

BREAKFAST COMBINATIONS

COACH

TWO ALL NATURAL EGGS COOKED TO YOUR LIKING, HOME FRIES OR STONE GROUND GRITS, WHOLE GRAIN BREAD OR BUTTERMILK BISCUIT 8



BUSINESS CLASS

TWO ALL NATURAL EGGS, APPLEWOOD SMOKED BACON OR COUNTRY SAUSAGE, CHOICE OF HOME FRIES OR STONE GROUND GRITS, WHOLE GRAIN BREAD OR BUTTERMILK BISCUIT 9

FIRST CLASS

TWO ALL NATURAL EGGS, HOME FRIES OR STONE GROUND GRITS, HANGAR STEAK, WHOLE GRAIN BREAD OR BUTTERMILK BISCUIT 11

ROUND TRIP

HOMEMADE BISCUIT AND COUNTRY GRAVY,
TWO FARM FRESH EGGS COOKED TO YOUR LIKING 7.5

YOGURT PARFAIT

GRANOLA, MIXED BERRIES AND LOW FAT VANILLA YOGURT 6

BREAKFAST SANDWICHES ON THE FLY

WHEELS UP!

EGGS SCRAMBLED WITH CHEESE AND COUNTRY SAUSAGE ON A BUTTERMILK BISCUIT 6.5

SOUTHWEST AIRLINE

EGGS SCRAMBLED WITH ONIONS, PEPPERS, SALSA AND CHEESE WRAPPED IN A WARM SOFT FLOUR TORTILLA 7.5



LUGGAGE BELT SANDWICH

APPLEWOOD SMOKED BACON, EGG, LETTUCE AND TOMATO ON WHOLE GRAIN BREAD 8

OMELETTE STATION

THREE ALL NATURAL EGG OMELETTES WITH YOUR CHOICE OF HOME FRIES OR STONE GROUND GRITS WHOLE GRAIN BREAD OR BUTTERMILK BISCUIT ... 8

EXTRA BAGGAGE

CHEDDAR CHEESE, AMERICAN CHEESE, SWISS CHEESE, SPINACH, TOMATOES, ONION, PEPPERS, MUSHROOMS, APPLEWOOD SMOKED BACON, GRILLED PIT HAM, HANGAR STEAK, COUNTRY SAUSAGE ADD 1 EACH

PIPER

AVOCADO, FRESH TOMATO AND GOAT CHEESE 10

BILL'S BONANZA

PIT HAM, CHEDDAR, PEPPERS, TOPPED WITH PICO DE GALLO ... 11



BEECHCRAFT

APPLEWOOD SMOKED BACON, FRESH SPINACH AND BRIE12

THE HANGAR

HANGAR STEAK, SWISS CHEESE, SAUTÉED ONIONS AND BELL PEPPERS ...11

WAFFLES & CAKES

BELGIUM WAFFLE OR 2 LARGE PANCAKES

WITH WARM SYRUP AND BUTTER ... 6.5

WITH BANANAS ... 7.5

WITH TOASTED GEORGIA PECANS ... 7.5

WITH FRESH STRAWBERRIES AND WHIPPED CREAM ...8.5

CARGO

All Natural Egg 2

Grilled Pit Ham 3.5

Country Sausage 4

Applewood Smoked Bacon 4

Sour Dough Toast 2.5

Whole Grain Toast 2.5

Buttermilk Biscuit 2.5

Sausage Gravy 2.5

Home Fries 3

Grits 3

Fresh Fruit 4.5

Low Fat Vanilla Yogurt 4

BREAKFAST HOURS: MONDAY - SATURDAY 8AM - 11AM • SUNDAY 8AM - 1PM

IN FLIGHT COCKTAIL LIST

FLYING GOOSE MARTINI: Chilled Grey Goose Vodka, Dry Vermouth, Blue Cheese Olives...11

COSMOPOLITAN MARTINI: Absolute Vodka, Fresh Lime, Orange Liqueur, Cranberry...9

THE GREENTINI: Tito's Vodka, Brewed Green Tea, Lemon, Honey...9

EXPRESS FLIGHT MARTINI: Absolut Vanilla, Kahwa Espresso,
House Made Chocolate Syrup...9

FLY TROPICS MOJITO: Bacardi Superior Rum, Muddled Mint, Fresh Lime, Agave Nectar...9

FIRST CLASS MARGARITA: Patron Silver, Citrus Sour, Orange Liqueur, Agave Nectar...10

BIG CITY MANHATTAN: Buffalo Trace Bourbon Whiskey,
Sweet Vermouth, Angostura Bitters, Cherry...11

ULTRALIGHT BELLINI: Absolut Vodka, Zonin Prosecco, Peach Puree, Orange Juice...8

SEAPLANE RUM RUNNER: Malibu Rum, Raspberry & Banana Liqueur,
Orange, Grenadine...10

RED EYE BLOODY MARY: Classic Vodka Bloody Mary...7
Add Absolut Peppar for a kick...9

DRAFT BEER

Bud Light ... 3.5	Shock Top ... 4	Stella Artois ... 5	Cigar City Jai Alai ... 6.5
pitcher ...10	pitcher ... 13	pitcher ... 16	pitcher ... 17
Rotating Craft Beers - Changes Seasonally			

BOTTLED BEER

Budweiser, <i>American Lager</i> 3.5	Coors Light, <i>American Pale Lager</i> 3.5
Miller Lite, <i>American Lager</i> 3.5	Yuengling, <i>Lager</i> 4
Michelob Ultra, <i>American Lager</i> 4	Amberbock, <i>American Dark Ale</i> 3.5
Corona, <i>Mexican Lager</i> 4	Corona Light, <i>Mexican Lager</i> 4
St. Pauli N.A. 3.5	Heineken, <i>Euro Pale Lager</i> 4.5
Ciders: Apple Amber Pear 6	Estrella Daura, <i>Gluten Free</i> 6

WINE LIST

HOUSE WINE: COASTAL VINES

Chardonnay • Pinot Grigio • White Zinfandel • Merlot • Cabernet Sauvignon
Glass 5 • 1/2 Carafe 12 • Carafe 24

Mimosa....6 • Megamosa....9

WHITES

	GLASS	BOTTLE
Zonin, Prosecco.....	6	30
Erath, Pinot Gris, Oregon.....	10	38
Caposaldo, Pinot Grigio, Italy	8	32
Oyster Bay, Sauvignon Blanc, New Zealand	8.5	35
Butternut, Chardonnay, California.....	10	40
J Lohr, Chardonnay, Arroyo Seco, California.....	9	33
Chateau St. Michelle, Riesling, Columbia Valley, Washington.....	8	28
Sequin, Moscato, California	8	30

REDS

Josh Cellars, Cabernet Sauvignon, California.....	10	38
Hahn, Cabernet Sauvignon, Monterey, California	9	34
Nobel Vines 181, Merlot, Lodi, California	7	28
Mark West, Pinot Noir, California	8.5	32
Oyster Bay, Pinot Noir, New Zealand	9	28
Piatelli Vineyards, Malbec, Lujan De Cuyo, Mendoza, Argentina.....	9.5	36
Old Soul, Pettit Syrah, Lodi, California	10	40
Trouble Maker, Red Blend, Paso Robles, California	12	42



BREAKFAST  LUNCH  DINNER

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PRE-FLIGHT

CHEESE FONDUE

GRANNY SMITH APPLES, SOURDOUGH BREAD ... 8.5

CAPRESE SKEWERS

VINE RIPE TOMATOES, MOZZARELLA,
BASIL PESTO, BALSAMIC REDUCTION ... 9



OLIVE OIL POACHED SHRIMP

GARLIC, LEMON, CAPERS,
DRIED TOMATOES, KALAMATA OLIVES, BASIL, WARM BREAD ... 12.5

BEEF CARPACCIO

SHAVED PARMESAN, CAPERS, SHALLOTS, OLIVE OIL, CROSTINI ...12

SMOKED GOUDA STUFFED MEATBALLS

HOUSE MADE TOMATO SAUCE ...10.5

AVIATOR WINGS ...9.5

HOT, MEDIUM, MILD • ASIAN CHILI, HOISIN • GARLIC BUTTER & HERB

MUSSEL BOWLS ...12.5

SPICY ASIAN • BACON BLUE CHEESE

QUESADILLAS

BRIE, MUSHROOM AND SUNDRIED TOMATOES...11



CHICKEN, BACON, CHEDDAR, BBQ ...11.5

STEAK, SWISS, SAUTEED MUSHROOMS AND ONIONS ...12

CONSUMER WARNING: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you are unsure of your risk consult a physician.

SOUP & SALADS

SOUP

CHEFS DAILY FEATURE CUP 4 BOWL 6



SPRING GREENS SALAD (V) (G.F)

FETA, STRAWBERRIES, PECANS,
HERBED BALSAMIC VINAIGRETTE SM 5 LG 9

SPINACH SALAD (V) (G.F)

EGG, MUSHROOM, RED ONION, WARM APPLEWOOD
SMOKED BACON VINAIGRETTE SM 6 LG 10

CAESAR SALAD (V) (G.F)

ROMAINE LETTUCE, HOUSE CAESAR DRESSING
GRATED PARMESAN SM 5 LG 9

HANGAR WEDGE SALAD (V) (G.F)

CRUMBLIED BLUE CHEESE, TOMATO, CUCUMBER,
HOUSE MADE PEPPERCORN RANCH DRESSING SM 5 LG 9

SALAD CARGO:

TARRAGON CHICKEN SALAD, SHRIMP, NATURAL CHICKEN,
HANGAR STEAK, SALMON, FRESH LOCAL FISH
GRILLED OR BLACKENED ADD 7



OUR MOST POPULAR SIGNATURES DISHES

G.F. = GLUTEN FREE V= VEGETARIAN

PLATE SHARING CHARGE ... 2.5

BI-PLANE FLYERS

ALL SERVED WITH YOUR CHOICE OF HANGAR CHIPS,
FRIES, PASTA SALAD OR COLE SLAW

NIMAN RANCH ALL NATURAL 8 oz. BURGER 11
GRILLED ALL NATURAL 6 oz. CHICKEN BREAST.... 12

CARRY ON BAGGAGE ... ADD 1 EACH

BACON	SWISS	GRILLED ONIONS
FRIED EGG	CHEDDAR	AVOCADO
GRILLED HAM	BRIE	MUSHROOMS
AMERICAN CHEESE	BLUE CHEESE	FETA CHEESE



“THE HANGAR HAMBURGER”

CARAMELIZED ONION, BACON JAM, MELTED BRIE 13

“THE NOT QUITE \$100 HAMBURGER CLUB SANDWICH”

8 OZ. BURGER, 3 LAYERS, WITH SWISS, ONIONS, LETTUCE,
TOMATO, APPLEWOOD SMOKED BACON 13.5

SANDWICH HANGAR

ALL SERVED WITH YOUR CHOICE OF HANGAR CHIPS, FRIES,
PASTA SALAD OR COLE SLAW. ALL BREADS ARE FRESH & LOCALLY BAKED.



THE TURKEY BLT

HOUSE ROASTED TURKEY BREAST, SPRING GREENS,
FRIED GREEN TOMATO, APPLEWOOD SMOKED BACON,
CHIPOTLE AIOLI, SOURDOUGH BREAD 12.5

PULLED PORK SANDWICH

HOUSE MADE BLUEBERRY BBQ SAUCE, KAISER BUN 12



OVEN ROASTED CHICKEN CIABATTA

CREAMY SPINACH, GOAT CHEESE, SUN DRIED TOMATOES
BALSAMIC REDUCTION 13

PHILLY STEAK

SHAVED CHOICE BEEF, SWEET ONIONS, BELL PEPPERS,
CHEESE FONDUE, HOAGIE ROLL ... 12.5

TARRAGON CHICKEN SALAD WRAP

FRESH TARRAGON, ONION, GOLDEN RAISINS,
GRANNY SMITH APPLES, ALMONDS 12.5

HUMMUS & VEGETABLE WRAP (V)

HOUSE MADE HUMMUS, ROASTED SEASONAL VEGETABLES,
FETA CHEESE, BALSAMIC GLAZE 12



FLYING FISH TACOS

LOCAL FRESH CATCH, ICEBERG LETTUCE, PICO DE GALLO,
CREAMY CHIPOTLE SAUCE, QUESO FRESCO 13

BEVERAGE CART

EDY’S ICE CREAM MILK SHAKES

CHOCOLATE, VANILLA OR REAL STRAWBERRY 6

Coke Products 2.5	Iced Tea 2.5	Milk 2.5
Coffee 2.5	Cappuccino 5	Chocolate Milk 3
Espresso 3.5	Flavored Teas 3	Lemonade 2.5
Saratoga Bottle Water 5	Orange Juice sm 2.5 lg 3.5	Bloody Mary 7
(still or sparkling)	Grapefruit sm 2.5 lg 3.5	Mimosa 6

ALTITUDE



FETTUCCINI PASTA

CHOICE OF HOMEMADE ALFREDO OR MARINARA SAUCE 10
ADD SHRIMP, NATURAL CHICKEN, HANGAR STEAK,
FRESH CATCH OR SALMON - GRILLED OR BLACKENED7
Suggested wine - Erath, Pinot Gris

BACON WRAPPED MEATLOAF

SMASHED POTATOES, CHEF’S VEGETABLE 16
Suggested wine - Trouble Maker, Red Blend

CRISPY SHRIMP & 3 CHEESE GRITS

ANDOUILLE SAUSAGE, RED PEPPER RAGU 18
Suggested wine - Oyster Bay, Sauvignon Blanc



CHICKEN AND WAFFLES

A HANGAR HOUSE SPECIALTY SPICY MAPLE SYRUP,
SAUSAGE GRAVY ... 16
Suggested beer - Cigar City, Jai Alai

WILD MUSHROOM RAVIOLI (V)

GRILLED ASPARAGUS, PARMESAN TRUFFLE CREAM ... 16
Suggested wine - Caposaldo, Pinot Grigio

THE HANGAR STEAK (G.F)

CHIMICHURRI SAUCE, AVOCADO RADISH SALAD,
HANGAR FRIES ... 17
Suggested wine - Piatelli, Malbec



ROASTED AIRLINE CHICKEN BREAST (G.F)

SUNDRIED TOMATO CREAMED SPINACH,
GARLIC SMASHED POTATOES ...17
Suggested wine - J. Lohr, Chardonnay

ROASTED PULLED PORK

HOUSE MADE BLUEBERRY BBQ SAUCE,
SMOKED GOUDA MACARONI & CHEESE ... 16
Suggested wine - Oyster Bay Pinot Noir

PESTO GRILLED SALMON (G.F)

ARTICHOKE HEARTS, GRILLED LEMON,
ROASTED RED BLISS POTATOES ... 19
Suggested wine - Butternut, Chardonnay



BEEF FILET MIGNON 6oz

DEMI-GLACE, ASPARAGUS, ROASTED RED BLISS POTATOES ... 23
OR SLICED WITH MASHED POTATOES, GRILLED ONIONS & MUSHROOMS ... 24
Suggested wine - Josh Cellars, Cabernet Sauvignon

EARLY FLIGHT SPECIALS - MON THRU FRIDAY 3 TO 6PM
ABOVE ENTREES INCLUDE SALAD AND MINI DESSERT

LANDINGS



MILE HIGH CARROT CAKE

SIX LAYERS INTO THE CLOUDS ...8

FLOURLESS CHOCOLATE DECADENCE8

RASPBERRY CHEESECAKE ...7

KEY LIME PANNA COTTA7.5

HANGAR WAFFLE

TOPPED WITH VANILLA BEAN ICE CREAM ,
CHOCOLATE SAUCE & WHIPPED CREAM ... 8
CHOICE OF BANANAS OR STRAWBERRIES ... 1 EACH

BREAKFAST



LUNCH



DINNER

