

FLYING V BAR & GRILL

MESQUITE COAL FRIED			
CHARRED SPANISH OCTOPUS	20	GRILLED SHORT RIB TACOS	16
Chorizo, labneh, cilantro mojo, herb salad		Smoked tomato pico de gallo, cabbage, queso blanco	
SMOKY ARTICHOKE & BLISTERED SHISHITOS	18	CHILI CHARRED AHI	20
Charred lemon aioli, cotija, pepita crumble		Avocado, radish, ginger marinade	
SOUP AND SALADS			
BUTTERNUT BISQUE	9	ARIZONA PEACHES	15
Black trumpet mushrooms		Watermelon, grapefruit, avocado, baby greens, cold pressed prickly pear	
SALT ROASTED BEETS	16	HARICOT VERT	15
Goat cheese, hazelnuts, honeycomb, pomegranates		Sunflower seeds, duck confit, lemongrass emulsion, mustard greens	
BURRATA CHEESE	16	HEARTS OF ROMAINE CAESAR	15
Heirloom tomato, endive, watercress, aged balsamic		Croutons, lemon zest, chili flakes	
BAR			
QUESADILLA			16
Salsa Quemada, choice of steak, chicken, organic vegetables			
TABLESIDE GUACAMOLE			18
Traditional or nontraditional, seasonally inspired			
ICED JUMBO COCKTAIL SHRIMP			25
Ahi Amarillo chili sauce cocktail, lemon			
STEAK TAR TAR & JALAPEÑO MUSTARD RUBBED STEAK CARPACCIO			20
Potato & grilled flour tortillas			
FLYING V BURGER			19
Poblano relish, slab bacon, pepper jack, house fries			
BABY BACK RIBS			20 32
Sweet piloncillo or spicy chiltepin, prickly pear, watermelon & citrus			
PRIME AND ALL NATURAL			
12 OZ RIBEYE			45
Sweet & spicy Brussels sprouts, pancetta, parsnip			
7 OZ FILET			50
Salsa verde, summer vegetables			
10 OZ VEAL CHOP STRAUSS FARMS			52
Hibiscus and honey glazed pumpkin, wild rice, and turnips			
COLORADO LAMB CHOPS			55
Broccoli, mashed potatoes, black pepper sauce			
8 OZ ORGANIC CHICKEN A LA PLANCHA			32
Cilantro mojo, citrus salad, crispy potato			
SUSTAINABLE			
SCALLOPS			42
Sea beans, pork belly, pomegranate			
HALIBUT			45
Native bean cassoulet, concentrated tomatoes			
ORA KING SALMON			42
Beluga lentils, asparagus, caviar hollandaise			