

PRE-FLIGHT BITES

Jalapeño Bombs House-made loaded with cheese, bacon, fried golden, with ranch for the perfect kick. 12

Big Bavarian Pretzel Soft, warm, Bavarian pretzel with Aviator beer cheese and house honey mustard. 12

FireCracker Shrimp Crispy fried shrimp tossed in a sweet chili glaze. Ranch or boom boom sauce. 12

Flight Deck Egg Rolls Three golden, crispy house chicken egg rolls served with spicy sriracha ranch. 12

Buffalo Cauliflower Battered cauliflower bites tossed in Buffalo sauce served with house ranch. 10

Fried Pickle Chips Crispy deep-fried pickle chips with a hint of kick on backend. Served with house ranch. 10

Flight Line Loaded Tots Crispy tater tots smothered in queso, bacon, pickled jalapeños, and sour cream. 13

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Aviator Nachos Tortilla chips, queso, lettuce, tomato, bean corn relish, olives, salsa, jalapeños, Angus ground beef, and sour cream. 17

Available Friday, Saturday, Sunday

East Coast Oysters* Chesapeake Bay up to Maine's northern waters. Lemon & house cocktail sauce. Steamed +2. Half Dozen 12 - A Full Dozen 22

SUNDAYS \$20 FOR A FULL DOZEN!

SMASH BURGERS

CHOOSE A SIDE OR A BEER!

Brewer Smash* Angus beef patty, American cheese, lettuce, tomato, onion, burger sauce, mayo, on a toasted bun. 15

TUESDAY \$9.99 BREWER SMASH!

B2 Bacon Smash* Two Angus beef patties, American cheese, lettuce, tomato, onion, bacon, burger sauce, mayo, on a toasted bun. 17

Pimento Cheese Smash* Two Angus beef patties, pimento cheese, lettuce, tomato, onion, bacon, burger sauce, mayo, on a toasted bun. 17

Kaiser Smash* 3 patties, smoked gouda, caramelized onion, house bacon, cream soda cherry bbq sauce, lettuce, tomato and black garlic aioli. 19

LUNCH SPECIALS

OPEN TO 4PM CHOOSE A SIDE OR A BEER!

The Club Ham, turkey, house bacon, pepperjack, lettuce, tomato, avocado mayo on sourdough. 13

Classic Reuben In-house corned beef, kraut, house thousand island, toasted rye. 15

Hangar Bacon Stack House bacon with lettuce, tomato, and avocado mayo on toasted sourdough. 14

Bird Strike Fried Chicken Sandwich Fried chicken, cheddar, lettuce, tomato and onion on a brioche bun. 13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

AVIATOR WINGS

Smoked Fresh. Bleu cheese or Ranch, celery & carrots.



6 Wings & 1 side 12
12 Wings & 1 side 19
18 Wings & 2 sides 30
ALL DRUMS/FLATS \$2

WEDNESDAY WING DAY
10 WINGS \$10

HOUSE MADE SAUCES

DRY RUB
JET FUEL BUFFALO
HONEY BOURBON BBQ
GARLIC PARM
LEMON PEPPER
HOT HONEY
BLACKMAMBA
AFTERBURNER
SEASONAL SAUCE

Aviator Dry Rub BBQ
Buffalo With Kick
Sweet & Smoky Sauce
Butter, Garlic, Parm!
Yep Lemon Pepper!
Pepper infused honey
Sticky, Sweet, Smoky, Heat
Hot Fiery Jerk +\$1
Ask Your Server. They might know!

HANGAR CLASSICS

CHOOSE A SIDE OR A BEER!

Hangar Smash Sliders Three smash patties stacked with American cheese, pickles, and burger sauce on King's Hawaiian slider buns. 14 *Add Slider +3, Bacon +2, Jalapeños +1*

House Smoked Pulled Pork BBQ Sandwich 1/2lb BBQ with slaw on a brioche bun. 14

House Smoked Pulled Pork BBQ Plate 5/8lb BBQ, slaw, and a roll. (a bit more BBQ on the plate vs. the sandwich) 15

House Smoked Brisket Sandwich Brisket on a brioche bun with pickled onion & cheddar. 17

House Roasted Gyro Pita House gyro cooked beef & pork blend, lettuce, tomatoes, onions, & tzatziki sauce. 15

French Dip Sliced roast beef with provolone on a hoagie roll with au jus. 16

Philly Cheesesteak Ribeye, onions, peppers, american cheese, hoagie roll. 17

Aviator Cuban Cuban bread, marinated & smoked pork, ham, swiss cheese, dill pickles and stone ground mustard. 15

Beer Battered Cod Fish and Chips House beer battered 1lb. Cod filet, steak fries, tartar sauce, and malt vinegar. 24

Aviator Chicken Tenders A dinner plate of crispy house tenders tossed in your choice of wing sauce. 15

Carolina Shrimp Po Boy Fried shrimp tossed in a sweet pepper sauce on a toasted baguette with lettuce, tomato, and banana peppers. Smear with Carolina style BBQ ranch. 16

Ahi Tuna Steak Sandwich Seared ahi tuna, crispy iceberg lettuce, pickled red onion, avocado and a healthy smear of our Carolina style BBQ ranch. 16

NO SEED OILS. EVER.

Our kitchen relies on traditional fats including butter and olive oil for better flavor and quality. Our fryers contain 100% beef tallow.



Beer brewed right here on our 60-barrel system. From mash to pint, it doesn't get fresher.



BIRD STRIKE!

SALADS

Chicken Cobb Salad Romaine, cucumber, bacon, egg, avocado, tomatoes, bleu cheese, grilled or fried chicken. 15

Caesar Salad Romaine, parmesan, croutons, topped with grilled chicken and caesar dressing on the side. 15
Ranch, Balsamic, Bleu Cheese, Italian

KIDS

12 and under

Kids Burger waffle fries & soft drink. 10
Kids Cheese Burger waffle fries & soft drink. 11
Kids Mac&Cheese waffle fries & soft drink. 9
Kids Grilled Cheese waffle fries, & soft drink 9
Kids Foot Long Hot Dog waffle fries, & soft drink. 11
Sub Juice for Soda \$1.50

CHEF CANTRELL'S CREATIONS **AFTER 4PM CHOOSE A SIDE OR A BEER!**
Meats are smoked fresh daily in limited quantities. **This is Served ALL DAY SUNDAYS!**



SEAFOOD

Aviator Crab Boil

Louisiana-style snow crab legs, andouille sausage, fingerling potatoes, corn, and a boiled egg 29

Shrimp Low Country Boil

Hot sautéed shrimp, fingerling potatoes, corn, andouille sausage, tossed in butter and house seasoning. Served hot with lemon wedges.

1 LB 24 • 1.5 LB 34 • 2 LB 44

COMFORT

Hangar Country Fried Chicken

Crispy country fried chicken cutlet served over mashed potatoes and topped with bacon cream gravy. A roll on the side. 18

Hangar MeatLoaf

House-made Angus meatloaf wrapped in applewood bacon, smoked low and finished in the oven. Served over mashed potatoes with savory gravy, crispy fried onions, and a warm dinner roll. 19

PIE

Assorted house pies with Vanilla Ice Cream. 7

STEAK

Bone-In Tomahawk Steak*

Wednesday to Sunday

Thick-cut bone-in true tomahawk, finished with house chimichurri. Served with a roll, mashed potatoes, & choice of side 59

For best flavor and tenderness, our steaks are served medium-rare to medium well.



WIN AN AVIATOR T-SHIRT!

KING KONG BURGER

Five smash burgers stacked sky-high with a fried egg, crispy bacon, brisket, fried chicken tenders, cheese, lettuce, tomato, and onion—all smothered in our signature **AFTERBURNER** sauce. Comes with a side of waffle fries. Finish it in 30 minutes for \$40



AFTERBURNER CHALLENGE
12 WINGS smothered in our **IMPERIAL AFTERBURNER** sauce. Finish it in 15 minutes for \$28

BEER IS MY FRIEND

SOFT DRINKS

Aviator RootBeer Brewery made. 3.50 16oz can
Aviator Cream Soda Brewery made. 3.50 16oz can
Iced Tea Sweet or UnSweet, Pepsi, Diet Pepsi, Starry, Pink Lemonade and Ginger Ale 3.50

Aviator RootBeer Float
Our brewery made rootbeer with vanilla ice cream. 6



F-4
PHANTOM II



SIDES

Tater Tots
Brewer Fries
UPGRADED SIDES (+2)
Mac & Cheese
Mashed Potatoes (gravy)
Sweet Potato Brewer Fries
Broccoli Salad
Tomato Cucumber Salad
Potato Salad
Side Salad
(Ranch, Balsamic, Bleu Cheese, Italian)



The Aviator C-54 Skymaster

Sitting proudly on our property is a real-deal 1939 C-54 Skymaster — a historic transport plane from the Berlin Airlift era. This beauty once flew missions that kept hope alive, and now she's getting a new mission: serving up drinks! We're transforming her into the ultimate aviation-themed bar, so you'll soon be able to sip a cold one inside a piece of history. Buckle up — this flight is just getting started.

HANGOVER BRUNCH

Sat&Sun Open-3pm Bloody Mary or Mimosa +5 with any item.
SIDES: HASHBROWNS, GRITS, HOME FRIES

Steak and Eggs Flat Iron steak, topped with sauteed mushrooms, with roasted tomatoes and sunny side up eggs. 17

Western Omelette Ham, peppers, onions, cheddar. Served with toast. Side of grits, hashbrowns, or home fries. 13

Smoked Salmon Bagel Toasted Everything Bagel, with smoked salmon, bacon cream cheese and fresh chives with hashbrowns, 14

Shrimp & Grits Creamy stone-ground grits, sautéed shrimp, smoked bacon, garlic butter. 14

Eggs Your Way Two eggs any style, hashbrowns, grits or home fries and choice of bacon or sausage, and toast. 14

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