 / 13

Famous Grouse Scotch | 3 / 5 / 7

TEQUILA & MEZCAL

Corralejo Silver Tequila | 3 / 5 / 6.50

Tres Generaciones Añejo | 5 / 9 / 12

Don Julio Añejo | 7 / 13 / 17

Del Maguey Vida Mezcal | 4 / 8 / 10.50

Dos Jaimes Mezcal Joven | 8 / 12 / 15

WINE

WHITES

House white | 5 glass
hand-picked house selection

Pinot Grigio | 7 / 28
"Cantina Riff" Venezia, Italy

Semi Dry Riesling | 8 / 32
"Left Foot Charley" Traverse City, MI

Chardonnay | 9 / 36
"Michael Pozzan" Russian River Valley, CA

Prosecco Superiore | 5 glass
"Canela" Valdobriadenne, Italy

REDS

House Red | 5 glass
hand-picked house selection

Malbec | 9 / 36
La Posta "Paulucci" Mendoza, Argentina

Gamay | 8 / 32
"Hautes Noelles" Val de Loire, France

Pinot Noir | 11 / 44
"Au Bon Climat" Santa Barbara, CA

Cabernet Sauvignon | 12 / 48
Aviary "Napa Cab" Napa Valley, CA

BOTTLE LIST

Caymus Vineyards 2013 | 95
Cabernet Sauvignon, Napa Valley, CA

Franciscan 2013 | 55
Cabernet Sauvignon, Napa Valley, CA

Stags Leap 2012 | 50
Petite Sirah, Napa Valley, CA

Wente "Sandstone" 2013 | 32
Merlot, Livermore, CA

La Crema | 40
Pinot Noir, Sonoma Coast, CA

Clifford Bay 2015 | 32
Sauvignon Blanc, Marlborough, NZ

BEER & CIDER

Bud Light | 3.25 / can

Bells Two Hearted | 6 / can

Miller Lite | 3.25 / can

Vander Mill Red Apple | 6 / can

Vander Mill Totally Roasted | 6 / can

Ask your server about seasonal cans and tap selection!

SHAREABLES

Charcuterie | 12

Chef's choice of cured meats and house made charcuterie. Served with baguette and accompaniments.

Cheese Board | 12

Ask your server about today's selection. Served with baguette and accompaniments.

Combine for 22

Bread Basket | 5

A daily offering of field and fire organic breads, served with house compound butter.

Flat's Famous Fries | 5

Hand punched daily and fried crisp, tossed in flat's special seasoning and roasted garlic oil.

Truffle style + 1

Olive and Almonds | 8

Olive medley accompanied by pan roasted almonds with sea salt.

Salmon Platter | 12

Cracked pepper smoked salmon, chopped egg, capers, dill and whipped cheese spread, lemon zest, baguette.

Fish Tacos (2) | 8

Seared Mahi, Chipotle aioli, tangy slaw, diced tomato, cilantro.

Deviled Eggs (6) | 8

A rich and creamy Sriracha filling topped by shaved jalapeno.

Bruschetta (4) | 10

Toasted baguette, goat cheese, arugula, roasted beet and tomato medley, blood orange vinaigrette.

Smoked Wings (8) | 9

Slow smoked chicken, house buffalo sauce, crisp celery curls.

Baked Dates (5) | 9

Filled with herbed goat cheese, bacon wrapped, butternut puree, toasted pecans.

Hummus Plate | 9

Hummus, cucumber, house pickled vegetables, baguette.

Salmon Croquettes (5) | 11

Salmon, potato, onion, lemon zest, panko crust, asparagus aioli.

Southwestern Egg Rolls (3) | 8

Chicken, corn, black beans, and melted cheese stuffed in a flaky egg roll served with chipotle aioli.

Sweet Onion Dip | 6

Caramelized onion dip served with house fried chips.

ENTRÉES

Ask your server about our rotating entrée specials.

DESSERTS

Crème Brûlée | 7

Butternut creme, caramelized maple sugar, candied pecans.

Cheesecake | 7

Graham crust, goat cheese, cranberry beet coulis.

Chocolate Fondue | 7

Housemade chocolate sauce served with seasonal fruit.

Ask your server about menu items that are cooked to order. Consuming undercooked meats, poultry and eggs may increase your risk of foodborne illness.