

Flying Saucer

705 Main St 77002-3313 · 713228PINT · Updated: Jan 14, 2026

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SALADS AND SOUPS 5

Garden Salad	\$3.99
mixed greens, roma tomatoes, kalamata olives, red onion and italian cheese	
Grilled Chicken Breast And Greens	\$8.49
mixed greens, roma tomatoes, avocado, cucumbers and applewood smoked bacon	
Lauren's Goat Cheese Salad	\$7.49
spring mix, cranberries, goat cheese, roma tomatoes, walnuts, red onions and balsamic vinaigrette	
Spicy Beer Cheese Soup	\$4.99
house-made with english brown ale	
Bowl O' Chili	\$5.99
saucer's spicy chili topped with red onions and cheddar cheese	

SHARE PLATES 5

Tostada Chips & Queso	\$5.99
big ass bowl queso served w/ fresh house-made salsa. add our spicy chili for a buck	
Spinach & Artichoke Dip	\$8.49
soft white cheese broiled over a blend of spinach & artichoke hearts served w/ toasted rounds	
Quesadillas	\$8.49
habanero sour cream, pico de gallo and house-made salsa. chicken, carnitas or cheese	
Cheese Fries	\$7.49
loaded with cheddar, bacon, chives and jalapenos, served with ranch. add our spicy chili for a buck	
Chicken Tenders	AVAILABLE OPTIONS
crispy white meat with homestyle breading and fries	
	\$7.49
	Add Buffalo Or Mojo Sauce For: \$0.50

SANDWICHES 5

Reuben-esque	\$8.29
pastrami, jalpeno-kraut melted swiss cheese & thousand island dressing on toasted marble rye	
Space Club	\$8.29
smoked turkey, ham, applewood smoked bacon, lettuce, tomato, mustard-mayo with cheddar & jack on a la baccia bun	

Turkey Meltdown

\$7.99

smoked turkey, avocado, lettuce, tomato & swiss with jalapeno pesto mayo on a la baccia bun

Kick Ass Chicken Sandwich

\$8.49

sliced chicken breast w/ jalapeno-pesto mayo, blended white cheeses, lettuce and tomato on a la baccia bun

Pork Belly

\$8.29

shredded pork belly, ham an bacon piled high with lettuce, tomato and jalapeno-apple chutney

HUNGRY FARMER 9

Black Pepper Salami

Finocchiona

dry aged with fennel

Prosciutto

cured and thinly sliced

Smoked Salmon

lox style

Brie

cow's milk, creamy texture

Red Dragon

cheddar with welsh brown ale and mustard seeds

Blue Marble

semi-soft jack with blue veins

Cotswold

double gloucester and chives

Humboldt Fog

goat's milk, creamy texture

DESSERTS 1

Mud Island Torte

\$5.79

molten chocolate lava cake and vanilla ice cream with framboise lambic sauce
