



Brunch Is Served
Sundays 10:00 - 1:00

BRUNCH MENU

we use cage free eggs

PORKY'S REVENGE	16.95
3 eggs, 4 strips of bacon, 2 hash browns and your choice of either: french toast or biscuits and gravy (half order)	
BOMBER BREAD	16.45
scrambled eggs, canadian bacon, sausage, smoked bacon, cheddar, mozzarella & marinara on a naan flatbread	
FRENCH TOAST	14.95
made with croissant biscuits & served with real grade A maple syrup	
BISCUITS & GRAVY	14.95
2 large buttermilk biscuits served with a house country style sausage gravy	
MINI	10.95
2 eggs, 2 strips of smoked bacon & hash browns	
WEST COAST TOAST	12.95
nova lox (wild caught salmon), cream cheese, cucumber, red onion, capers & dill served on a plain bagel with fruit on the side	

DRINK SPECIALS

BOTTOMLESS MIMOSAS	15.95
benvolio prosecco & real orange juice	
CARRIE MARY	12.00
wheatley vodka & filthy bloody mary mix served with a strip of bacon & other accoutrement	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SUGGESTED COCKTAILS

PINK PIG 10.00

western son prickly pear vodka, fresh squeezed lemon juice, sprite

WATERMELONCELLO 12.00

wheatley vodka, limoncello, watermelon puree, sprite

CREAMSICLE 10.00

smirnoff vodka, smirnoff vanilla vodka, pineapple juice, orange juice

SUNITINI 14.00

western son cucumber vodka, pineapple juice, cointreau,
fresh squeezed lime juice, mint garnish

PINK LIMEADE 13.00

wheatley vodka, malibu coconut rum, cranberry juice,
fresh squeezed lime juice, sprite

STRAWBERRY BASIL MARGARITA 14.00

hornitos plata, strawberry puree, muddled basil, cointreau,
fresh squeezed lime juice with a salt & sugar rim

MY LITTLE PALOMA 11.00

unicorn butterfly pea tequila, grapefruit juice,
jarritos grapefruit soda, salted rim

ELDER FLASHIONED 14.00

whistle pig piggyback rye whiskey,
st germain elderflower liqueur, blood orange bitters

PEACH SMASH 14.00

bulleit bourbon, peach puree, muddled mint,
peach bitters, cock & bull gingerbeer

MINT JULEP 13.00

buffalo trace kentucky bourbon, muddled mint/sugar cube
served over ice with mint garnish

STRAWBERRY MOJITO 12.00

parrot bay strawberry rum, strawberry puree, muddled mint, soda water

LAVENDER LEMONADE 13.00

empress gin, lavender-honey, fresh squeezed lemon juice, lemonade

AVIATOR MARTINI 15.00

aviation gin, creme de violette, luxardo maraschino liqueur,
hand squeezed lemon juice

BARISTATINI 14.00

grind espresso rum, rumchata, grand mariner, chocolate bitters, cream

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.

WINE

CAMBRIA: ESTATE ROSE OF PINOT NOIR	SANTA MARIA VALLEY, CA 2021	9.00/27.00
SKYSIDE: CHARDONNAY	NORTH COAST, CA 2018	11.00/33.00
LA CREMA: PINOT GRIS	MONTEREY, CA 2021	8.00/24.00
SILVER PALM: CABERNET SAUVIGNON	NORTH COAST, CA 2020	10.00/30.00
NIELSON: PINOT NOIR	SANTA BARBARA, CA 2021	8.00/24.00
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

CIDERS 7.00

2 TOWNS BRITE CIDER
2 TOWNS MADE MARION
SCHILLINGS GRAPEFRUIT & CHILL

SAN JUAN SELTZER: 6.50
PEACH ROSE, HUCKLEBERRY
OR RAINIER CHERRY

ST. PAULI NON-ALC \$6.00

LOCAL BREWS:

GEORGETOWN: ROGER'S PILSNER 6.50
GEORGETOWN: BODHIZAFA 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 HAZY PALE ALE 7.00
REUBEN'S: HAZEALICIOUS IPA 6.50
MAC & JACKS: AFRICAN AMBER 7.00
PIKE BREWING: KILT LIFTER SCOTCH ALE 6.50

SODA & SUCH

COKE, DIET COKE, SPRITE,
LEMONADE, ICED TEA 3.00
(COMPLIMENTARY REFILLS)

CANADA DRY GINGER ALE 3.00
COCK & BULL GINGERBEER 5.00
BOYLAN ROOTBEER 5.00
JARRITOS GRAPEFRUIT SODA 4.00
RED BULL/SUGAR FREE REDBULL 4.50



APPETIZERS

BACON CHEDDAR CHEESE FRIES	10.95
rosemary-garlic battered shoestring fries with smoked bacon & real melted cheddar	
PIG POUTINE	13.95
carnitas pulled pork, rosemary-garlic battered shoestring fries, real cheese curds & brown gravy	
CARNITAS PULLED PORK SLIDERS (3)	11.95
pulled pork with melted cheddar & a dash of bbq sauce on a brioche slider bun	
PULLED CHICKEN SLIDERS (3)	12.45
fire braised chicken thigh with melted mozzarella & a dash of bbq sauce on a brioche slider bun	
ITALIAN SLIDERS (3)	11.45
pepperoni, salami, canadian bacon, provolone, lettuce, tomato & red onion with balsamic vinaigrette on a brioche slider bun	
CAPRESE SLIDERS (3)	10.95
fresh tomato, basil & mozzarella with a tangy balsamic glaze on a brioche slider bun	
SIDE OF ROSEMARY-GARLIC SHOESTRING FRIES	5.45
SIDE OF FRIED GREEN TOMATOES	5.45

ASK ABOUT PIG GIFT CERTIFICATES.

FLYING PIG T-SHIRTS \$19.95

SALADS

WASABI STEAK	16.45
USDA grade choice marinated flank steak, cucumber, cherry tomato, edamame, & red onion served over a spring salad mix tossed with sesame vinaigrette then finished with a spicy cucumber-wasabi drizzle	
SOUTHERN GODDESS	16.45
fire roasted sweet corn, onion, green & red bell peppers with edamame & chevre served over a spring salad mix tossed with green goddess dressing then topped with fried green tomatoes	
THE WEDGE	14.95
smoked bacon, bleu cheese crumbles & red onion served over a crisp iceberg wedge with bleu cheese dressing & a tangy balsamic glaze	
STRAWBERRY, CHEVRE & BACON	15.45
fresh strawberries, smoked bacon bits, candied walnuts, chevre & red onion served over spinach with balsamic vinaigrette on the side	
CHICKEN COBB	16.45
smoked bacon, chicken breast, hard boiled egg (cage free), cherry tomato, red onion & bleu cheese crumble served over chopped romaine with ranch on the side	
CLASSIC CAESAR / ADD CHICKEN BREAST	9.95/13.95
SIDE CAESAR OR SIDE HOUSE SALAD	5.45
ranch, bleu cheese, 1,000 island, balsamic vinaigrette, raspberry vinaigrette, green goddess, sesame vinaigrette, spicy cucumber-wasabi, honey mustard	

FLATBREADS

PIG PIE	16.45
Canadian bacon, pepperoni, sausage, smoked bacon, garlic red sauce & mozzarella	
CALIFORNIA RANCH	16.45
fire braised chicken thigh, smoked bacon, tomato, red onion, ranch & mozzarella	
STEAK & MUSHROOM	16.45
USDA grade choice marinated flank steak, mushroom, red onion, garlic red sauce & mozzarella	
CAPRESE	16.45
fresh sliced mozzarella, tomato, garden fresh basil, minced garlic & olive oil drizzled with a tangy balsamic glaze	

SANDWICHES

served with rosemary-garlic shoestring fries
substitute a side caesar or side house salad +1.00
gluten free buns available

MANGO-BANGO PULLED PORK SANDWICH 14.95

pulled pork topped with fresh mango & peach salsa with 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 1,000 island dressing

ANGUS FRENCH DIP 16.95

USDA grade choice hardwood smoked angus roast beef & swiss cheese on a toasted garlic butter rustic demi baguette with au jus

GRILLED CHICKEN OR COD CLUB 15.95

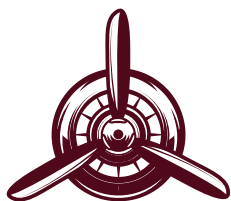
you choose: grilled chicken breast or fried beer-battered alaskan cod (certified sustainable/wild) served with smoked bacon, swiss, tomato, red onion & lettuce with 1,000 island served on a croissant

CHICKEN PARMESAN GRINDER 15.45

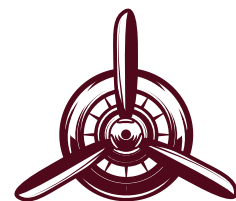
sliced chicken breast, zesty marinara, parmesan & red onion on a toasted garlic butter rustic demi baguette.

FISH & CHIPS

ALASKAN WHITE COD (certified sustainable/wild) 16.95
two crispy 4oz pieces battered with juneau's alaskan brewing co. white ale, served with rosemary-garlic shoestring fries



RESERVE OUR AVIATOR LOUNGE
PERFECT FOR GROUPS OF UP TO 35
FLYINGPIGEVERETT@GMAIL.COM



BURGERS

Our burgers are 75% ground brisket. This is way different!
served with tomato, red onion & shaved lettuce; without condiments.

includes rosemary-garlic shoestring fries
substitute a chicken breast for no additional charge
substitute a side caesar or house salad +1.00
gluten free buns available

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
TERRA MATER (vegan)	15.95

* all burgers/meats are cooked to 155 degrees

Sauces: 0.50

ranch, tartar, house chipotle fry sauce, sweet baby ray's bbq,
bleu cheese, 1,000 island, creamy horse radish, wasabi-cucumber,
brown gravy, honey mustard

Follow Pig Social.
Keep up to date with
upcoming events
& specials.

