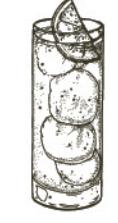


# SIGNATURE COCKTAILS

SMOKY, SPICY		<b>OAXACAN SEAGLASS</b> 16 House-Infused Green Chili Bossca! Joven Mezcal, Lime, Lychee, Ginger	FRUITY, FLORAL		<b>BRAMBLE SPRITZ</b> 15 Prosecco, St. Germain, Blackberry, Lemon, Soda
FRUITY, HERBAL		<b>SAGE &amp; STONE SOUR*</b> 16 Roku Gin, Apricot, Sage, Lemon, Lime, Egg White	SPICY, FRUITY		<b>BEE STING</b> 15 Bulleit Bourbon, Hot Honey, Lemon, Apricot
AROMATIC, ROASTY		<b>ESPRESSO OLD FASHIONED</b> 17 Woodford Reserve, Espresso, Vanilla, Chocolate Bitters	TANGY, TROPICAL		<b>SNAPDRAGON</b> 14 Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragonfruit
BUTTERY, RICH		<b>RUM CAKE PUNCH</b> 15 Buttered Rum, Lime, Smoked Cinnamon Stick	FRUITY, HERBAL		<b>FIELDS FOREVER</b> 16 Casamigos Tequila, Triple Sec, Strawberry, Basil, Agave, Lime, Sugar Rim

\* 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.

## SPARKLING WINE 6oz/750ml

LA GIOIOSA DOCG Prosecco, Veneto, Italy	14/52
PIERRE SPARR Brut Rosé, Crémant d'Alsace, France	13/50

## DRAFT BEER & SELTZERS

Ask for our seasonal draft beer and seltzer list

## BOTTLES & CANS

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

## Non-Alcoholic

### COCKTAILS

<b>MIDWAY SPLASH</b> Seedlip Grove 42, Pineapple, Lemon, Tonic	14
<b>LYRE'S N/A COCKTAILS</b> Gin & Tonic Amalfi Spritz Classico	13

Want the flavor, not the buzz? Ask us for an N/A version of any Signature Cocktail.

### BEER

SAM ADAMS Just the Haze	7
ATHLETIC BREWING CO. Cerveza Atlética	7
LAGUNITAS IPNA	7
SIERRA NEVADA Hop Splash	7
GUINNESS Guinness 0	8

## DIPS & SMALL PLATES

RICOTTA DIP <small>VE</small>	14
Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette	
GUACAMOLE <small>VE</small>	13
Jalapeños, Tomatoes, Onions, Jalapeño Powder, Corn Tortilla Chips	
LOBSTER ELOTE	18
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin Flour Tortilla Chips	
EDAMAME <small>GSVE</small>	8
Thai Lime Sauce	
BRUSSELS SPROUTS <small>GSVE</small>	9
Balsamic Drizzle, Toasted Almonds, Agave Mustard Sauce	
RAINBOW CAULIFLOWER & CARROTS <small>VE</small>	12
Tricolor Cauliflower, Baby Carrots, Breadcrumbs, Tahini Dipping Sauce	
CLASSIC FRIES <small>VE</small>	5
Sea Salt	
TRUFFLE PARMESAN FRIES <small>VE</small>	9
Truffle, Parmesan, Parsley	

## SHAREABLES

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

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

## 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 <small>GSVE</small>	13
Arugula, Kale, Butternut Squash, Beets, Feta, Dried Cranberries, Sliced Pear, Lemon-Mustard Dressing	
<i>Add Chicken \$4   Add Steak* \$6</i>	
<b>FLATBREADS</b> <i>Vegan and gluten-sensitive options available</i>	
FOUR CHEESE <small>VE</small>	15
Mozzarella, Provolone, Parmesan, Romano	
BURRATA <small>VE</small>	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	
<b>SHARING PLATTERS</b> <i>Serves 4</i>	
MINI TACO	35
Al Pastor, Cuban, Poké, Barbacoa (3 of Each)	
MEZZE <small>VE</small>	48
Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread	
BUTCHER*	55
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Chimichurri, Lemon Oil, Baguette	
<b>DESSERTS</b>	
COTTON CANDY <small>GSVE</small>	5
Daily rotating selection of flavors	
S'MORES	9
Graham Cracker Crust, Nutella® Cream, Chocolate Sauce, Toasted Marshmallow	
APPLE TURNOVERS <small>VE</small>	10
Housemade Pastry, Warm Spiced Apples, Raspberry and Chocolate Sauces, Cinnamon Sugar	

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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.

BRUNCH SAT-SUN: 11AM-3PM

FRESH FRUIT PLATE GS VE

Assorted Fruits and Berries

AVOCADO TOAST VE

Pickled Red Onion, Pumpkin Seeds, Multigrain Bread

Add Sunny-Side-Up Egg\* \$2

BREAKFAST SLIDERS\*

Maple Glazed Sausage, Scrambled Eggs, Cheddar Cheese, Peppers & Onions, Brioche Bun

BREAKFAST FLATBREAD\*

Crispy Prosciutto, Fontina, Caramelized Onions, Mushrooms, Arugula, Sunny-Side-Up Egg, Balsamic Drizzle

SMOKED SALMON FLATBREAD\*

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

Zucchini, Squash, Red Peppers, Mushrooms, Tomatoes, Tomato Sauce, Mozzarella and Provolone Cheese, Herb Oil

HOT DRINKS

COFFEE

13

14

14

20

20

15

4

3

HOT TEA

Lemon Black Tea, Green Tea, Black Tea, Earl Grey, Mint, English Breakfast

BOTTOMLESS

Bottomless Flatbreads \$25 • Bubbles & Bottomless Flatbreads \$40

*Mix & Match Any Flatbread. One Bottle of Bubbles per Guest.*

GS GLUTEN-SENSITIVE • V LACTO-OVO VEGETARIAN

VE VEGAN • \*RAW OR UNDERCOOKED

BRUNCH COCKTAILS

RICH, SMOOTH



ESPRESSO MARTINI TOWER 49  
*Includes 4 Martinis*

BOLD, SAVORY



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

TANGY, BRIGHT



BEER SHANDY 7  
Modelo, Lemonade

BRIGHT, FRUITY



MIMOSA 11  
Choice of Orange, Grapefruit, Pineapple, or Cranberry

FLORAL, EARTHY



BELLINI 11  
Choice of Peach, Prickly Pear, Guava, Mango, Strawberry, or Watermelon



G & TEA 15  
Hendrick's Gin, Elderflower, English Breakfast Tea, Lemon



BLOODY MARIA 13  
Bossca Joven Mezcal, House-Made Bloody Mary Mix

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

## 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.