**FLAPPERS LIMITED MENU**

## APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach Artichoke Dip</td>
<td>Spinach &amp; artichoke in a creamy sauce, topped w/ parmesan cheese, w/ side of celery, carrots, and pita chips. 13</td>
</tr>
<tr>
<td>Wood-Fired Zesty Wings</td>
<td>1 lb. of wings baked in our wood-burning oven with choice of buffalo or BBQ, with bleu cheese or ranch dressing. 14</td>
</tr>
<tr>
<td>Vegan Cauliflower <em>Wings</em></td>
<td>Batter-dipped cauliflower, baked &amp; tossed in buffalo sauce w/ vegan aioli. 13</td>
</tr>
<tr>
<td>Hummus Plate <em>Choice of Plain</em></td>
<td>Choice of Plain, Jalapeño Cilantro, or Roasted Red Pepper Served with pita, celery, cucumber, carrots, and olives. 13</td>
</tr>
<tr>
<td>Buffalo Style Fries</td>
<td>A plate of fries w/ buffalo sauce, bleu cheese dressing and crumbles, w/ green onions. 12</td>
</tr>
<tr>
<td>Sweet Potato Fries</td>
<td>Served w/ sweet and sassy ketchup. 8.5</td>
</tr>
<tr>
<td>Garlic Fries</td>
<td>Tossed w/ roasted garlic, parsley &amp; parmesan. 8.5</td>
</tr>
<tr>
<td>Flappy Tots</td>
<td>Sweet &amp; sassy sauce. 8</td>
</tr>
<tr>
<td>Flappy Fries</td>
<td>Fries, but Flapper. 8</td>
</tr>
</tbody>
</table>

## SALADS

Choose between balsamic vinagrette, ranch, bleu cheese

<table>
<thead>
<tr>
<th>Salad</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dinner Salad</td>
<td>Fresh mixed greens, cucumber, tomato, red bell pepper, and seasoned croutons. Choice of dressing. 8</td>
</tr>
<tr>
<td>Classic Caesar Salad</td>
<td>Romaine, caesar dressing, croutons, parmesan, cherry tomatoes. 8</td>
</tr>
</tbody>
</table>

## SANDWICHES & PIZZAS

Choice of Angus Beef, Portobello Mushrooms, or Beyond Burger Add (Cheddar, Bleu, Swiss) 3
All sandwiches served w/ side of fries. Sub garlic, sweet fries, or tots for $2

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Vegan Gyro</td>
<td>Warm pita, a smear of hummus, lettuce, grilled vegetables, tomato, &amp; drizzle of balsamic vinagrette. With a side salad. 14</td>
</tr>
<tr>
<td>Classic Cheese Pizza</td>
<td>Four-cheese bient. 13</td>
</tr>
<tr>
<td>Mini Burger Sliders</td>
<td>Three mini burgers, cheddar, pickles, and slider sauce. 14</td>
</tr>
<tr>
<td>Grilled or Blackened Chicken Club</td>
<td>Chicken breast, lettuce, swiss cheese, tomato, bacon and herb aioli. 14</td>
</tr>
<tr>
<td>BBQ Chicken Style Pizza</td>
<td>BBQ sauce, mozzarella, chicken, red onions, cilantro, red peppers, and bacon. 15 Add Jalapenos 1.5</td>
</tr>
<tr>
<td>Margherita Style Pizza</td>
<td>Four cheese blend, fresh mozzarella, pizza sauce, roasted tomatoes, and fresh basil. 13</td>
</tr>
<tr>
<td>Pepperoni Pizza</td>
<td>Don’t make us explain a pepperoni pizza. 13</td>
</tr>
<tr>
<td>Classic Cheeseburger</td>
<td>Lettuce, tomato, red onions and a pickle, choice of swiss or cheddar. 14</td>
</tr>
<tr>
<td>Vegetable Pizza</td>
<td>Pizza sauce, roasted tomatoes, mixed vegetables, pizza cheese &amp; fresh basil. 12</td>
</tr>
</tbody>
</table>

## ENTREES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan-Seared Salmon</td>
<td>Pan-seared Atlantic salmon served with sautéed cherry tomatoes, artichoke hearts, red onion, garlic, and spinach, in a white wine butter sauce, with herbed basmati rice. 25</td>
</tr>
<tr>
<td>Grilled Ribeye w/ seasonal vegetables &amp; roasted garlic mashed potatoes 10oz cut 29</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td>Marinated grilled chicken breast served with herbed basmati rice and seasonal sautéed vegetables in a sun-dried tomato pesto sauce. 19</td>
</tr>
<tr>
<td>Moe’s Grilled Meatloaf</td>
<td>Seasoned ground beef and Italian sausage with peppers, onions, and bacon, garlic mashed potatoes, vegetables and BBQ sauce. 19</td>
</tr>
<tr>
<td>Garlic Pasta</td>
<td>Sautéed garlic, green onions, fresh and sundried tomatoes, red onions, and white wine tossed with penne pasta and basil pesto. 17 add: Chicken 5</td>
</tr>
</tbody>
</table>

## DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheesecake</td>
<td>Topped with mixed berry coulises. 8.50</td>
</tr>
<tr>
<td>Chocolate Midnight Cake</td>
<td>Three-tier chocolate cake layered with chocolate frosting. 8.50</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td>Fresh baked to order. 8.50</td>
</tr>
</tbody>
</table>

* = Vegetarian  V = Vegan
MARTINIS

Pear-Tini
Grey Goose Pear Vodka, Apple Stirrings, a splash of pineapple juice, and muddled pears. 14

Mixed Berry Lemon Drop
Mixed Berry Vodka, lemonade, float of Raspberry Liqueur, and a sugar rim. 13

Grey Goose Lemon Cosmo
Grey Goose Le Citron Vodka, Triple Sec, cranberry juice and lime. 14

Watermelon Jolly Rancher
Vodka, Watermelon Liqueur, fresh sour mix, with a sugar rim and a Red Vine. 13

Pom-Tini
Vodka, Pomegranate Stirrings Liqueur, lime juice, and cranberry juice. 13

Godiva Chocolate Martini
Vanilla Vodka, Godiva Chocolate Liqueur, Creme de Cacao, a splash of cream, in a chocolate-laced glass. 14

Dirty Bathtub
Titos Vodka, Tanqueray Gin, Dry Vermouth, olive juice, with bleu cheese stuffed olives. 14

Millionaire Bathtub
Belvedere Vodka and Hendricks Gin, Dry Vermouth, olive juice, with bleu cheese stuffed olives. 17

MILLIONAIRE MANHATTAN
Bookers Bourbon, Sweet Vermouth & Angostura Bitters. 17

TEENY-TINIS $14
Can’t decide? Try a tasting flight of any three of our delicious swanky martinis!

HOUSE DRINKS

21st Amendment Long Island Iced Tea
December 5th 1933: Prohibition repealed! 14.50

21st Amendment Long Island Iced Tea
December 5th 1933: Prohibition repealed! 14.50

Very Dirty Shirley
Cherry Vodka, Sprite, & grenadine. 11

Irish Ginger Sour
Jameson Irish Whiskey, Ginger Liqueur, fresh sour mix. 12

District Mint
Vanilla Vodka, Creme de Menthe, Creme de Cacao, cream. 11

Butterscotch Old Fashioned
Jack Daniels and butterscotch liqueur poured over a muddled orange and cherry with a dash of bitters. 13

Mango Mai Tai
Malibu Mango Rum, Rum, pineapple and OJ, grenadine, float Kraken Spiced Rum. 14.5

SWANKY MARGARITAS

Keep a 16 oz Flappers Glass for 5
*Made with Flappers fresh sour mix.

Top Shelf Margarita
Sauza Conmemorativo, Patron Citronge. 13.50

Millionaire Margarita
Patron Silver, Cointreau Grand Marnier. 17

Rockefeller Margarita
Don Julio 1942, Cointreau, Grand Marnier (Includes the glass) 34

Pomegranate Margarita
Sauza Conmemorativo, Stirrings Pomegranate Liqueur. 13.5

Ruby Red Grapefruit Margarita
Sauza Conmemorativo, Triple Sec, ruby red grapefruit. 13.5

Pineapple Margarita
Sauza Conmemorativo, pineapple juice, lime juice 13.5

MULES

Moscow Mule
Vodka, lime juice, ginger beer. 12.5

Millionaire Mule
Belvedere Vodka, lime juice, ginger beer. 17

Watermelon Mule
Vodka Watermelon Liqueur, lime juice, ginger beer. 12.5

Te-Killa Mule
Tequila, lime juice, ginger beer 12.5

Le Melon Mule
Grey goose, Le Melon, lime, ginger beer. 14

Ginger Ginger Mule
Vodka, Ginger Liqueur, lime juice, ginger beer. 12.5

Kentucky Mule
Jim Beam, lime juice, ginger beer. 13

Fuzzy Mule
Absolute Peach, Peach Schnapps, lime juice, splash of OJ, topped w/ ginger beer 12.5
**BREW**
Draft Beer
Stella 8.5 | Shocktop 8.5 | Goosehead 9

Domestics 8
Pabst Blue Ribbon | Bud Light | Michelob Ultra
Rolling Rock

Swanky Brews
Corona 8.5
Heineken 8.5 | Negra Modelo 8.5 | Dos Equis 8.5
Wyder’s Pear Cider 9
Angry Orchard Cider 9 | Guinness (14.9 oz can) 10

Craft Corner
Golden Road Hefeweizen 9
Golden Road Get Offa That Brown Ale 9
Golden Road Point The Way IPA 9
Firestone 805 9 | St. Archer White Ale 9.5
Smithwicks Irish Ale 9
Buckler Non-Alcoholic 8
Deshutes Obsidian Stout 10

Keep the Flappers Pint Glass $5

**BOURBON & WHISKEYS**
Jim Beam - 9
Jack Daniels - 10
Jack Daniels Honey - 10
Jack Daniels Fire - 10
Wild Turkey - 10
Skrewball Peanut Butter - 10
Maker’s Mark - 12
Gentleman Jack - 13
Maker’s Mark 46 - 14
Knob Creek - 12
Eagle Rare Rye - 12
Bulleit - 12
Bulleit Rye - 12
Crown Royal - 12
Woodford Reserve - 14
Basil Hayden’s - 14
Bookers - 15

**SCOTCH & IRISH**
Dewars - 12
Bushmills - 11
Jamesons - 11
Chivas - 13
Johnny Walker Black - 14
Jamesons Reserve - 17
Glenlevit 12yr - 14
Glenlevit 14yr - 17
Glenfiddich 12yr - 14
Glengrant 10yr - 14
Lagavulin 16yr - 18
Macallan 12yr - 16
Macallan 18yr - 32

Johnny Walker Blue - 32

**FLIGHTS**
Bourbon Flight 14
Choose any 3 of our bourbons or whiskeys to sample

The Three Glens 15
Glenlevit 12yr, Glenfiddich 12yr, & Glengrant 10yr

**SODA POPS & STUFF**
The 18th Amendment Shirley Temple - 6
Served with a Red Vine
Fountain Drinks 6
Coffee / Hot Tea / Milk 4
Yoo Hoo (Choc. Milk) 6
Bottle of Root Beer 7
Bottled Water 4
Bottle of Ginger Beer 7
Perrier Bottle 6
Red Bull 9
Sparkling Apple Juice 6

**CHAMPAGNES**
Mionetto Prosecco Split 13
Enza Prosecco 42
Mumms Napa 48
Vueve Clicquot “Yellow Label” 129
Dom Perignon 285

**WHITE WINES**
Glass / Bottle
Sutter Home White Zinfandel $9/$28
Glen Ellen Chardonnay $9/$27
Stone Cellars Pinot Grigio $10/$33
Castle Rock Sauvignon Blanc $9.5/$35
Smoking Loon Moscato $9.5/$36
Sofia Coppola Rose $12/$44
Kendall Jackson Chardonnay $13/$44
Tom Gore Chardonnay $42
CK Mondavi Chardonnay (CA) $34
Ruffino II Ducale Pinot Grigio $42
Rodney Strong Sauvignon Blanc $38

**RED WINES**
Glass / Bottle
CK Mondavi Merlot $9/$34
Glen Ellen Cabernet Sauvignon $9/$29
Natura Malbec $10/$35
Three Finger Jack Cabernet Sauvignon $13/$45
La Crema Pinot Noir $15/$53
Castle Rock Pinot Noir $36
Coppola Merlot $37
Meomi Pinot Noir $42
7 Moons Red Blend $42
Ruffino Chianti (Italy) $38
Gnarly Head Old Vine Zinfandel $38
Louis Jadot Beaujolais (France) $37
Mount Veeder Cabernet Sauvignon $61
Jordan Cabernet Sauvignon $119