



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

Hot 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 dressing, 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 and onion powder dry rub with lime crema drizzle and green onion
- Signature sassy sauce
- Thailand twist- peanut & sweet chili sauce drizzle
- Korean BBQ

FRY HIGH CLUB (GF) loaded fries

Chili

House-made prime rib chili, cheddar sauce

Broccoli Cheddar

Broccoli florets, cheddar sauce

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 triple B 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

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

CHOOSE A BURGER & FRY



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



CLOUD FLATBREAD (GFO)

Fun Fungi

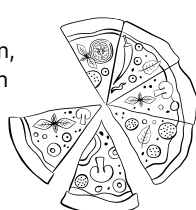
Creamy garlic sauce, mushroom caviar, fresh mozzarella, rosemary - \$18

Fruit and Feta

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

BBQ Chix

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



Cloud Nine

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

Ground Control

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

AVAILABLE

4:30PM-8:30PM

First Class

AL LA CARTE (GF)

\$12 Pick 2 Co-Pilots

Australian Wagyu Filet (6 oz)

Served with our famous zip sauce - \$49

Prime Rib

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

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

Faroe Island Salmon

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

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

Hazelnut Vodka Martini

Chilled vodka, baileys, hazelnut 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 with 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:

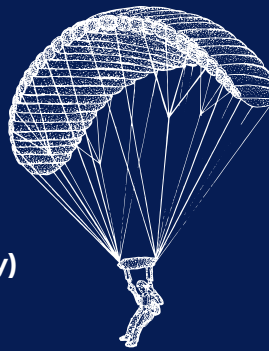
Muddled cucumber, fresh lemon, and basil, topped with sparkling water.

Sailor's Sunrise

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



Flights



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

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

Beer

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



It's just too good to have a small glass

BAVIK SUPER PILS PILSNER (BELGIUM)

STONE BUENAWEZA 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 BUENAWEZA 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