



SUNDAY MONKEY BRUNCH
10:30 A.M. – 2:30 P.M.

MONKEY APPETIZERS

Fried Pickles \$10

Kosher dill pickles lightly coated with Cajun batter and fried, served with house-made ranch sauce

Vegan Pilots Parfait \$13

Granola with coconut milk yogurt, raspberries, strawberries and blueberries. Topped whipped cream and candied walnuts

Flight Attendant Flatbread* \$18

Crispy thin crust flatbread topped with Monterey jack cheese, thick cut slab bacon, and scrambled eggs. Finished with a spicy Cajun aioli, red peppers, and green onions

Wella's Carne Frita* \$19

Fried pork shoulder served with house-made pico de gallo and tostones, finished with a mild ketchup mayonnaise sauce

Monkey Sticky Bun \$14

Jumbo cinnamon bun topped with candied pecans, house-made Grand Marnier sauce with touches of caramel and orange zest

Jumbo Spicy Shrimp* \$15

Butterflied crispy shrimp coated in a delicate Sriracha cream sauce (Spicy)

Flying Monkey Wings* \$15 (8ct)

House prepared with our secret monkey rub, baked then fried crispy **Choose your sauce Bacon Bourbon, BBQ House Favorite Spicy Monkey, Buffalo, or Red-Eye Rub**

Steak & Cheese Rolls* \$14

Hand prepared crispy eggrolls with shaved sirloin and a blend of cheeses.

Bacon Cheeseburger Rolls* \$14

Hand prepared crispy eggrolls with angus beef, bacon, cheddar and kosher dill pickles

MONKEY ENTREES

Bravo Bennies* \$17

Toasted English muffin topped with smashed potatoes, avocado, tomato, poached eggs and bearnaise. Finished with house-made home fries

Southern Sierra Bennies* \$18

Toasted buttermilk biscuit topped with grilled andouille sausage, poached eggs and Cajun hollandaise. Served with house-made home fries

Twin Engine Bennies* \$18

Poached eggs and ham steak on an English muffin, topped with hollandaise sauce. Served with house-made home fries

B-52 Burrito* \$18

Bacon, scrambled eggs, cheddar cheese and Cajun spiced home fries in a garlic herb wrap. Served with house-made salsa, avocado and Cajun queso

No Monkey-ing Around Chicken Waffles* \$21

Bone in half chicken lightly dredged and fried, served over Belgian waffles, topped off with bacon bourbon maple glaze

Strawberry Lindbergh \$14

Cream cheese filled spring rolls, topped with fresh strawberry sauce finished with powdered sugar, strawberries and whipped cream

Pilots Panini* \$19

Thick cut Texas toast with bacon, sausage, ham steak, fried egg. Served with home fries, fried hot cherry peppers and spicy monkey sauce

Mimosas

One Way \$8

Your choice of one style: traditional, pineapple, island mango, pineapple guava

Ask Your Server for Your *D.I.Y*

Boarding Pass

Coach-\$40

First Class-\$45

Sides

Home Fries \$5

Virginia Ham* \$5

English Muffin \$3

Texas Toast \$3

Fried Plantains \$6

Grits \$8

2 Belgian Waffles \$8

Guacamole Toast \$6

Bacon* \$5

Turkey Bacon* \$5

Sausage Patties* \$6

Turkey Sausage* \$6

Fresh Berries \$8

2 Eggs* \$6

French-Cut Fries \$6

French Toast \$9

Fighter Pilot Shrimp & Grits* \$23

Sautéed Cajun shrimp with andouille sausage. Topped with peppers, and green onions. Served over cheesy pepper jack grits

Nutella French Toast Dippers \$16

Thick cut Texas toast in a Woodford maple egg wash topped with cinnamon sugar Nutella and fresh strawberries. Served with Vermont maple syrup

Bananas Foster Waffles \$15

Three Belgian Waffles topped with a decadent rum infused brown sugar banana reduction. Finished with whipped cream and cinnamon

The Top-OFF Burger* \$19

Half-pound Angus beef grilled to order. Topped with Swiss cheese, honey jalapeño infused bacon and an over easy egg. Served on brioche roll with Sriracha mayo and a side of home fries tossed with fried hot cherry peppers

Aviators Avocado Toast* \$19

Thick cut Texas toast with, house made guacamole, everything bagel seasoning and Pico de Gallo. Finished with fried pork, 2 sunny side up eggs and pickled red onions

The Propeller* \$19

Steak and cheese quesadilla with roasted red peppers, mushrooms, and caramelized onions. Topped with a sunny side up egg. Served with sour cream, Cajun queso and house-made Pico de Gallo and salsa

Fuel for Your Flight* \$26

6oz NY strip grilled and sliced, served over house-made home fries with poached eggs. Finished with chef's special chimichurri, red peppers, and green onions

Charlie Romeo Panini* \$19

Thick sliced corned beef on Texas toast, topped with Swiss cheese, house made thousand island dressing and coleslaw. Served with two over easy eggs and house-made home fries

Monkey Vegan Burger \$18

House-made vegan patty topped with curry aioli, mixed greens, plantain chips, sliced tomato, onions and avocado on a roll. Served with a sweet potato and apple slaw

Chicken Biscuit Sliders* \$18

Crispy tenders fried golden brown served on buttermilk biscuits topped with apple sweet potato slaw and finished with house-made honey butter

Items marked with an asterisk may be cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduced the risk of foodborne illness.



SUNDAY MONKEY BRUNCH
10:30 A.M. – 2:30 P.M.

Craft Mocktails \$8

Spiced Apple Sparkler

Apple cider, Gosling's ginger beer, fresh lime, cinnamon

Harvest Refresher

Blood oranges, fresh mint, cranberry simple syrup, seltzer

Peachy Arnold Palmer

Iced tea, peach puree, fresh lemon, simple syrup

Blueberry Lavender Lemonade

Lemonade, muddled blueberries, lavender simple syrup

NON-MONKEY TAILS

Hot Chocolate \$5

Assorted Fruit Juices \$5

Coffee \$4

Milk \$4

Single Espresso \$5

Double Espresso \$6

Cappuccino or Latte \$6

Fuel Up Cocktails

Bravo Bellini

Pinot Grigio, peach puree, fresh lime, peach liqueur
 \$13

Bacon Lovers Bloody Mary

Tito's Handmade Vodka, splash of Yuengling beer, tomato juice, garnished with a bacon salt rim and a crispy bacon strip
 \$13

Cucumber Basil Approach Martini

Gin, elderflower liqueur, fresh lime, cucumber, basil
 \$14

Harvest Sangria

Apples, cranberries, and figs, with notes of vanilla and cinnamon
 \$13

Spiced Pear Mimosa

Brut champagne, chai simple, pear nectar
 \$13

Paper Plane Pushback Martini

Bourbon, Aperol, Amaro, fresh lemon juice, orange marmalade
 \$14

The Naughty Flight Attendant

Hypnotiq, banana rum, coconut rum, pineapple, cranberry
 \$13

Asian Pear Martini

Pear vodka, elderflower liqueur, unfiltered sake, fresh lemon sour
 \$14

Aviation Through Time Martini

Pea flower infused gin, maraschino cherry liqueur, crème de violette, fresh lemon juice
 \$14

Antioxidant Berry Mojito

Cruzan rum, berries, mint, fresh lime juice
 \$13

Red Eye Martini

Skyy Infusion Vanilla Vodka, Baileys Irish cream liqueur, Kahlua Liqueur, dark crème de cacao, Tuaca, fresh espresso
 \$14

Mile High Tiramisu Martini

Vanilla vodka, amaretto, Kahlua, Rum Chata, fresh espresso
 \$14

FLYING MONKEY BUBBLES & ROSE

Centorri Moscato.....	9 gl.....	34
Italy		
Terres De Saint Louis Rose.....	10 gl.....	38
France		
Gerard Bertrand, Cote de Roses.....		42
Languedoc, France		
Duc De Valmer.....	8 gl.....	28
Brut, France		
Villa Sandi il Fresco Prosecco.....	10 gl.....	36
Veneto Italy		
Veuve du Vernay	9 gl.....	32
Brut, France		
Veuve du Vernay Rose.....	9 gl.....	32
Brut, France		
Veuve Cliquot Yellow Label.....		110
Champagne, France		

Items marked with an asterisk may be cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduced the risk of foodborne illness.