

APPETIZERS

BACON CHEDDAR CHEESE FRIES	10.95
<i>rosemary & garlic battered shoestring fries with smoked bacon & melted cheddar</i>	
POUTINE	11.95
<i>rosemary & garlic battered shoestring fries, cheese curds, brown gravy</i>	
<i>make it loaded add: pulled pork or pulled fire braised chicken</i>	+4.00
SERIOUSLY SERLOIN CHILI CHEESE FRIES	11.95
<i>rosemary & garlic battered shoestring fries, house chili, cheddar, red onion, sour cream</i>	
CARNITAS PULLED PORK SLIDERS (3)	11.45
<i>pulled pork with melted cheddar</i>	
<i>& a dash of bbq sauce on the cutest little buns ever</i>	
PULLED CHICKEN SLIDERS (3)	11.45
<i>fire braised pulled chicken with melted pepper jack</i>	
<i>& a dash of bbq sauce on the cutest little buns ever</i>	

SALADS & SOUPS

SERIOUSLY SERLOIN CHILI OR SOUP OF THE DAY (CUP OR BOWL)	6.45/8.45
PIGGY LOUIE SHRIMP SALAD	16.45
<i>large shrimp, smoked bacon bits, a hard-boiled egg, sliced tomato, sliced red onion & romaine with 1,000 island dressing on the side</i>	
SPINACH, GOAT CHEESE & BACON	14.95
<i>spinach with chevre, smoked bacon bits, candied walnuts, fresh tomato & red onion served with a raspberry vinaigrette on the side</i>	
CLASSIC CAESAR /ADD CHICKEN BREAST	9.95 /13.95
SIDE CAESAR OR SIDE HOUSE SALAD	5.45

FLATBREADS

PIG PIE	16.45
<i>canadian bacon, pepperoni, sausage, smoked bacon, garlic red sauce, mozzarella</i>	
CALIFORNIA RANCH	16.45
<i>braised chicken, smoked bacon, tomato, red onion, ranch, pepper jack & mozzarella</i>	
CAPRESE	16.45
<i>fresh sliced mozzarella, tomato, garden fresh basil, minced garlic, olive oil drizzled with a tangy balsamic glaze</i>	

ASK ABOUT PIG GIFT CERTIFICATES

FLYING PIG T SHIRTS \$19.95

SANDWICHES

*served with our famous rosemary-garlic shoestring fries
substitute a side caesar or house salad +1.00
or a cup of soup/chili +2.00*

MANGO-BANGO PULLED PORK SANDWICH	14.95
<i>An original from back in the day with some twists! pulled pork topped with fresh mango & peach salsa & a dash of bbq sauce on a hoogie roll</i>	
PASTRAMI REUBEN	16.45
<i>Another flying pig favorite! grilled marble rye piled high with shaved pastrami, sauerkraut, melted swiss & creamy thousand island dressing</i>	
ANGUS FRENCH DIP	16.95
<i>USDA grade choice hardwood smoked angus roast beef & swiss cheese on a garlic butter toasted fresh-baked rustic demi baguette with au jus</i>	
GRILLED CHICKEN CLUB	15.95
<i>grilled chicken breast, smoked bacon, swiss cheese, tomato, red onion & lettuce with thousand island dressing served on a croissant biscuit</i>	
CHICKEN PARMESAN GRINDER	15.45
<i>sliced chicken breast, zesty marinara, parmesan & red onion on garlic butter toasted demi baguette</i>	

BURGERS

*Brisket ground beef hamburgers... this is way different! Our burgers are all 75% ground brisket.
Our burgers are served with tomato, red onion & shaved lettuce; without condiments.
substitute a chicken breast for no additional charge
served with our famous rosemary-garlic shoestring fries
substitute a side caesar or house salad +1.00
or a cup of soup/chili +2.00*

STRAIGHT UP	14.95
CHEDDAR CHEESE	15.95
BACON & CHEDDAR CHEESE	16.95
BLEU CHEESE CRUMBLES	16.95
BACON & BLEU CHEESE CRUMBLES	17.95
MUSHROOM & SWISS (no lettuce, tomato or onion)	15.95
MEATLESS WONDER (100% plant based)	15.95
<i>* all burgers are cooked to 155 degrees</i>	
Sauces:	
<i>ranch, tartar, house fry sauce, bbq, bleu cheese, 1,000 island, creamy horse radish</i>	0.50
<i>brown gravy, sour cream</i>	1.00

DESSERT

(served with chocolate, caramel, strawberry or blackberry sauce)

DECEDANT CHOCOLATE CAKE	8.95
NY CHEESECAKE	6.45

SIGNATURE COCKTAILS

MAPLE OLD FASHIONED - \$14

bulleit bourbon, maple syrup, orange, cardamom bitters

YOU MACEE STARS - \$13

empress gin, st. germain, orange juice, soda water

JUSTEEN THYME - \$15

ardbeg 10 yr scotch, thyme syrup, angostura bitters, soda water

Jon's Snickerdoodle Martini - \$13

rumchata, frangelico, butterscotch schnapps, cream

KRAKEN POM & STORMY - \$11

kraken spiced rum, pomegranate syrup, ginger beer

WASHINGTON SIDE CAR - \$13

apple brandy, cointreau, lemon juice, apple cider

HARVESTINI - \$12

hornitos plata, cointreau, lime juice, apple syrup, cinnamon syrup

GINGIN PEAR-E-YAY! - \$12

titos vodka, domain de canton ginger liqueur, pear syrup, soda water

CRANBERRY-ORANGE MARGARITA - \$12

hornitos plata, cranberry juice, orange juice, lime juice with a sugar rim & float of grand mariner

TUACA WAKA WAKA - \$10

tuaca, lemon juice, hot water

HOT BUTTERED RUM - \$10

chose: captain morgan white or spiced rum

WINES

ESTATE CHARDONNAY: KENDALL-JACKSON	SANTA MARIA VALLEY, CA 2018	\$10.00/\$30.00
ESTATE PINOT GRIGIO: BENVOLIO	FRIULI, ITALY 2020	\$8.00/\$24.00
CABERNET SAUVIGNON: MURPHY GOOD	CALIFORNIA, 2019	\$9.00/\$27.00
PINOT NOIR: CARMEL ROAD	CENTRAL COAST, CA 2019	\$9.00/\$27.00
PROSECCO: LA MARCA	ITALY	\$12.00
ECONOMICAL CHAMPAGNE	LOL, USA	\$8.00

BOTTLE/CAN

DOMESTICS:

BUD LIGHT \$5.50
COORS LIGHT \$5.50
MICHELOB ULTRA \$5.50
RAINIER TALL BOY \$5.50
PBR TALL BOY \$5.50
CORONA \$6.50
MODELLO \$6.50
GUINNESS \$8.00
STELLA ARTOIS \$6.50
BLUE MOON \$6.50

LOCAL BREWS:

GEORGETOWN: ROGER'S PILSNER \$6.50
GEORGETOWN: BODHIZAPA IPA \$7.00
ELYSIAN: SPACE DUST IPA \$7.00
ELYSIAN: DRAGONSTOOTH STOUT \$6.50
IRON HORSE: IRISH DEATH STOUT \$6.50
FREMONT: DARKSTAR STOUT \$7.00
FREMONT: SKY KRAKEN PALE ALE \$7.00
REUBEN'S: HAZYLICIOUS IPA \$6.50
MAC & JACKS: AFRICAN AMBER \$7.00
PIKE BREWING: KILT LIFTER \$6.50

CIDERS \$7.00

2 TOWNS BRITE CIDER
2 TOWNS CRIMSON BLISS CRAN/CURRENT
SAN JUAN SELTZER: \$6.50
HUCKLEBERRY, FUJI APPLE
OR RAINIER CHERRY
ST. PAULI NON-ALC \$6.00
BEDFORD'S ROOT BEER \$5.00
GINGER BEER \$5.00

**OUR DRAFTS FEATURE A CONSTANTLY ROTATING
SELECTION OF WASHINGTON MADE BREW.**

**Check Out Our Draft List On The Wall To The Left Of The Bar.
Or Ask Your Server.**