



# Flights OF FANCY



## TASTY FLIGHTS

GF - Gluten Free  
GFO - Gluten Free Option  
Veg - Vegetarian

### CO-PILOTS (pick 2) \$16

#### MILE HIGH MUNCHIES (GF)

##### Grillin Chillin Guacamole

Savory bell pepper, avocado, caramelized pineapple, topped with bacon - served with house-made tortilla chips

##### Triple Baggage (GF sub chips)

Sweet and savory bacon, bourbon, and brown sugar onion relish- served with garlic toast points

##### Caul'fornia Kick

Roasted cauliflower in a creamy spicy cheddar dip- served with house-made tortilla chips

##### Queso Loco

Cheesy goodness topped with FOF specialty cowboy candy and fresh tomatoes- served with house-made tortilla chips

##### Seas the Flavor +\$1

Creamy and savory seafood dip with shrimp and lump crab - served with house-made tortilla chips

##### Signature Spinach & Artichoke Dip

Rich caramelized onion in an asiago cheese blend topped with sundried tomatoes served with house-made tortilla chips

##### Fig Berry Goat Cheese Spread (GF sub chips)

House-made fig berry compote mixed with creamy goat cheese topped with dried cranberries, pepita seeds with a hot honey drizzle served with garlic toast points

##### Wild Shroom Caviar (GF sub chips)

Wild mushroom blend and caramelized onions in a rich deep broth and topped with feta- served with garlic toast points

#### GREENLAND (GF)

(Add \$2 grilled chicken or \$3 steak)

##### Bon Voyage Wedge

Iceberg wedge, tomato, applewood bacon, pickled onion, pepita seeds, blue cheese, ranch dressing

##### Classy Caesar Salad

Crisp Romaine, candied encrusted pine nuts, croutons, shredded parmesan, caesar dressing

##### Beet Salad

Mixed greens, pepita seeds, roasted beets, pickled onion, and goat cheese with honey vinaigrette dressing

##### Vineyard

Fresh greens with grapes, dried cranberry, pickled red onion, feta, pepita seed, italian dressing

##### House-made Dressings (GF):

Caesar, italian, honey vinaigrette, ranch, honey mustard, vegan caesar

#### CAPTAINS CROPS (GF)

##### Brussel Bites

Crispy sprouts, cranberries, and fresh thyme

##### Cargo Carrota

Tri-colored carrots simmered in a maple bourbon sauce

##### California Blend

Broccoli, cauliflower, and carrots in an herb butter sauce

##### Baggage Broccoli

Florets topped with feta

#### FRITES (GF)

Truffle Parmesan  
Garlic Rosemary  
Buffalo Ranch  
Sour Cream & Onion  
Cajun Cheddar  
Savor Tater  
Sweet Potato  
Classic Fry

#### SOUPS (GF)

Soup du jour,  
French Onion,  
Prime Rib Chili

### PILOTS (pick 2) \$18

#### WING COMMANDER (GF)

- Jamaican dry rub
- Sweet heat dry rub
- Buffalo
- Sour cream & onion dry rub with lime crema drizzle
- Signature sassy sauce
- Thailand twist- peanut & sweet chili sauce drizzle
- Korean BBQ

#### FRY HIGH CLUB (GF) loaded fries

##### Chili

Slow roasted prime rib chili, melted cheddar

##### Broccoli Cheddar

Broccoli florets, melted cheddar

##### Nacho Libre

Ground beef, cheddar sauce, lettuce, tomato, onion

##### Southern Charm

Melted cheddar, BBQ chicken, and bacon

##### Mushroom Madness

Mushroom caviar topped with parmesan

##### Cowboy Candy

Queso topped with candied jalapeno

#### FLIGHT PLAN PASTA (GFO)

##### Blackened Chicken Airstream Alfredo

Scratch made creamy alfredo with garlic, butter, and our house cheeses

##### Garlic Rosemary Pomodoro

Our hand-milled tomatoes with a rich flavor and a blend of fresh herbs and spices

##### Pesto Pasta

Rich and creamy herbaceous sauce with a balance of earthy, nutty and garlic notes topped with roasted pine nuts

##### Texas Rodeo

Signature queso blend garnished with fresh tomatoes and cowboy candy

##### Mac 'N' Cheese

Choose your favorite flavor!

Bacon ranch attack, Buffalo Chicken mac, Classic Mac n Cheese

All of our famous mac and cheese dishes are made from scratch using our 9 cheese blend

## EXPLORE OUR BIGGER DISHES

### BURGERS AND FRIES OH MY (GFO) - \$16

Choice of 1/3 pound of ground steak burger or grilled halal chicken breast



##### Kentucky Barrel Aged Bacon Burger

Topped with our bourbon bacon relish, garlic aioli

##### Bruschetta Chicken

Fresh mozzarella, tomato, basil, and balsamic drizzle

##### American Classic

Lettuce, tomato, onion, pickle, and American cheese

##### Mac Madness

Our mac 'n' cheese with bacon

##### PB & J Beef Burger

Crunchy peanut butter, berry compote, and bacon

##### BBQ Bacon

Bacon, BBQ sauce, American cheese, and crispy onion

##### South of the Boarder

Queso, cowboy candy, garlic aioli, and crispy onion

##### High on Shrooms

Caviar shrooms, havarti cheese, and garlic aioli

##### Chicken Artichoke

Sauteed spinach and artichoke with caramelized onion and sundried tomatoes

##### French Dip +\$1

Shaved prime rib, topped with melted havarti, creamy horseradish aioli, and crispy onions

##### Crabby Patty +\$1

Seafood patty, pickled onion, sweet slaw and chipotle aioli

##### Portobello (veg)

Grilled bell pepper and red onion, cheddar, and garlic aioli

##### Blackened Salmon +\$1

Avocado spread, lettuce, tomato

#### FRITES (GF)

Truffle Parmesan  
Garlic Rosemary  
Buffalo Ranch  
Sour Cream & Onion  
Cajun Cheddar  
Savor Tater  
Sweet Potato  
Classic Fry

### CRUISING CARNIVORE (GF)



##### Zip Tips (GF = no Toast)

Tenderloin tips, mushrooms, savory creamy house zip sauce, and garlic toast points - \$18

##### Seafood Cake

Shrimp, salmon, and crab topped with a sweet bavarian sauce - \$17

##### When Pigs Fly

Mini pork shanks served with a sweet and savory bbq sauce - \$16

##### Thai Chicken Satay

House-made halal chicken skewers served with a cucumber salad and peanut dipping sauce - \$16

##### Michigan Meatballs

Our signature house favorite blend of beef and select spices/herbs and topped with shredded parmesan - \$14

AVAILABLE

4:30PM-8:30PM

First Class

AL LA CARTE (GF)

\$12 Pick 2 Co-Pilots

### CLOUD FLATBREAD (GFO)

#### Fun Fungi

Creamy garlic sauce, mushroom caviar, fresh mozzarella, rosemary - \$18

#### Fruit and Feta

Feta spread, sliced apple, toasted walnuts, hot honey - \$18

#### BBQ Chix

BBQ sauce, red onion, cheddar, topped with bacon - \$19

#### Ground Control

Ground beef, pickle, tomato, lettuce, onion, colby-jack cheese, and special sauce - \$20



#### Cloud Nine

Hand whipped alfredo, cauliflower, crispy potato, caramelized onion, drizzled with truffle oil - \$20

#### Black and Bleu

Prime rib, bell pepper, bleu cheese, crispy onions with a pegasus sauce - \$21

#### Pesto Pathway

Herbaceous pesto topped with 5 cheese blend red onion, grilled chicken, and bacon bits - \$20

#### Australian Wagyu Filet (6 oz)

Served with our famous zip sauce - \$49

#### Faroe Island Salmon

Seared and served with a tangy tarragon caper sauce - \$28

#### Tuscan Chicken

Char-grilled halal chicken breasts topped with our homemade bruschetta, fresh mozzarella, and a balsamic drizzle - \$23

#### Freshwater Prawn

Tender colossal shrimp served over savory crab cakes and topped with our famous tarragon butter sauce - \$42

#### Prime Rib

Slow roasted with an herb crust served with a horseradish cream sauce (12 oz) - \$42

#### New Zealand Lollipop Lamb Chop

In a genghis khan marinade and grilled to perfection - \$49

#### Grilled Portobello and Cauliflower Steak (veg)

Colorful cauliflower and marinated portobello with our signature garlic pesto - \$25

#### Coq Au Fromage

Char-grilled halal chicken breasts topped with creamy spinach, artichokes, caramelized onions, and sundried tomatoes - \$25

Ask your server about menu items that are cooked to order. Consuming undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

PLEASE NOTIFY YOUR SERVER OF ANY & ALL ALLERGIES

# Cocktails

## HOUSE COCKTAILS

### Fresh Squeezed Martini

Fresh grapefruit, vodka, fresh lemon, and lime

### Cantaritos Margarita

100% blue agave tequila, fresh grapefruit, lime, and orange with a pinch of salt

### Whispering Cloud Martini

Gypsy lavender vapor infused gin, hand squeezed lemon and fresh lavender

### French Riviera

Gin, fresh sweet lemon, topped with bubbly

### Explorers Elixir

Gypsy Vodka, fresh lemon, cucumber, and basil

### Storm Cloud

Lime, ginger beer, dark rum float, fresh ginger

### Desert Mirage

Char-oak barrel bourbon with a hint of ginger and a kick of jalapeno topped with cowboy candy

### Iron Falcon (House Old Fashion)

Smoked Iron Fish Bourbon, hint of blood orange and smoked cherry with a brown sugar caramelized rim



## JAVA JETSETTER

### Espresso Vodka Martini

Chilled vodka with fresh espresso and coffee liquor

### Espresso Creamy Bourbon Martini

Bourbon with crem de bourbon, fresh espresso, and coffee liquor

### Espresso Orange Tequila Martini

Fresh brewed espresso, tequila, and a hint of orange



## SRATUS SELTZER COCKTAILS

### Bee Sting

Gin, hot honey, and fresh lemon topped with skydive seltzer

### Mojito Smash

Rum, fresh lime and mint topped with skydive seltzer

### Agave Shores

100% blue agave tequila, fresh lemon, lime, and blood orange topped with skydive seltzer

### Mile High Club

Fresh squeezed lime, passion fruit, vodka with a hint of vanilla topped with skydive seltzer

### Wild Blue Raspberry

Chilled vodka with fresh lemon, hints of blue raspberry, wild berry, and pomegranate topped with skydive seltzer



## MOCKTAILS

### Mojito Adventure

Fresh squeezed lime, mint, and sweet citrus topped with bubbly

### Bali Berry Twist

Muddled berries, kiwi, fresh lemon, topped with lemon and lime bubbly

### Fresh Citrus:

Muddled cucumber, fresh lemon, and basil, topped with bubbly

### Sailor's Sunrise

Muddled orange, fresh grapefruit and hot honey, topped with bubbly



## ALCOHOLIC COFFEE FLIGHT: PICK 3

Salted caramel, mocha, smore, hazelnut, seasonal

## MIMOSA FLIGHTS

Available by flight (3 flavors) or glass: with our fresh squeezed juices: orange, pineapple, grapefruit

## NON-ALCOHOLIC ICED COFFEE FLIGHT: PICK 3

Salted caramel, mocha, smore, hazelnut, seasonal

# Flights

## AROUND THE WORLD WHITE WINE FLIGHT \$12

Picpoul de Pinet '23: Pomerol, France  
EOS Pino Grigio '23: Healdsburg, California  
Tohu Sauvignon Blanc '23: Marlborough, New Zealand

## AROUND THE WORLD RED WINE FLIGHT \$12

Maipe Malbec '21 Mendoza, Argentina  
EOS Merlot '23: Healdsburg, California  
Montebuena '20: Rioja, Spain

## BEER 5OZ BUILD YOUR OWN FLIGHT

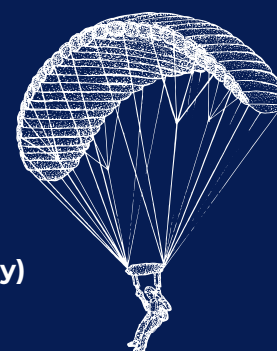
Choose your favorites from our beer list

## SKYDIVE SELTZER

### Flights of Fancy Private Label (Rustic Leaf Brewery)

## FLAVORS:

Vanilla-lime-pineapple, grapefruit, blue raspberry, kiwi, wild berry, pomegranate, lemon guava, lavender, blood orange, passion fruit, cucumber, lemon hot honey, vanilla, Jalapeno lime



# Wine

## RED

Montebuena '20 Rioja, Spain \$11

Tiger Lily Red Rock Ridge Red '19 Eldorado, California \$14

Maipe Malbec '21 Mendoza, Argentina \$11

Zin-Phomaniac Lodi Old Vine Zinfandale '21 Lodi, California \$14

Parducci Cabernet Sauvignon '22 Mendocino, California \$11

Slices Cabernet Sauvignon '21 Napa, California \$14

## ROSE

Domaine de la Bastide Rose '22 Cotes du Rhone, France \$11

Angels & Cowboys '22 Sonoma, California \$13

## WHITE

Loosen Dr L Riesling '22 Mosel, Germany \$10

Picpoul de Pinet '23 Pomerol, France \$11

Alain de la Treille Vouvray Chenin Blanc '22 Vouvray, France \$14

Royal Chenin Blanc '23 Swartland, South Africa \$12

Paul Dolan "Biodynamic" Sauvignon Blanc '23 Mendocino, California \$14

Tohu Sauvignon Blanc '23 Marlborough, New Zealand \$13

## HOUSE WINES

Pino Grigio, Chardonnay, Merlot \$9

## BUBBLY

Brut Split \$9



## BOTTLES

### WHITE

Willamette Valley "Whole Cluster" White Pinot Noir '23 Willamette Valley, Oregon \$59

Paul Dolan "Biodynamic" Sauvignon Blanc '23: Mendocino, California \$54

Tohu Sauvignon Blanc '23: Marlborough, New Zealand \$49

Domaine Carrette Saint-Veran "Les Mures" '20: Burgundy, France \$75

### ROSE

Willamette Valley "Whole Cluster" Rose of Pinot Noir '22: Willamette Valley, Oregon \$59

Angels & Cowboys '22: Sonoma, California \$49

Domaine de la Bastide Rose '22: Cotes du Rhone, France \$39

### RED

Willamette Valley "Whole Cluster" Pinot Noir '23: Willamette Valley, Oregon \$59

Zin-Phomaniac Lodi Old Vine Zinfandale '21 Lodi, California \$55

Terra Barossa Shiraz '20 Barossa, Australia \$55

True Grit Reserve Cabernet Sauvignon '21: Mendocino, California \$49

Slices Cabernet Sauvignon '21 Napa, California \$49



# Beer

## BAVIK SUPER PILS PILSNER (BELGIUM)

## STONE BUENAVEZA LAGER (CALIFORNIA)

## LOST COAST TANGERINE WHEAT (CALIFORNIA)

## DRAGONMEAD CASTLEBRITE APRICOT (MICHIGAN)

## WAR WATER ROSE TATTOO IRISH RED (MICHIGAN)

## BLACK ROCK BREWERY 51K IPA (MICHIGAN)

## STONE DELICIOUS GLUTEN REDUCED HAZY IPA (CALIFORNIA)

## ODDSIDE PINEAPPLE IPA (MICHIGAN)

## PETOSKEY CRANIUM CRUSH BLUEBERRY CREAM ALE (MICHIGAN)

## REVOLUTION FREEDOM OF SPEACH SESSION SOUR (CHICAGO)

## MAGNERS IRISH CIDER (IRELAND)

## FOUNDERS KBS STOUT FLAVORED VARIANT (MICHIGAN)

## KENTUCKY BOURBON BARREL AGED COCOA PORTER (KENTUCKY)

## FORGED IRISH STOUT NITRO (IRELAND)

## FOUNDERS NITRO RUBAEUS FRUIT BEER (MICHIGAN)



	ABV	5 oz	8 oz	16 oz
BAVIK SUPER PILS PILSNER (BELGIUM)	5.2%	\$4	\$6	\$9
STONE BUENAVEZA LAGER (CALIFORNIA)	4.7%	\$3	\$5	\$8
LOST COAST TANGERINE WHEAT (CALIFORNIA)	5.5%	\$4	\$6.5	\$9.5
DRAGONMEAD CASTLEBRITE APRICOT (MICHIGAN)	5.7%	\$4	\$6	\$9
WAR WATER ROSE TATTOO IRISH RED (MICHIGAN)	5.1%	\$4	\$6.5	\$9.5
BLACK ROCK BREWERY 51K IPA (MICHIGAN)	7%	\$3	\$5	\$8
STONE DELICIOUS GLUTEN REDUCED HAZY IPA (CALIFORNIA)	7.2%	\$4	\$6	\$9
ODDSIDE PINEAPPLE IPA (MICHIGAN)	7%	\$4	\$6	\$9
PETOSKEY CRANIUM CRUSH BLUEBERRY CREAM ALE (MICHIGAN)	7%	\$4	\$6	\$9
REVOLUTION FREEDOM OF SPEACH SESSION SOUR (CHICAGO)	4.5%	\$4	\$6	\$9
MAGNERS IRISH CIDER (IRELAND)	4.5%	\$4	\$6	\$9
FOUNDERS KBS STOUT FLAVORED VARIANT (MICHIGAN)	12%	\$9	\$12	
KENTUCKY BOURBON BARREL AGED COCOA PORTER (KENTUCKY)	8%	\$8	\$11	
FORGED IRISH STOUT NITRO (IRELAND)	4.2%	\$4	\$6	\$9
FOUNDERS NITRO RUBAEUS FRUIT BEER (MICHIGAN)	5.7%	\$4	\$6	\$9

# Refreshments

## Soft Drinks

Ice Tea (Sweet/ unsweet)  
Pepsi  
Diet Pepsi  
Mountain Dew  
Sprite  
Lemonade  
Crush  
Dr. Pepper  
Mug Rootbeer



## Stratus Soda (Sparkling Water)

Lemon  
Lime  
Blood Orange  
Wild Berry  
Grapefruit  
Blue Raspberry  
Pomegranate  
Lavender



## Fresh Squeezed Juice

Grapefruit  
Orange

## Hot Chocolate

Caramel chocolate drizzle, marshmallow

## Tea

Loose leaf tea pot (variety of flavors)

## Lattes

Hazelnut latte  
Salted Caramel Latte  
Cinnamon Honey Latte

## Espresso Shot

## Milk

Almond  
Whole