



FORTEZZA

DINING ROOM

CLASSIC BREAKFASTS

EUROPEAN BREAKFAST - 22

fresh baked pastry, charcuterie and fromage, fresh fruit, hardboiled egg

FRESH FRUIT PARFAIT - 12

melon and seasonal berries with Greek yogurt, mixed berry coulis and house-made quick bread

RANCH HAND BREAKFAST* - 18

two free range eggs, honey cured bacon, savory sausage links, served with Flying Horse signature potatoes, and a biscuit topped with house-made sausage gravy

AVOCADO TOAST* - 12

wheat toast, sliced avocado, grape tomatoes, drizzled with evoo and served with one free range poached egg on a bed of arugula

SMOTHERED STEAK BREAKFAST BURRITO - 18

Flying Horse signature potatoes, free range scrambled eggs, aged cheddar, green chili

FLYING HORSE PANCAKES - 12

maple syrup, whipped butter

TUSCAN EGGS BENEDICT - 17

roasted garlic herbed focaccia, shaved prosciutto, free range eggs, sliced tomato, three pepper hollandaise

FOR OUR LITTLE RANCH HANDS

GREENHORN BREAKFAST* - 11

one free range egg, Flying Horse signature potatoes, choice of sausage or bacon, one pancake

GOLFERS ON THE GO

LOADED CATTLEMAN BOWL - 12

Flying Horse signature potatoes, bacon, sausage, free range scrambled eggs, sausage gravy, aged cheddar

WRANGLER BREAKFAST SANDWICH - 12

sage breakfast sausage patty, free range eggs, American cheese, on a brioche bun

À LA CARTE ITEMS

FREE RANGE EGGS* [2] - 4

FRESH FRUIT - 8

HONEY CURED BACON [3] - 6

BISCUIT & COUNTRY GRAVY - 5

CHOICE OF TOAST - 4

WHOLE GRAIN | WHITE | MARBLED RYE
SOURDOUGH | ENGLISH MUFFIN

*GLUTEN FREE BREAD AVAILABLE UPON REQUEST
served with butter and jam

(GF) These items are gluten free or can be prepared gluten free.



All orders will be assessed a 25% service charge, 2.95% Retail Sales Fee (RSF), & 8.2% Local Tax Rate.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



FORTEZZA

SPECIALTY COCKTAILS

**KETEL ONE
ESPRESSO MARTINI - 16**
*ketel one vodka, mister black
coffee liqueur, espresso*

LIMONCELLO SPRITZ - 16
*caravella limoncello, la marca
prosecco, soda*

GIN BASIL SMASH - 16
*aviation gin, lemon juice, fresh lemon,
elderflower and a splash of tonic*

THE TORI - 16
*FROM OUR FRIENDS AT PRIME 25
ketel one vodka, lemon juice,
muddled grapefruit & cucumber, soda*

**BARREL AGED
OLD FASHIONED - 16**
*george dickel 8 year bourbon,
house-made orange bitters,
simple syrup*

RED WINE

	6 oz	Bottle
Cabernet Sauvignon SKYSIDE CA	13	52
Malbec TERRAZAS RESERVA ARG	14	56
Pinot Noir EVOLUTION OR	15	60
Tempranillo NUMANTHIA SP	17	68

WHITE WINE

	6 oz	Bottle
Sauvignon Blanc BABICH NZ	11	44
Pinot Grigio TIEFENBRUNER IT	11	44
Chardonnay SKYSIDE CA	12	48
Rosé THE BEACH FR	12	48

BUBBLY

	6 oz	Bottle
Prosecco LaMARCA IT	10	50
LaMARCA MIMOSA	10	
BOTTOMLESS MIMOSAS	17	
Champagne VEUVE CLICQUOT FR	28	140
Champagne VEUVE CLICQUOT ROSÉ FR	34	170

BOTTLED BEER

COORS LIGHT	6
BUD LIGHT	6
MICHELOB ULTRA	6
AVERY'S WHITE RASCAL	6.5
HEINEKEN 0.0	6.5
MODELO ESPECIAL	7
LAGUNITAS IPA	7
STELLA ARTOIS	7
HARD CIDER, ROTATING SELECTION	8

DESSERTS

**CHOCOLATE
CARAMEL CAKE - 12**
decadent and moist

NEW YORK CHEESECAKE - 12
whipped cream and fresh berries

DIGESTIFS

IRISH COFFEE - 12

HENNESSY VS - 12

HENNESSY PARADIS 1/2 oz. - 75

MACCALUN 18 - 95

LATTE OR CAPPUCCINO - 6

FLYING HORSE BLEND COFFEE - 5