



FORTEZZA

LOBBY BISTRO & BAR

SMALL BITES

SOUP OF THE DAY - 9

chefs selection daily

FREE BIRD WINGS - 14

Spicy Gochujang or Classic Buffalo

HOUSE SALAD ^(GF) - 14

ADD CHICKEN - 9 | ADD STEAK* - 11
spring born greens, turkish champagne apricots, manchego cheese, apples, crispy prosciutto, walnuts, honey balsamic vinaigrette

FIRECRACKER SHRIMP* - 19

spicy and crispy jumbo shrimp, chili dipping sauce

FROMAGE BOARD - 22

assortment of imported and domestic cheeses, seasonal fresh fruit and nuts

CHIPS, SALSA, & GUACAMOLE - 15

house-made salsa and guacamole served with warm tortilla chips

LUNCH FAVORITES

MEDITERRANEAN PLATE - 19

chicken souvlaki skewers, hummus, whipped feta, toum, olives, tomatoes, onions, naan bread

FLYING HORSE BURGER* - 17

8 oz. grilled beef patty, lettuce, tomato, onion, signature sauce, butter toasted brioche bun

THE 6870 BURGER* - 22

8 oz. grilled beef patty, candied pepper bacon, caramelized onions and mushrooms, gorgonzola, pork belly, butter toasted brioche bun

FLYING CHICKEN SANDWICH - 16

smoked pulled chicken with Nashville hot sauce, garlic dill aioli, house-made half sours, buttered brioche

STEAK MULTITAS* - 20

marinated steak, grilled peppers, Oaxaca cheese blend, corn tortillas, pico de gallo & guacamole

FOR THE KIDS

GRILLED CHEESE - 11 **or** CHICKEN TENDERS - 11
choice of fries or fruit on the side

BURGERS & SANDWICHES ARE SERVED WITH FRENCH FRIES

SUBSTITUTE: SWEET POTATO FRIES +5 | SMALL GREEN SALAD +7 | CUP OF SOUP +6

(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