

APPETIZERS

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

SALADS & SOUPS

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

FLATBREADS

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

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
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 hoagie roll	
PASTRAMI REUBEN	16.45
Another flying pig favorite! grilled marble rye piled high with shaved pastrami, sauerkraut, melted swiss & creamy thousand island dressing	
ANGUS FRENCH DIP	16.95
U.S.D.A grade choice hardwood smoked angus roast beef & swiss cheese on a garlic butter toasted fresh-baked rustic demi baguette with au jus	
GRILLED CHICKEN CLUB	15.95
grilled chicken breast, smoked bacon, swiss cheese, tomato, red onion & lettuce with thousand island dressing served on a croissant biscuit	
CHICKEN PARMESAN GRINDER	15.45
sliced chicken breast, zesty marinara, parmesan & red onion on garlic butter toasted demi baguette	

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
* all burgers are cooked to 155 degrees	
Sauces:	
ranch, tartar, house fry sauce, bbq, bleu cheese, 1,000 island, creamy horse radish	0.50
brown gravy, sour cream	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 liquer, 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/CURRANT
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.**