

# FLYING V BAR & GRILL

## Food

STARTERS	
GUACAMOLE seasonal ingredients	\$18.00
BRISKET CON CARNE black beans, ancho chili	\$16.00
ROASTED BRUSSELS SPROUTS arizona honey, calabrian chili glaze	\$12.00
JALAPEÑO BACON WRAPPED QUAIL chorizo, oaxaca, kettle beans	\$15.00
TACOS EL PASTOR pineapple braised pork, cabbage, pico de gallo, cotija	\$16.00
SMOKED CHICKEN QUESADILLA charred salsa, pickled vegetables	\$16.00
SALADS	
ENDIVE pomegranates, blood oranges, pears	\$14.00
CAESAR parmesan, crouton	\$12.00
PETITE GREENS heirloom carrots, radish, cucumber, prickly pear citrus	\$14.00
WARM BEETS burrata, charred kale, hazelnuts	\$14.00
PLATES	
FLYING V BURGER poblano, pepper jack, bacon slab, house fries	\$19.00
BABY BACK RIBS <i>spicy or sweet</i> ; creamed corn	\$20/32
SCALLOPS celery root, pear, brown butter	\$40.00
CHILEAN SEABASS fennel & lemon purée, charred grapefruit and pea	\$40.00
DUCK LEG beets, butternut, pistachio, dates, quince	\$36.00
FILET yukon potato, carrot, cipollini, smoked bacon bordelaise	\$43.00
RIBEYE leek-potato au gratin, roasted garlic asparagus, béarnaise	\$45.00
LAMB SHANK lentil cassoulet, lamb sausage	\$38.00

Flying V is celebrating Valentines Day Weekend! 3 course dinner \$75/ with rosè wine pairing \$90  
 friday & saturday 5pm-9pm/ sunday brunch 10am-1pm & dinner 2pm-9pm full menu available Ask your server to make a reservation!

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

CHEF Tyler Lapotosky