



APPETIZERS

PIG POUTINE	15.45
a heaping plate of pulled pork, shoestring fries, real cheese curds & brown gravy	
BACON CHEDDAR CHEESE FRIES	12.95
shoestring fries with smoked bacon & real melted cheddar with our house smokey chipotle fry sauce for dipping	
CHICKEN WINGS 6/12	8.95/15.95
tossed in your favorite sauce gochujang korean bbq sauce, sweet baby ray's, boom boom garlic-pepper, toasted sesame or naked with dipping sauce on the side	
PULLED PORK SLIDERS (3)	12.45
pulled pork with melted cheddar & bbq sauce on brioche slider buns	
BRUSCHETTA	11.95
fresh tomato, pesto & garlic with a balsamic drizzle served on a parmesan toasted baguette	
BAKED BRIE	12.95
with salsa macha & a hint of honey with toasted baguette	
THICK CUT BEER BATTERED ONION RINGS	8.95
SHOESTRING FRIES	6.45
RASPBERRY CHEESCAKE CHIMICHANGAS (3)	7.95
deep fried & served with a chocolate sauce	

JOIN US FOR BRUNCH
SUNDAYS
10:00 - 1:00
BOTTOMLESS MIMOSAS

SALADS

JAPANESE-STYLE FLANK STEAK 17.45
choice marinated flank steak, cucumber, cherry tomato, edamame & red onion,
served over a spring salad mix tossed with a toasted sesame dressing
then finished with a cucumber-wasabi drizzle

SMOKED SALMON 17.45
sockeye lox, feta, blueberries, cucumber & red onion
served with mixed greens tossed in a blood orange vinaigrette

MELON & BEET 14.95
seasonal melon, beet, fire roasted corn, red onion & feta
served atop gem lettuce with a simple lemon vinaigrette
add chicken breast +4.00

SOUTHWEST CHICKEN COBB 17.45
fire braised chicken breast, smoked bacon, fire roasted corn,
cherry tomato, red onion, cheddar & a hard boiled egg served
over chopped romaine with an avocado-poblano ranch on the side

ENTREE HOUSE OR CAESAR / ADD CHICKEN BREAST 10.95/14.95

SIDE CAESAR OR SIDE HOUSE SALAD 5.45
ranch, bleu cheese, 1,000 island, honey mustard, toasted sesame dressing,
balsamic vinaigrette, lemon vinaigrette, blood orange-shallot vinaigrette,
cucumber-wasabi, poblano-avocado ranch

FLATBREADS

PIG PIE 17.45
canadian bacon, pepperoni, sausage, smoked bacon, garlic red sauce & mozzarella

CALIFORNIA RANCH 17.45
fire braised chicken breast, smoked bacon, cherry tomato,
red onion, ranch dressing & mozzarella

STEAK & MUSHROOM 17.45
USDA grade choice marinated flank steak, sauteed mushroom,
red onion, garlic red sauce & mozzarella

SOCKEYE LOX 17.45
sockeye lox (certified sustainable/wild),
red onion, fresh dill & capers with cream cheese & feta

SOUTHWEST GARDEN 14.95
fire roasted corn, cherry tomato, red onion, mozzarella &
cheddar with avocado-poblano ranch
add chicken breast +4.00

SANDWICHES

served with shoestring fries

substitute a side caesar or side house salad +1.00

substitute onion rings +2.45

gluten free buns available +1.00

MANGO-BANGO PULLED PORK SANDWICH 15.95

pulled pork topped with mango & peach salsa,
sweet baby ray's bbq sauce on a rustic baguette

PASTRAMI REUBEN 16.95

choice angus pastrami, melted swiss & kosher sauerkraut
served on grilled marbled rye with 1,000 island dressing

ANGUS FRENCH DIP 17.45

choice hardwood smoked angus roast beef & swiss cheese
on a rustic baguette with au jus

GRILLED CHICKEN OR COD CLUB 16.95

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 PESTO GRINDER 17.45

sliced chicken breast, pesto, parmesan, lettuce, tomato & red onion
with a tangy balsamic glaze on a rustic baguette

ITALIAN COLD CUT 15.95

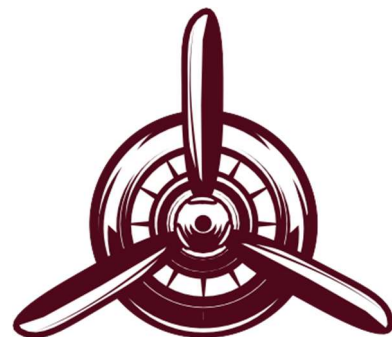
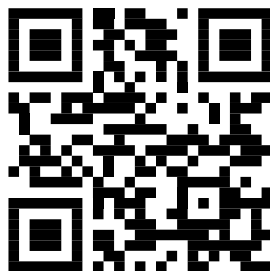
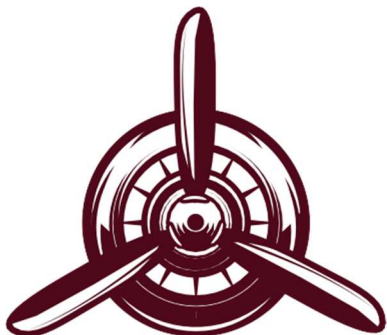
pepperoni, salami, canadian bacon, provolone, lettuce, tomato & red onion
with balsamic vinaigrette on a rustic baguette

FISH & CHIPS

ALASKAN WHITE COD (certified sustainable) 3 piece 18.95

crispy alaskan cod battered with samuel adams boston lager, 2 piece 15.95
served with shoestring fries & tartar

HOST YOUR EVENT/MEETING @ THE PIG
RESERVE OUR AVIATOR LOUNGE



FLYINGPIGEVERETT@GMAIL.COM

BURGERS

all natural grass fed angus beef patties, fresh/never frozen
served with tomato, red onion & lettuce; without condiments

served with shoestring fries

substitute a chicken breast for no additional charge

substitute a side caesar or house salad +1.00

substitute onion rings +2.45

gluten free buns available +1.00

STRAIGHT UP	15.45
CHEDDAR	16.45
BACON & CHEDDAR	17.45
BLEU CHEESE CRUMBLES	17.45
BACON & BLEU CHEESE CRUMBLES	18.45
MUSHROOM & SWISS (no lettuce, tomato or onion)	16.45
NUTELLA, BACON & CHEDDAR (no lettuce, tomato or onion)	17.45
BOOM BOOM (bacon, cheddar, onion ring & spicy sauce)	17.95
TERRA MATER (vegan)	16.45

* all burgers/meats are cooked to 155 degrees

Sauces: 0.75

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

We add an automatic gratuity of 20% to
groups of 8 or more guests.

Follow Pig Social.

Keep up to date with

upcoming events
& specials.



FLYING PIG COCKTAILS

APRICOSMO \$14

wheatley vodka, apricot nectar, cranberry juice, orange bitters

SUMMER LEMONADE \$12

deep eddy's grapefruit vodka, strawberry puree,
rhubarb bitters, lemonade

SMURFIN IN THE USA \$12

western sons blueberry vodka,
muddled: mint, lime & blueberries, soda

BLOSSOM \$11

titos vodka, hibiscus, honey, lemon juice, soda

PINK PIG \$10

western sons prickly pear vodka, lemon juice, sprite

THE AVIATOR MARTINI \$15

aviation gin, luxardo maraschino, lemon juice, creme de violette

THE BICYCLE THIEF \$14

empress gin, campari, grapefruit juice, soda

BANG GOES MANGOS \$10

shotta mango-jalapeno tequila, lime juice, cholula
& soda in a tajin rimmed glass

DESERT MULE \$13

cazadores reposado tequila, prickly pear puree,
lime juice, cock & bull ginger beer

LYCHEE PALOMA \$11

hornitos plata, lychee liqueur & sprite in a salt rimmed glass

PAPER PLANE \$14

whistle pig piggyback bourbon, aperol, amaro nonino, lemon juice

DAPPER GENTLEMAN \$14

woodinville rye whiskey, maple syrup,
angostura & smoke bitters, orange twist

BLACKBERRY WHISKEY SOUR \$12

buffalo trace, creme de mur, sour

TSUNAMY \$12

smirnoff vodka, peach schnapps,
malibu coconut rum, blue curacao, sprite

DRAFT LIST ON THE WALL LEFT OF THE BAR

WINE

		glass/bottle
KENDALL-JACKSON: ROSÉ	CALIFORNIA, 2020	10.00/30.00
SKYSIDE: CHARDONNAY	NORTH COAST, CA 2018	12.00/36.00
LA CREMA: SAUVIGNON BLANC	SONOMA, CA 2023	9.00/27.00
SILVER PALM: CABERNET SAUVIGNON	NORTH COAST, CA 2020	11.00/33.00
NIELSON: PINOT NOIR	SANTA BARBARA, CA 2021	9.00/27.00
PROSECCO: LA MARCA	ITALY	13.00
ECONOMICAL CHAMPAGNE	LOL, USA	9.00

BOTTLE/CAN

DOMESTICS:

BUD LIGHT 6.00
COORS LIGHT 6.00
MICHELOB ULTRA 6.00
RAINIER TALL BOY 6.00
PBR TALL BOY 6.00
CORONA 7.00
MODELO 7.00
GUINNESS 8.00
STELLA ARTOIS 7.00
BLUE MOON 7.00

CIDERS 7.50

2 TOWNS BRITE CIDER
2 TOWNS MADE MARION
2 TOWNS PRICKLY PEAR

SAN JUAN SELTZER: 7.00
PEACH ROSÉ, HUCKLEBERRY
OR RAINIER CHERRY
ATHLETIC LITE NON-ALC \$6.00

LOCAL BREWS:

GEORGETOWN: ROGER'S PILSNER 7.50
GEORGETOWN: BODHIZAFA IPA 7.50
ELYSIAN: SPACE DUST IPA 7.50
IRON HORSE: IRISH DEATH STOUT 7.50
FREMONT: DARKSTAR STOUT 7.50
FREMONT: SKY KRAKEN HAZY PALE ALE 7.50
REUBEN'S: HAZEALICIOUS IPA 7.50
MAC & JACKS: AFRICAN AMBER 7.50
PIKE BREWING: KILT LIFTER SCOTCH ALE 7.50

SODA & SUCH

COKE, DIET COKE, SPRITE,
LEMONADE, ICED TEA 3.50
(COMPLIMENTARY REFILLS)

CANADA DRY GINGER ALE 3.00
COCK & BULL GINGERBEER 6.00
BOYLAN ROOTBEER 6.00
REDBULL/SUGAR FREE REDBULL 6.00