



H A N G A R

APPETIZERS

BONE-IN WINGS (8) \$14

Buffalo/teriyaki/cajun/lemon-pepper/bourbon/sweet chili/mango habanero/garlic parmesan/BBQ carrots/celery/ranch or bleu cheese

BONELESS WINGS \$13

Buffalo/teriyaki/cajun/lemon-pepper/bourbon/sweet chili/mango habanero/garlic parmesan/BBQ Carrots/celery/ranch or bleu cheese

PRETZELS & QUESO \$10



Pretzel sticks with queso

LOADED FRIES \$12

Queso/pickled onions/bacon/jalapenos/cilantro

FRIED PICKLES \$10

Beer battered pickles/chipotle ranch

TEMPURA CAULIFLOWER \$10

Battered and fried cauliflower/sweet chili sauce/ranch

CHEESE CURDS \$10

Breaded fried cheese curds/ranch



CRAB RANGOON DIP \$12

Cream cheese/crabmeat/mozzarella/fried wonton chips/sweet chili sauce

SHORT RIB NACHOS \$14 Kettle

Chips/queso/short rib/jalapenos/pickled onions/cilantro

SALADS



HOUSE \$14 Mixed greens/cucumber/tomato/red onion/croutons



CAESAR \$14

Romaine/parmesan/croutons/Caesar dressing

CHICKEN COBB \$18

Mixed greens/cucumber/pickled onions/tomato/bleu cheese crumbles/bacon/avocado/egg/grilled or crispy chicken

BUFFALO CHICKEN \$18

Romaine/cucumber/red onion/bleu cheese crumbles/bacon/grilled or crispy buffalo chicken

Dressings: Ranch/Balsamic/Honey Mustard/Italian/ Bleu Cheese/French

SOUPS



TOMATO BISQUE

Croutons

FRENCH ONION

Croutons/Provolone



Vegetarian Option

MAINS

STEAK FRITES \$30 12oz sirloin/compound
butter/truffle oil/parmesan
& herb fries/garlic aioli

BOURBON GLAZED SALMON \$26

Pan-seared salmon/bourbon glaze/mashed
potatoes/seasonal vegetable

12oz BONE-IN PORK CHOP \$26

Caramelized apples/bourbon glaze/mashed
potatoes/seasonal vegetable

CRISPY HALF CHICKEN \$24 Teriyaki glazed
bone-in breast and leg quarter/mashed
potatoes/seasonal vegetable

FISH & CHIPS \$16

Beer battered cod/fries/coleslaw/tartar sauce

DELTA MAC & CHEESE \$15

Cavatappi pasta/queso/bacon/jalapenos/toasted
bread crumbs & parmesan

STUFFED PORTOBELLO \$16

Grilled portobello/spinach/onions/artichoke/goat
cheese/balsamic reduction/rosemary
potatoes/seasonal vegetable

CHICKEN TENDER DINNER \$16

Chicken tenders/fries/coleslaw/dipping sauce

FLATBREADS

MUSHROOM & GOAT CHEESE \$16 Bacon
jam/mushrooms/spinach/red onion/goat
cheese/balsamic reduction

VEGGIE \$14

Basil Pesto/roasted
tomatoes/onions/spinach/artichokes/mozzarella balsamic
reduction

SMOKE HOUSE \$16

BBQ/grilled chicken/red onions/bacon/mozzarella/avocado

MARGHERITA \$14

Spicy marinara/mozzarella/roasted tomatos/basil

SIDES

COLESLAW \$2 TRUFFLE FRIES \$5
SIDE HOUSE \$8 SIDE CAESAR \$8
FRENCH FRIES \$4 SWEET POTATO
FRIES \$4 SEASONAL VEGETABLE \$3
ROASTED ROSEMARY POTATOES \$4
MASHED POTATOES \$3

 *Vegetarian Option*

COCKTAILS

RYE OLD FASHIONED \$13

Bulleit Rye/Demerara Syrup/Angostura Bitters

BLOODY MARY \$14

*Vodka/Lemon Juice/Spicy Tomato Juice/
Celery/Bacon/ Lemon/Green Olives/Jalapeno/
Cilantro*

MOSCOW MULE \$12

Vodka/Fresh Lime Juice/Ginger Beer

DELTA LONG ISLAND ICED TEA \$14

*Vodka/Tequila/Gin/Rum/Blue Curacao/
Starry/Sweet & Sour*

MARGARITA \$12

Tequila/Orange Liqueur/Lime Juice

MOJITO \$12

Rum/Mint/Lime Juice/Club Soda

LEMON DROP \$14

*Absolut citron/Fresh Squeezed Lemon/Sugar
Rim*

PALOMA \$14

*Don Julio Tequila/Sparkling Grapefruit/Lime
Juice*

Non-Alcoholic

*Pepsi, Diet Pepsi, Mountain Dew/Orange
Crush/Starry/Pink Lemonade/Dr. Pepper/
Diet Dr. Pepper*

*Sweet Tea & Unsweet Tea
Hot Tea Upon Request
Assorted Juices
Coffee-Regular and Decaf*



RED WINES

JOSH

GLASS

BOTTLE

Cabernet Sauvignon

\$10

\$55

Red Blend

\$10

\$55

Merlot

\$10

\$55

Pinot Noir

\$10

\$55

LAYER CAKE

GLASS

BOTTLE

Malbec

\$9

\$48

WHITE WINES

JOSH

GLASS

BOTTLE

Sauvignon Blanc

\$10

\$55

Chardonnay

\$10

\$55

Pinot Grigio

\$10

\$55

YELLOW TAIL

GLASS

BOTTLE

Moscato

\$9

\$48

DESSERTS

CARROT CAKE \$10

Carrot cake/salted caramel/candied pecans

CHOCOLATE CAKE \$10

Decadent chocolate cake with
whipped cream

ICE CREAM SUNDAE \$6

Chocolate or Caramel sauce/whipped
cream/candied pecans/cherry

WHITE CHOCOLATE RASPBERRY CHEESECAKE \$10

Raspberry cheesecake with chocolate cookie
crust