

SIGNATURE COCKTAILS

BUTTERY, RICH		RUM CAKE PUNCH 16 Buttered Rum, Lime, Smoked Cinnamon Stick	FRUITY, HERBAL		FIELDS FOREVER 15 Casamigos Tequila, Triple Sec, Strawberry, Basil, Agave, Lime, Sugar Rim
	AROMATIC, ROASTY			ESPRESSO OLD FASHIONED 18 Woodford Reserve, Espresso, Vanilla, Chocolate Bitters	TANGY, TROPICAL
FRUITY, HERBAL			SAGE & STONE SOUR* 17 Roku Gin, Apricot, Sage, Lemon, Lime, Egg White	SPICY, FRUITY	
	SMOKY, SPICY		OAXACAN SEAGLASS 17 House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger		FRUITY, FLORAL

SPARKLING WINE   6oz / 750ml	
LA GIOIOSA DOCG Prosecco, Veneto, Italy	14/52
PIERRE SPARR Brut Rosé, Crémant d'Alsace, France	13/50

WHITE WINE	
TOMMASI Pinot Grigio, Veneto, Italy	15/58
GIESEN ESTATE Sauvignon Blanc, Marlborough, New Zealand	14/52
ALEXANDER VALLEY VINEYARDS Chardonnay, Alexander Valley, California	12/45

RED WINE	
IMAGERY ESTATE Pinot Noir, California	16/59
TRAPICHE BROQUEL Malbec, Mendoza, Argentina	13/49
TRIBUTE Cabernet Sauvignon, California	15/56

Ask about our reserve wine list

Non-Alcoholic	
COCKTAILS	
MIDWAY SPLASH Seedlip Grove 42, Pineapple, Lemon, Tonic	14
LYRE'S N/A COCKTAILS Gin & Tonic Amalfi Spritz Classico	13
BEER	
SAM ADAMS Just the Haze	8
ATHLETIC BREWING CO. Cerveza Atlética	8
LAGUNITAS IPNA	7
SIERRA NEVADA Hop Splash	7
GUINNESS Guinness 0	9

DRAFT BEER & SELTZERS	
Ask for our seasonal draft beer and seltzer list	

BOTTLES & CANS	
BELL'S Two Hearted IPA	9
SIERRA NEVADA Hazy Little Thing Pale Ale	9
HEINEKEN	7
CORONA EXTRA	7
SAM ADAMS Boston Lager	8
BLUE MOON	8
STELLA ARTOIS	8
GUINNESS	9
BUD LIGHT	6
MILLER LITE	6
COORS LIGHT	6
MICHELOB ULTRA	7

* These items are prepared to order and may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DIPS & SMALL PLATES

RICOTTA DIP v	14
Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette	
GUACAMOLE VE	13
Jalapeños, Tomatoes, Onions, Jalapeño Powder, Corn Tortilla Chips	
LOBSTER ELOTE	18
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin Flour Tortilla Chips	
EDAMAME GS VE	7
Thai Lime Sauce	
BRUSSELS SPROUTS GS VE	11
Balsamic Drizzle, Toasted Almonds, Agave Mustard Sauce	
RAINBOW CAULIFLOWER & CARROTS VE	13
Tricolor Cauliflower, Baby Carrots, Breadcrumbs, Tahini Dipping Sauce	
CLASSIC FRIES VE	8
Sea Salt	
TRUFFLE PARMESAN FRIES v	12
Truffle, Parmesan, Parsley	

SHAREABLES

BUFFALO CHICKEN SLIDERS (3)	15
Buffalo Sauce, Arugula, Carrot & Celery Curls, Ranch, Brioche Bun	
BEEF SLIDERS* (3)	16
Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun	
WINGS (5)	16
Choice of Dry Rub: BBQ, Cajun, or Ranch	
MEATBALLS (5)	16
Ground Beef & Pork Blend, Parmesan, Basil, Tomato Sauce	
MINI AL PASTOR TACOS (5) GS	14
Slow Roasted Pork, Pineapple Salsa, Pastor Sauce, Cilantro	
MINI CUBAN TACOS (5) GS VE	14
Roasted Vegetables, Black Beans, Salsa Verde	
MINI POKÉ TACOS* (5)	17
Tuna, Sesame-Ginger Soy Sauce, Wakame, Gochujang Aioli, Crushed Wasabi Peas	
MINI BEEF BARBACOA TACOS (5) GS	16
Chipotle Sauce, Onions, Cilantro Crema	
CHICKEN SKEWERS (4)	16
Mango Chutney, Spiced Yogurt, Cilantro	

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Some items can be made Vegan or Gluten-Sensitive. Ask your server for more details.
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SIGNATURES

GRILLED CHICKEN SANDWICH	15
Arugula, Tomato, Red Pepper Aioli, Brioche Bun, Carrots, Red Cabbage, Lemon Oil, Served with Classic Fries	
CAESAR SALAD	7/13
Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing <i>Choose a small or large portion Add Chicken \$4 Add Steak* \$6</i>	
HARVEST SALAD GS v	13
Arugula, Kale, Butternut Squash, Beets, Feta, Dried Cranberries, Sliced Pear, Lemon-Mustard Dressing <i>Add Chicken \$4 Add Steak* \$6</i>	

FLATBREADS *Vegan and gluten-sensitive options available*

FOUR CHEESE v	15
Mozzarella, Provolone, Parmesan, Romano	
BURRATA v	20
Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Balsamic Reduction	
PEAR & GORGONZOLA	20
Prosciutto, Mozzarella, Provolone, Fig Jam, Arugula, Walnuts, Honey	
PEPPERONI & SAUSAGE	18
Hot Honey Drizzle	
BBQ CHICKEN	16
Smoked Chicken, BBQ Sauce, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar	

SHARING PLATTERS *Serves 4*

MINI TACO	37
Al Pastor, Cuban, Poké, Barbacoa (3 of Each)	
MEZZE v	49
Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread	
BUTCHER*	62
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Chimichurri, Lemon Oil, Baguette	

DESSERTS

COTTON CANDY GS VE	6
Daily rotating selection of flavors	
S'MORES	10
Graham Cracker Crust, Nutella® Cream, Chocolate Sauce, Toasted Marshmallow	
APPLE TURNOVERS v	11
Housemade Pastry, Warm Spiced Apples, Raspberry and Chocolate Sauces, Cinnamon Sugar	

BRUNCH SAT-SUN: 11AM-3PM

FRESH FRUIT PLATE **GS** **VE** 13
Assorted Fruits and Berries

AVOCADO TOAST **VE** 15
Pickled Red Onion, Pumpkin Seeds, Multigrain Bread
Add *Sunny-Side-Up Egg** \$2

BREAKFAST SLIDERS* 14
Maple Glazed Sausage, Scrambled Eggs,
Cheddar Cheese, Peppers & Onions, Brioche Bun

BREAKFAST FLATBREAD* 20
Crispy Prosciutto, Fontina, Caramelized Onions, Mushrooms,
Arugula, Sunny-Side-Up Egg, Balsamic Drizzle

SMOKED SALMON FLATBREAD* 20
Cold Smoked Salmon, Whipped Cream Cheese,
Everything Bagel Spice, Crispy Capers, Shaved Red Onion,
Chive Crème Fraîche, Lemon Zest, Fresh Dill

GARDEN VEGETABLE FLATBREAD **V** 16
Zucchini, Squash, Red Peppers, Mushrooms, Tomatoes,
Tomato Sauce, Mozzarella and Provolone Cheese, Herb Oil

HOT DRINKS

COFFEE 4

HOT TEA 3
Lemon Black Tea, Green Tea, Black Tea, Earl Grey, Mint,
English Breakfast

BOTTOMLESS

Mimosas \$25 | Flatbreads \$25 | Both \$45

Mix & Match Any Brunch Flatbread

GS GLUTEN-SENSITIVE · **V** LACTO-OVO VEGETARIAN
VE VEGAN · * RAW OR UNDERCOOKED

BRUNCH COCKTAILS

RICH, SMOOTH



ESPRESSO
MARTINI TOWER 55
Includes 4 Martinis

BOLD, SAVORY



BLOODY MARY 12
Tito's Vodka,
House-Made
Bloody Mary Mix

TANGY, BRIGHT



BEER SHANDY 8
Modelo, Lemonade

BRIGHT, FRUITY



MIMOSA 12
Choice of Orange,
Grapefruit,
Pineapple, or
Cranberry

CITRUSY, BRIGHT



APEROL SPRITZ 14
Aperol, Prosecco,
Soda, Orange

BRIGHT, FRUITY



BELLINI 12
Choice of Peach,
Prickly Pear, Guava,
Mango, Strawberry,
or Watermelon

FLORAL, EARTHY



G & TEA 16
Hendrick's Gin,
Elderflower,
English Breakfast
Tea, Lemon

BOLD, SAVORY



BLOODY MARIA 14
Bossca Joven
Mezcal, House-Made
Bloody Mary Mix

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While we offer gluten-sensitive menu options, we're not a gluten-free kitchen. Cross-contamination may occur. We're unable to ensure that any item can be completely free of allergens.

SPIRITS

BOURBON, WHISKEY & SCOTCH

ANGEL'S ENVY

BASIL HAYDEN

BUFFALO TRACE

BULLEIT BOURBON

BULLEIT RYE

CROWN ROYAL

CROWN ROYAL APPLE

DEWARS WHITE LABEL

EAGLE RARE

ELIJAH CRAIG SMALL BATCH

FOUR ROSES SINGLE BARREL

FOUR WALLS

GLENFIDDICH 12YR

GLENLIVET 12YR

JACK DANIEL'S

JACK DANIEL'S HONEY

JEFFERSON'S OCEAN

JIM BEAM

JOHNNIE WALKER BLACK

JOHNNIE WALKER BLUE

KNOB CREEK

LAGAVULIN 16YR

LAPHROAIG 10YR

MACALLAN 12YR

MACALLAN 18YR

MAKER'S MARK

MICHTER'S RYE

RITTENHOUSE RYE

RUSSELL'S RESERVE 10YR

SAZERAC RYE

SKREWBALL

SUNTORY TOKI

TULLAMORE DEW

UNCLE NEAREST 1884

WHISTLEPIG 10YR

WOODFORD RESERVE

VODKA

GREY GOOSE

KETEL ONE

KETEL ONE CITROEN

KETEL ONE GRAPEFRUIT
& ROSE

KETEL ONE ORANJE

ST. GEORGE GREEN CHILE

TITO'S

COGNAC & BRANDY

BARSOL PISCO ACHOLADO

COURVOISIER VS

HENNESSY VSOP

HENNESSY VS

GIN

BEEFEATER

BOMBAY SAPPHIRE

EMPRESS 1908 INDIGO

HENDRICK'S

PLYMOUTH GIN

SIPSMITH LONDON DRY

SUNTORY ROKU

TANQUERAY

THE BOTANIST

RUM

APPLETON ESTATE RESERVE

DENIZEN 8YR

GOSLINGS BLACK SEAL

PLANTERAY 3 STAR

PLANTERAY PINEAPPLE

BACARDI WHITE

CAPTAIN MORGAN

TEQUILA & MEZCAL

AVIÓN RESERVA CRISTALINO

BANHEZ MEZCAL

BOSSCAL JOVEN

CASAMIGOS AÑEJO

CASAMIGOS BLANCO

CASAMIGOS MEZCAL

CASAMIGOS REPOSADO

CLASE AZUL REPOSADO

CORAZÓN BLANCO

DON JULIO 1942

DON JULIO AÑEJO

DON JULIO BLANCO

DON JULIO REPOSADO

DULCE VIDA GRAPEFRUIT

OCHO PLATA

PATRÓN AÑEJO

PATRÓN SILVER

SPIRIT-FREE

Prices are based on a 1.5oz pour

RITUAL AGAVE ALTERNATIVE	7
<i>Tequila-inspired with smoky, spicy notes</i>	
LYRE'S AMERICAN MALT	12
<i>Smooth and oaky with hints of vanilla and spice, a classic whiskey alternative</i>	
SEEDLIP GARDEN 108	8
<i>Fresh and herbal with notes of peas, mint, and thyme</i>	
SEEDLIP SPICE 94	8
<i>Warm and aromatic with flavors of allspice, cardamom, and citrus</i>	
SEEDLIP GROVE 42	8
<i>Zesty and bright with orange, lemon, and ginger botanicals</i>	

SOFT DRINKS

COKE	4
DIET COKE	4
SPRITE	4
GINGER ALE	4
TONIC WATER	4
LEMONADE	4
ICED TEA	4
GINGER BEER	6

JUICES

CRANBERRY	5
ORANGE	5
GRAPEFRUIT	5
PINEAPPLE	6

FLIGHT CLUB STORY

From the very beginning, Flight Club was about much more than just darts. It was about bringing people together – to celebrate, challenge each other, and create stories worth remembering. For over two years, the two British founders worked hand-in-hand with hundreds of people listening, testing and refining every detail of the Social Darts® experience. They knew that to build something truly special, it had to be made with guests, and for guests.

Thanks to those guests and their feedback, over the last decade Flight Club has evolved from a simple idea into a global phenomenon. Since the first Flight Club opened in Shoreditch, London in 2015, the brand has grown across the world driven by one mission: to turn moments into memories and competition into connection.

Flight Club Chicago was the first North American venue, opening in 2018, and since then the brand has grown to all four corners of the US, as well as across the UK, Australia and Ireland.



CHICAGO