

Wine List

All Vintages Are Subject To Availability

	Glass	Bottle
Bubbles		
Veuve Clicquot, "Yellow Label", Brut, NV		125
Dome Mountain, Brut, Washington State, NV	11.5	45
Charles de Fère, Brut	8	31
Iron Horse, "Clos Zero-Ventana Room Cuvée"		54
Chardonnay		
Chalone, Chalone, 2006		60
Sonoma Cutrer, Russian River Valley, 2007		56
Iron Horse, Sonoma County, 2006	10	40
Catena, Agrelo, Argentina, 2006		55
Beringer, Napa Valley, Appellation, 2006	8	32
Alternative White Wines		
Conundrum, California, 2007		53
Kung Fu Girl, Riesling, Columbia Valley, 2008		34
Casa Lapostolle, Sauvignon Blanc, Chile, 2008		28
Clean Slate, Riesling, Mosel, Germany, 2008	8.5	34
Lagaria, Pinot Grigio, Italy, 2008	7	30
Sutter Home, White Zinfandel, 2008	6.5	26
Kim Crawford, Sauvignon Blanc, Marlborough, 2008	10	40
Pinot Noir		
Eola Hills, Oregon, 2007	12	48
Argyle, Willamette Valley, 2007		59
Kings Ridge, Oregon, 2007		50
A to Z Wineworks, Oregon, 2007	13.5	53
B.R. Cohn, Russian River, 2007		84
Carmel Road, Monterey, 2007		56
Merlot		
Havens, Napa Valley, 2005		56
Parcel 41, Napa Valley, 2006	13.5	53
Aquinas, Napa Valley, 2007	10	38
Wente, "Sandstone", Arroyo Seco Monterey, 2006		38
Cabernet Sauvignon		
Amavi, Walla Walla Valley, 2006		53
BV, Rutherford, Napa Valley, 2005		71
Beringer, Knights Valley, 2006		56
Ben Marco, Mendoza, 2006		60
B.R. Cohn Silver, San Luis Obispo, 2006	13	50
Angeline, Sonoma County, 2007	11	44
Zinfandel		
Ridge, "Lytton Springs", California, 2005		72
Klinker Brick, Lodi, 2006	13.5	53
Joel Gott, California, 2007		46
Alternative Red Wines		
Owen Roe, Sinister Hand, Columbia Valley, 2006		57
Dehesa La Granja, Tempranillo, Spain, 2002		57
Penfolds Thomas Hyland, Shiraz, Australia, 2006	10	40
Punto Final, Malbec, Argentina, 2008	9	36
Newton Claret, Napa Valley, 2006	13.5	54

Beer Selections

Draught Beer

6 (Pint)

Blue Moon "Denver, CO"
 Modelo Especial "Mexico"
 Deep Canyon Amber "Tucson, AZ"
 Dos Equis Amber Lager "Mexico"
 Newcastle Brown Ale "England"
 Stella Artois "Belgium"
 Sam Adams "Boston, MA"
 Sierra Nevada Pale Ale "Chico, CA"
 Fat Tire Amber Ale "Fort Collins, CO"
 Guinness "Ireland"
 Bass Ale "England"
 Arrogant Bastard Ale "San Diego, CA"

Domestic Beer

4.5 (Bottle)

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 Michelob Ultra

Premium Beer

5 (Bottle)

Corona
 Negra Modelo Pacifico
 Sam Adams Light
 Kaliber (N/A)
 Heineken

Drink List

Las Margaritas

Grand Fiesta 15

Bartender's Choice of 1 Añejo, 1 Reposado

Flying V Margarita 8.5

Jose Cuervo Gold, Grand Marnier, Lime Juice

The "Classic" Margarita 10.5

Sauza Tres Generaciones, Cointreau, Lime Juice
 Served straight up

Jackrabbit Margarita 9.5

Jose Cuervo Gold Tequila, Citrus, Alizé Red Passion

Prickly Pear Margarita 9.5

Jose Cuervo Gold, Prickly Pear Syrup
 Served frozen

Mango de Árbol 12

Chili infused Mango Syrup, El Tesoro Reposado

Tamarind Margarita 10

Tamarind, Herradura, Tequila
 Served straight up

Flying V Martinis

Guava Lemon Drop 11

Grey Goose Le Citron, Lemon Juice

Dulce de Leche 11

Sweet Vanilla, Stoli Vanilla, Navan

Prickly Pear Cosmo 11

Prickly Pear Cactus Syrup, Absolut Mandrin

Le Bon Temp 11

Cîroc Vodka, Pear Liqueur

007 11

Bombay Sapphire, Grey Goose, Lillet

Flying V Specialty Drinks

Scorpion Tea 7.5

Peach Schnapps, Alizé, Pineapple Juice

Estes Fizz 7.5

Charles de Fère, Strawberries, Orange Juice

Sangria 8.5

Red Wine, Presidente Brandy, Peach Schnapps, Orange Juice

Sonoran Sangria 9

White Wine, Agave, Presidente Brandy,
 Partida Blanco, Peach Schnapps

Prickly in Pink 9

Lemonade, Prickly Pear Juice, Absolut Apeach

Ruby Red Rattler 10

Grapefruit, Partida Agave Necter, Chinaco Reposado

Pisco Sour 9

Don Cesar Pisco Puro, Egg Whites, Lemon Juice

Flying V Rum Cocktails

Mojito 11

Mint, Lime, muddled with Bacardi Light

Kahlua Colada 11

Malibu Rum, Kahlua, Pineapple, Coconut

Italian Passion 11

Mount Gay Rum, Tuaca, Orange Juice, Sweet and Sour

Brazilian Kiss 11

Guava Juice, Mango Tea, Grand Marnier,
 Olo Brazilian Spiced Rum

Flying V Mocktails

"V" Less Mary 7

Sangrita, Tomato Juice

The Tropical Storm 7

Guava Nectar, Peach

Horchatacolada 7

Horchata, Piña Colada

Plantano a la Mexicano 7

Horchata, Chocolate

Chef de Cuisine Alexis Martinez
Manager H. "Rock" Saul

FLYING V BAR & GRILL

THINGS WE SHARE

Tableside Guacamole

Traditional and not so traditional ingredients presented tableside with Tortilla Chips
12

Bison Sliders
Blue Cheese,
Caramelized Onions
14

Green Chile Quesadilla
Tres Queso, Corn, Tomato,
Ranchero Beans, Pico de Gallo
Chicken 14, Beef 15, Shrimp 16

Street Tacos
Santa Cruz Chili Pork,
Asadero, Cabbage, Avocado
15

Riblets
BBQ Sauce &
Citrus Dry Rub
15

Las Picadas

A variety of Arizona Honey Marinated Beef, Herb Manchego, Chile Button Mushrooms, Olives and Chips
11

APPETIZERS

**Winter
Squash Soup**
Fico Pecan Brittle
9

Pozole
Shredded Pork,
Blue Corn Hominy
10

**Goat Cheese Chilaquiles
Al Mexicana**
Avocado, Black Beans
9

**Hand Pulled Duck
Confit Flautas**
Chile Port Wine Marinated Cherries
10.5

Grilled-N-Chilled Shrimp Cocktail
Chili-Lime Modelo Rubbed Shrimp,
Cilantro Cocktail Sauce
16.5

Ceviche
Daily Variation
on Totopos
10.5

FROM THE GARDEN

Citrus Avocado Salad
Mixed Greens, Cherry Tomatoes,
Orange Segments, Croutons,
Fico Spiced Pecans
11
Grilled Salmon 17

Sonoran Salad
Bacon, Romaine, Black Bean Relish,
Roasted Corn, Tomatoes,
Sliced Avocados,
Tequila Lime Vinaigrette
13

Chopped Caesar Salad
Focaccia Croutons
11
Grilled Chicken 15
Shrimp 17

THE MAIN COURSE

Grilled Vegetable Platter
Tahini Black Bean Hummus, Mesquite Indian Flatbread
21

Pacific Seabass
Pearl Pasta, Michelada Mussel Cioppino
26

Seared Scallops
Roasted Cipollini, Brussel Sprouts, Pancetta,
Ancho Port Berry Licorice
27

Achiote Salmon Wrapped in Corn Husk
Spinach Emulsion, Saffron Fingerling Potato,
Olives and Roasted Pepper Salad, Tangerine Balsamic
26

Grilled Sirloin Burger
Roasted Poblano, Crispy Bacon,
Monterey Jack Cheese, Potato Wedges
16

Caballero Chicken
Fried Egg, Chorizo, Asadero, Poblano,
Yucca Root Sweet Potato Hash, Ranchero Sauce
23

**"S. Creek Farms"
Mole Roasted Pork Chop**
Chorizo TOCA Tepary Bean Stew,
Jalapeño French Toast
22

The V's Baby Back Ribs
BBQ Sauce and Citrus Dry Rub,
Roasted Corn on the Cob
Half 15, Full 26

T-Bone Steak
Sweet Potato Mash,
Red Onion Poblano Huitlacoche Chipotle Hash
32

Mixed Grill
Jumbo Scallops, Beef Tournedo, Shrimp,
Green Chile-Sweet Corn and Cheese Tamale,
Tomatillo Salsa, Balsamic Reduction
33

Grilled Beef Tenderloin
Prickly Pear-Guajillo Chile Bordelaise Sauce,
Macaroni and Cheese Au Gratin
34

SIDES

Chile Relleno, Macaroni and Cheese Au Gratin, Corn on the Cob,
Stewed TOCA Tepary Beans, Parmesan Sweet Potato Fries, Side Salad, Asparagus
7

DESSERTS

Caramelized Banana Split
Vanilla Ice Cream,
Mexico's Ibarra Hot Fudge
7.5

**"Saint Domingue"
Dark Chocolate Soufflé**
Crème Anglaise
7.5

Horchata Milkshake
Cinnamon Puffs
7.5

Crème Brûlée
7.5

Churros con Cajeta
Vanilla Ice Cream
7.5

Chocolate Layered Funnel Cake
Strawberry Mascarpone,
Heath Crunch
7.5

**Prickly Pear Dip, Santa Cruz Chile
and Cinnamon Flour Tortilla Chips**
Semi-Sweet Chocolate Mousse,
Arizona Honey, Chili Spice and
Caramelized Pecans, Mixed Berry-Citrus
and Jalapeño-Lime Dips
(Serves 2) 15.5

**Fossil Creek Creamery
Goat Cheese**
Chile Rubbed Figs, Warm Brioche,
AZ Honey Comb
10.5



Chef de Cuisine Alexis Martinez

Manager H. "Rock" Saul

Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness. *Recommended by the Pima County Health Department. The Flying V has a maximum seating of tables for 12 in order to ensure your dining experience. Parties larger than 10 are required to select one of the Flying V Menus for large parties. For parties of 8 or more, a gratuity of 20% will be added.