

OUR ENTIRE MENU CAN BE
MADE GLUTEN FREE

Please tell your server if you
have any allergies.

IN-FLIGHT MENU

DISCOVER FLIGHTS

Idaho Flight

Choice of 3 flavors- served with ketchup and garlic aioli - 19

Truffle Parmesan
Garlic Rosemary
Buffalo Ranch
Sour Cream & Onion

Cajun Cheddar
Savor Tater
Sweet Potato
Classic Fry

Green Goddess Flight

Brussel bites, spin dip, and baggage broccoli with garlic cream sauce - 21

Stuffed Shroom Flight

Sweet onion, jalapeno popper, and florentine stuffed mushroom flight - 16

Seafood Flight

1 crab cake, shrimp cocktail, and seas the flavor dip - 24

The Explorers Flight

Caul'fornia kick, savor tater fry, and prime rib chili - 22

Meat Lover Flight (GFO)

Triple baggage dip, chicken wing trio, and classic zip tips - 28

Loco Dip Flight

Queso, guacamole, and salsa - 14

Layover Flight (GFO)

Fig berry goat spread, cowboy candy loaded fry, and a wedge salad - 23

Asain Adventure Lettuce Wraps

Halal grilled chicken, Chinese forbidden rice, and cucumber slaw paired with a flight of sauces: Chinese firecracker, Thai peanut, and Korean BBQ - 18

Make a Connecting Flight

Pair it with a drink flight

- Around the World White Wine Flight
- Around the World Red Wine Flight
- Beer Flight
- Moscow Mule Flight (classic, orange, cranberry)
- Margarita Flight (classic, strawberry, pineapple)
- Tom Collins Flight (classic, blue raspberry, dragon fruit)
- Mojito Flight (classic, cucumber, strawberry)

AIRBORNE APPETIZERS

1 FOR \$12 OR 2 FOR \$20

TAKE OFF TAPAS

Grillin Chillin Guacamole

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

Triple Baggage (GFO)

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

Caul'lfornia 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

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 (GFO)

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

Wild Shroom Caviar (GFO)

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

EXTRA BAGGAGE FRITES

Chili Cheese

Slow roasted prime rib chili & melted cheddar

Southern Charm

Melted cheddar, BBQ chicken, and bacon

Cowboy Candy

Queso topped with candied jalapeno

Ground Control

Ground beef, pickle, tomato, lettuce, onion, melted cheddar, and special sauce

TASTY BITES

Brazilian (Pão de Queijo)

Homemade Brazilian cheese bread served with a duo of sauces: pomodoro & garlic cream sauce

Brussel Bites

Crispy sprouts, cranberries, and crunchy bacon bits

Caprese salad

Fresh mozzarella, tomatoes, cucumber, basil, balsamic drizzle, EVOO

Shrimp Cocktail

Tender jumbo shrimp with house cocktail sauce

EXPLORE OUR BIGGER DISHES

SANDWICHES | 16.99

Choice of 1/3 pound steak burger, grilled halal chicken breast, or portobello cap (Veg) GFO +\$3

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 onions

South of the Boarder

Queso, cowboy candy, garlic aioli, and crispy onions

High on Shrooms

Caviar shrooms, havarti cheese, and garlic aioli

Chicken Artichoke

Sauteed spinach and artichoke with caramelized onion and sundried tomatoes

French Dip

Shaved prime rib, topped with melted havarti, our signature pegasus sauce, and crispy onions

Reuben

Shaved corned beef, Swiss, with a sweet and spicy slaw, topped with cowboy candy

Philly Cheese Steak

Shaved prime rib, sauteed peppers and onions, drizzled with our homemade 9 cheese blend

Blackened Salmon

Avocado spread, lettuce & tomato

CHOOSE A
BURGER & FRY



FLAVORED FRITES (GF)

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

FLIGHT PLAN PASTA | 2 FOR 20

Fresh oven baked pastas, GFO +\$3

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

Kentucky Carbonara

Sweet and savory cream sauce with bourbon bacon, sautéed onion, and diced ham

Mac 'N' Cheese - Choose your favorite flavor!

Bacon Ranch Attack, Buffalo Chicken Mac, Classic Mac

FLYING FLATBREADS

GFO +\$4

Fun Fungi

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

Black and Bleu

Prime rib, bell pepper, bleu cheese, crispy onions with our signature pegasus sauce - 21

Hawaiian Luau

BBQ pomodoro, 5 cheese blend, diced ham, crispy bacon bits, grilled pineapple, drizzled with our house hula honey BBQ sauce - 20

Margarita

Fresh mozzarella, tomato, basil, balsamic drizzle, and homemade pomodoro - 17

Buffalo Chicken

Feta cheese spread topped with grilled chicken, red onion, and ranch - 19

ENTREE SALADS

Add \$4 grilled chicken, \$5 salmon, \$6 Shrimp, \$7 Tenderloin Tips

Bon Voyage Wedge

Fresh wedge, tomato, applewood bacon, pickled onion, pepita seeds, blue cheese, ranch dressing - 14

Romaine Caesar (GFO)

Crisp romaine, crunchy bacon bits, candied encrusted pine nuts, croutons, shredded parmesan, caesar dressing - 14

Beet Salad

Mixed greens, pepita seeds, roasted beets, pickled onion, and goat cheese with honey vinaigrette dressing - 15

Italian Vineyard

Fresh greens with grapes, dried cranberry, pickled red onion, feta, pepita seeds, Italian dressing - 14

House-made Dressings:

Caesar, Italian, honey vinaigrette, ranch, honey mustard, vegan Caesar

CARNIVORE

Korean Zip Tips

Tenderloin tips & broccoli florets in a Korean ginger zip sauce, topped with sesame seeds, served with a side of kimchi - 19

Zip Tips (GFO)

Tenderloin tips & sauteed mushrooms in a savory house zip sauce, with garlic toast points - 18

Seafood Cakes

Crab, shrimp, and salmon topped with a sweet bavarian sauce - 18

Wing Commander -17

- Jamaican Dry Rub
- Sweet Heat Dry Rub
- Sour Cream & Onion Dry Rub
- Hula Honey BBQ
- Buffalo Sauce
- High Octane Heat
- Signature Sassy Sauce
- Thailand Twist- Sweet Chili Peanut
- Korean BBQ

SIDES

Side House Salad (GFO)

Fresh greens, tomato, pickled onion, cucumber, parmesan cheese & croutons - 8

Half Caesar Salad (GFO)

Fresh romaine, candied encrusted pine nuts, croutons, shredded parmesan, caesar dressing- 10

Fresh Homemade Soups

French Onion- 8
Prime Rib Chili- 7 (get it loaded for \$1.50)
Soup De Jour- 7

Cargo Carrota

Tri-colored carrots in a maple bourbon sauce - 7

California Blend

Broccoli, cauliflower, and carrots in an herb butter- 6

Baggage Broccoli

Florets topped with feta and a garlic cream drizzle- 7

Baked Duchess Potato - 7



Fly First Class

AUSTRALIAN WAGYU FILET

6 oz Wagyu Filet Served with our signature Fancy sauce
Accompanied by oven roasted Duchess mashed potatoes & brussel bites - 55

BRAZILIAN DELMONICO

14 oz Delmonico ribeye served with a trio of sauces from around the world
Accompanied by oven roasted Duchess mashed potatoes & brussel bites - 49

COLORADO GRASS FED PRIME RIB

12 oz Slow roasted with a herb crust served with a horseradish cream
Accompanied by oven roasted Duchess mashed potatoes & brussel bites - 45

SCOTTISH FAROE ISLAND SALMON

Seared and served with a tangy tarragon caper sauce
over a bed of forbidden rice & cargo carota - 34

TUSCAN CHICKEN

Char-grilled halal chicken breasts topped with our homemade bruschetta, fresh mozzarella, and a balsamic drizzle over a bed of forbidden rice & baggage broccoli - 25

COQ AU FROMAGE

Juicy grilled halal chicken breasts topped with creamy spinach, artichokes, caramelized onions, and sundried tomatoes over a bed of forbidden rice & baggage broccoli - 25

Feeling Adventurous?

Add a co-pilot spread: Bleu Butter, Garlic Truffle Butter, or Bacon Jam



DRINK MENU

FLIGHTS

COCKTAIL FLIGHTS

Moscow Mule Flight (classic, orange, cranberry)
Margarita Flight (classic, strawberry, pineapple)
Tom Collins Flight (classic, blue raspberry, dragonfruit)
Mojito Flight (classic, cucumber, strawberry)
Martini Flight (cosmo, lemon drop, kamikaze)
Espresso Martini Flight: vodka, tequila, rum
Beer Flight (choose 3)
Seltzer Flight (choose 3)



WINE FLIGHTS

AROUND THE WORLD WHITE FLIGHT

Picpoul de Pinet '23: Pomerol, France
Creek Pino Grigio '23: Napa, California
Grove Mill Sauvignon Blanc '23: Marlborough, New Zealand

AROUND THE WORLD RED WINE FLIGHT

Tiger Lily Red Rock Ridge Red '19: Eldorado, California
Carla Chiaro Reserve Malbec '20: Mendoza, Argentina
Montebuena '20: Rioja, Spain

MOCKTAIL FLIGHT (NON-ALCOHOLIC) CHOOSE 3 FOR 9

Blue Raspberry	Pineapple
Strawberry	Cranberry
Grapefruit	Mango
Pomegranate	Lime
Passion Fruit	Lemon
Cucumber	Kiwi
Lavender	

ALCOHOLIC OR NON-ALCOHOLIC ICED COFFEE FLIGHT: PICK 3

Salted caramel, mocha, smore, hazelnut, seasonal

MIMOSA FLIGHTS

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

CRAFT COCKTAILS

FRESH SQUEEZED MARTINI

Fresh grapefruit, vodka, fresh lemon, and lime

WHISPERING CLOUD MARTINI

Gypsy lavender infused gin, hand squeezed lemon and fresh lavender

BLUE MOON

Chilled vodka with fresh lemon, hints of blue raspberry, and strawberry, topped with bubbles

TWILIGHT SUNSET

St. Elder Blood Orange Liqueur, lemon juice, Blue Sparkling, McQueen and the Violet Fog Ultraviolet Gin

JAVA JETSETTER MARTINIS

Made with fresh brewed espresso

Creamy Espresso Vodka

Coconut Java Rum

Bourbon Cream Espresso

Orange Tequila Mocha



SKYDIVE SELTZER

Flights of Fancy Private Label (Rustic Leaf Brewery) 6% ABV

FLAVORS: Blue Raspberry, Strawberry, Grapefruit, Passion Fruit, Cucumber, Kiwi, Lavender, Pineapple, Cranberry, Apple, Watermelon, Pomegranate, Mango, Lime, Lemon, Blood Orange

CANTARITOS MARGARITA

100% blue agave tequila, fresh grapefruit, lime, orange, pinch of salt, and. a tajin rim

EXPLORERS ELIXIR

Vodka, fresh lemon, cucumber, and basil

STORM CLOUD

Lime, ginger beer, dark rum float, fresh ginger

CUCUMBER MARTINI

Hanson Organic cucumber vodka, fresh squeezed lime juice, and organic cucumber simple

FLIGHT'S OLD FASHIONED

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

MOJITO SMASH

Rum, fresh lime and mint topped with bubbles

LUNAR ECLIPSE

Luna azul tequilla, fresh lemon, blue raspberry, and strawberry

DESSERT COCKTAILS

COOKIE MONSTER MARTINI

THIN MINT MARTINI

CARAMEL BRULEE

KEYLIME MARTINI

AFFOGOTO TINI

FULL BEER AND WINE MENU



MOCKTAILS (NON-ALCOHOLIC)

Mojito Adventure

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

Bali Berry Twist

Muddled berries, blue raspberry, fresh lemon, topped with lemon and lime bubbly

Fresh Citrus:

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

Sailor's Sunrise Spritzers

- Pineapple upside-down
- Strawberry Kiwi
- Berry Blast
- Lemon Dragonfruit
- Mango Orange

