

SPECIALTY COCKTAILS & LIBATIONS

Red or White Sangria	\$8
Wine infused with Strawberry, Apple, Orange, Lime, Lemon, Peach, Mango	\$24 carafe
Havana Flight:	\$10
10 Cane Rum, Mint Syrup, Fresh Lime Juice, Fresh	
The Layover	\$10
Pinnacle Whipped Orange, Pinnacle Whipped Chocolate, Orange Juice, Sprite	
Apollo 13 Pimm's Cup	\$10
Pimm's, Ginger Ale, Cucumber with a Lemon Twist	
When Pigs Fly	\$10
Bacon Infused Vodka & Bloody Mary Mix garnished with Celery, Bacon, & Egg	
Tropical Vacation	\$10
Pinnacle Tropical Punch, muddled Mango, Ginger Syrup, Sweet & Sour	
747 Manhattan	\$11
Bulleit Bourbon, Sweet Vermouth with a dash of Cherry Juice	
The Kitty Hawk	\$11
Ketel One Citroen, Tuaca Liqueur, Sweet 'n Sour, Fresh Lemon Juice, Triple Sec, a splash of Sprite & a dash of Grenadine	
Raven Takes Flight	\$12
Jack Daniels Single Barrel, Sprite, & Fresh Lime	
Cloud #9	\$12
Pinnacle Raspberry, White Crème de Cacao, Godiva, Bailey's, Chambord, Frangelico with a splash of Half & Half Mint, & Soda	
The Luna'R'ita	\$12
Luna Malvada Plata, Fresh Lemon Juice, a splash of Sprite, Simple Syrup, topped with Vanilla Orange Infused Luna Malvada Reposado	
The "Kruz" Missile Margarita	\$12
Luna Malvada Reposado, Tuaca Liqueur, Fresh Lime Juice, a Splash of Pineapple Juice	
Amelia Pearheart	\$12
Grey Goose Poire, muddled Pear, Pear Juice, a splash of Sweet 'n Sour & Simple Syrup	
The Mile High Martini	\$12
Belvedere Martini with Blue Cheese stuffed Olives or a Lemon Twist	
The Namikazi	\$12
Ciroc Red Berry, Giroc Peach, Apple Pucker with a splash of Pineapple & Cranberry Juice	
Red-Eye Maria	\$12
Luna Malvada Plata & Bloody Mary Mix garnished with Cilantro, Jalapeno, Cucumber, Tomato, & Lime	
The Jet En-Ginger Martini	\$12
Skyy Ginger, muddled Strawberry & Basil, Ginger Syrup, with a splash of Soda	
One Way Ticket	\$12
Pinnacle Cookie Dough, Creme de Menthe & Bailey's	

BUBBLES BY THE GLASS

Belstar Prosecco Brut NV	
Chandon Split	
Marengo 'Strev' Moscato d' Asti	

WHITES BY THE GLASS

Snap Dragon Chardonnay	
Corvidae 'Ravenna' Riesling	
Walnut Block Sauvignon Blanc	
Stellina Di Notte Pinot Grigio	
Berger Grüner Veltainer	
Tangent 'Ecclestone' White Blend	
Cannonball Chardonnay	

REDS BY THE GLASS

Snap Dragon Cabernet Merlot	
Snap Dragon Cabernet Sauvignon	
Snap Dragon Pinot Noir	
Rojo Mojo Tempranillo	
Evodia Grenache	
Hullabaloo Zinfandel	
Poggio Vipere Chianti	
Hedges 'CMS' Red Blend	
Garrigue Cotes du Rhone	
Bodegas LAN <i>Crianza</i> Tempranillo	
Box Head Shiraz	
Sivas-Sonoma Cabernet Sauvignon	
Baileyana 'Firepeak' Pinot Noir	
Felino Malbec by Paul Hobbs	

BEER

Coors Light	
Miller Lite	
Bud Light	
Budweiser	
O'Douls	
Amstel Light Lager	
Blue Moon	
Corona	
Heineken	
Kiltlifter	
Newcastle	
Fat Tire	
Michelob Ultra	
Stella Artois	
Hoegaarden	
Guinness	
Dos Equis	
Lindeman's Framboise	

Region

Veneto, IT	\$9
Napa, CA	\$10
Piedmont, IT 2010	\$11
California	\$8
Yakima Valley, WA 2009	\$8
Marlborough, NZ 2011	\$8
Italy	\$9
Kremstal, AU 2010	\$10
Edna Valley, CA 2008	\$10
Sonoma County, CA 2010	\$11
California	\$8
California	\$8
California	\$8
La Mancha, Spain 2009	\$8
Calatayud, Spain 2010	\$9
Lodi, CA 2009	\$9
Chianti, Italy 2009	\$9
Columbia Valley, WA 2009	\$10
Rhone Valley, France 2010	\$10
Rioja, Spain 2006	\$11
McLaren Vale, Australia 2010	\$11
Sonoma, CA 2009	\$12
Edna Valley, California 2008	\$13
Mendoza, Argentina 2010	\$13
Colorado	\$4
Milwaukee	\$4
Missouri	\$4
Missouri	\$4
Missouri	\$4
Holland	\$5
Belgium	\$5
Mexico	\$5
Amsterdam	\$5
Arizona	\$5
England	\$5
Colorado	\$5
Missouri	\$5
Belgium	\$5
Belgium	\$5
Ireland	\$5
Mexico	\$5
Belgium	\$10

FLIGHTS OF FANCY DELECTABLES**Pre-Flight Starters:**

Olive Soiree, An Assortment of Olives	\$6.00
Pretzel Bread with Blackberry Whole Grain Mustard or Apricot Dijon Mustard	\$8.00
Gorgonzola, Apple, & Caramelized Leek Cigars	\$8.00

Dips:

Rock Shrimp Margarita with Fire Roasted Tomato with House Made Crostini Lemon Ginger Hummus with Pita Chips	\$8.00
Hot Damn Buffalo Chicken Dip Served with Tri Color Tortilla Chips	\$8.00

Cured Meat Selection- Capocollo, Salami, Prosciutto	\$12.00
Cheese Board: Selection of House Cheeses with Fruit, Rustic Breads, Specialty Nuts	\$13.00

On the Flightdeck:

Bruschetta: Choice of 2 for \$8.00 OR 3 for \$12.00	
Heirloom Tomato Jam with Goat Cheese & Chives	
BLT Bruschetta	
New York Strip with a Gorgonzola Citrus Horseradish & Scallions	
Triple Cream Brie with Brandied Raisin Confit	
Caramelized Onion & Herb Cream Cheese with Almonds	

Salads:

Spring Greens with Seasonal Vegetables & Chilled Pecans with Sour Cherry Champagne Vinaigrette	\$7.00
Baby Spinach Salad with Organic Egg, Grape Tomatoes, Crispy Onions, Sun-Dried Cranberries, Feta Cheese with Hazelnut Pancetta Dressing	
Add Roasted Chicken \$4.00	
Add Filet Mignon \$5.00	

Paninis / Sandwiches

Vanilla Pecan Chicken Salad with Dried Cranberries	\$10.00
Pesto Mozzarella with Roasted Red Pepper, Baby Spinach & Lemon Balsamic Reduction	\$10.00
(add Prosciutto for \$2.00)	
Korean Pork Sandwich with Hot House Cucumber, Pickled Orange & Yellow Carrots, Fresh Cilantro & Serracha	\$10.00
Herb Roasted Beef Tenderloin with Mizuna & Bing Cherry Aioli	\$11.00

The Landing Strip:

Rocky Road Brownie	\$6.00
Bananas Foster Bread Pudding with White & Dark Chocolate	
Oatmeal Salted Bourbon Caramel Cream Cookie Sandwiches (3)	
Cheesecake Lollipops (3)	

PROOF