

FLIGHT CLUB

Seattle

From the beginning, Flight Club was more than just darts. It was about bringing people together—to celebrate, challenge each other, and create stories worth remembering. Our British founders knew that to build something truly special, it had to be made with guests and for guests. For years, they worked hand-in-hand with both patrons and experts, listening, testing, and refining every detail of the Social Darts® experience. This dedication evolved a simple idea into a global phenomenon—from the first Flight Club in Shoreditch, London in 2015, to all four corners of the US, across the UK, Australia and Ireland.

With Flight Club making an on-time arrival into Seattle in 2026, it was only fitting to land in South Lake Union—a bustling high-tech community driven by the kind of innovation and novelty reflected in Flight Club’s foundation. Here, we’ve tapped into everything Seattleites love: a way to socialize differently, an excuse to celebrate, and an elevated after-work experience featuring local craft beers, creative cocktails, and delicious bites. Whether you’re here for darts or drinks, competition or connection, Flight Club hits the mark in Seattle.

An independent business owned and operated by State of Play Hospitality Ltd. under the FLIGHT CLUB name as a franchisee of Flight Path IP Limited.

SIGNATURE COCKTAILS

BOLD, FRUITY		JUNGLE BIRD 14 Appleton Estate Rum, Goslings Black Seal, Pineapple, Aperol, Lime	BRIGHT, CITRUSY		DURANGO 20 Casamigos Blanco Tequila, Grapefruit, Lime, Orgeat <i>*Contains nuts</i>
TANGY, TROPICAL		SNAPDRAGON 15 Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragon Fruit	AROMATIC, ROASTY		ESPRESSO OLD FASHIONED 18 Woodford Reserve Whiskey, Espresso, Chocolate Bitters, Vanilla
JAMMY, SPICED		MIXED BERRY SPLASH 19 Knob Creek Rye, Mixed Berry, Lemon	FRESH, VIBRANT		KIWI GIMLET* 17 Empress Cucumber Lemon Gin, Lime, Kiwi, Egg White
FRUITY, FLORAL		BRAMBLE SPRITZ 17 La Marca Prosecco, St. Germain, Blackberry, Lemon, Soda	SMOKY, SPICY		SEAGLASS 16 House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger

* 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.

WINE & BEER

SPARKLING WINE



LA MARCA
Prosecco, Treviso, Italy

16/55

PIERRE SPAR
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

DRAFT BEER

*A full draft beer menu is available
upon request. Ask your server.*

BOTTLES & CANS

BELL'S
Two Hearted IPA 9

SIERRA NEVADA
Hazy Little Thing 9

HEINEKEN 7

CORONA EXTRA 7

SAM ADAMS
Boston Lager 8

BLUE MOON 8

STELLA ARTOIS 8

BUD LIGHT 6

MILLER LITE 6

COORS LIGHT 6

*Ciders and seltzers available
upon request*

ZERO PROOF

COCKTAILS

MIDWAY SPLASH 14
Seedlip Grove 42, Pineapple

SNAPDRAGON 15
Seedlip Garden 108, Grapefruit,
Guava, Lime

ESPRESSO OLD FASHIONED 18
Lyre's American Malt, Owen's
Espresso Martini, Vanilla, Orange

BRAMBLE SPRITZ 17
Seedlip Garden 108, Sprite,
Lemon, Blackberry

SEAGLASS 16
Ritual Agave Zero Proof Tequila,
Lychee, Ginger, Mint, Lime, Bitters

LYRE'S GIN & TONIC 16

LYRE'S AMALFI SPRITZ 16

BEER

SAM ADAMS
Just the Haze 8

ATHLETIC BREWING CO.
Cerveza Atlética 8

LAGUNITAS
IPNA 7

GUINNESS
Guinness 0 9

SIERRA NEVADA
Hop Splash 9

WINE



LYRE'S
CLASSICO SPARKLING 16/57

SOFT DRINKS

COKE 4

DIET COKE 4

SPRITE 4

GINGER ALE 4

FEVER TREE
GINGER BEER 10

JUICES

CRANBERRY 5

ORANGE 5

GRAPEFRUIT 5

PINEAPPLE 6

LEMONADE 4

ICED TEA 4

DIPS & SMALL PLATES

RED PEPPER HUMMUS **VE** 17
Served with Carrots, Cucumber, Toasted Pita

GUACAMOLE **VE** 16
Jalapeños, Tomatoes, Onions, Jalapeño Powder, Corn Tortilla Chips

LOBSTER ELOTE 24
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin, Flour Tortilla Chips

CORN RIBS **GSV** 11
BBQ Butter, Cilantro Crema, Lime, Green Onion, Smoked Paprika

FRIES 8/14
Classic Sea Salt **VE** or Truffle Parmesan **V**

SHAREABLES

BUFFALO CHICKEN SLIDERS (3) 19
Buffalo Sauce, Arugula, Carrot & Celery Curlys, Ranch, Brioche Bun

BEEF SLIDERS* (3) 19
Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun

BBQ BRISKET SLIDERS (3) 22
Brisket, BBQ Sauce, Dijonnaise, Slaw, Brioche Bun

MINI CUBAN TACOS (5) **GS VE** 19
Roasted Vegetables, Black Beans, Salsa Verde

MINI POKÉ TACOS* (5) 21
Tuna, Sesame-Ginger Soy Sauce, Wakame, Gochujang Aioli, Crushed Wasabi Peas

MINI BEEF BARBACOA TACOS (5) **GS** 20
Chipotle Sauce, Onions, Cilantro Crema

CALAMARI 17
Lemon, Classic Red Sauce

MEATBALLS (5) 20
Ground Beef & Pork Blend, Parmesan, Tomato Sauce, Basil

GYROS (3) 19
Seasoned Beef & Lamb, Tzatziki, Cucumber, Tomato, Pickled Red Onion, Pita

WINGS (5) 18
Choice of Dry Rub: BBQ, Cajun, or Lemon Pepper

SPICED PIRI PIRI CHICKEN (4) 19
Charred Corn Puree, Sweet Pepper Chutney, Crispy Shallots

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

SIGNATURES

CITRUS GRILLED CHICKEN SANDWICH *Served with fries* 20
Curtido Cabbage Slaw, Lime Crema, Salsa de Semilla

SMASH BURGER *Served with fries* 22
Two Beef Patties, American Cheese, Onion Jam, Lettuce, Tomato, Pickle

CAESAR SALAD 10/15
Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing
Choose a small or large portion | Add Chicken \$4 | Add Steak \$10/\$11*

ASPARAGUS & MUSHROOM SALAD **GSV** 19
Arugula, Romaine, Roasted Mushrooms, Cucumber, Green Goddess Dressing
Add Chicken \$4 | Add Steak \$11*

FLATBREADS *Vegan and gluten-sensitive options available*

FOUR CHEESE **V** 19
Mozzarella, Provolone, Parmesan Reggiano, Romano, Tomato Sauce, Basil

BBQ CHICKEN 21
Smoked Chicken, BBQ Sauce, Cheddar, Mozzarella, Provolone, Pickled Red Onion, Cilantro

PEPPERONI & SAUSAGE 20
Mozzarella, Provolone, Tomato Sauce, Hot Honey Drizzle, Basil

ASPARAGUS **V** 24
Mozzarella, Provolone, Tomato, Caramelized Onion, Arugula

BURRATA **V** 26
Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Balsamic Reduction

SHARING PLATTERS *Serves 4*

MINI TACO (4 of Each) 42
Cuban, Poké, Barbacoa

MEZZE **V** 60
Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread

BUTCHER* 72
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Chimichurri, Lemon Oil, Baguette

DESSERTS

MINI LEMON TARTS (5) **V** 12
Lemon Curd, Graham Crackers, Raspberry Sauce

ASSORTED COOKIES (6) **V** 10
Freshly Baked Chocolate Chip, Oatmeal Raisin, S'mores

MINI CANNOLIS (5) **V** 15
Classic Cannoli Finished with Crushed Pistachio

DESSERT PLATTER (4 of each) **V** 39
Assorted Cookies, Cannolis, Lemon Tarts

**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.*

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 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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BRUNCH SAT-SUN: 11AM-3PM

FRESH FRUIT PLATE ^{GS} ^{VE} 13
Assorted Fruits and Berries

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

BREAKFAST SLIDERS* (3) 14
Maple Glazed Sausage, Scrambled Eggs,
Cheddar Cheese, Peppers & Onions, Brioche Bun

BREAKFAST FLATBREAD* 20
Crispy Prosciutto, Mozzarella, Provolone, Caramelized Onions,
Mushrooms, Arugula, Sunny-Side-Up Eggs, 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
Assorted flavors available. Ask your server.

BRUNCH PACKAGES

Unlimited Flatbreads \$25 • Bubbles & Unlimited Flatbreads \$45

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

^{GS} GLUTEN-SENSITIVE • ^V LACTO-OVO VEGETARIAN
^{VE} VEGAN • *RAW OR UNDERCOOKED

SPIRITS

BOURBON & WHISKEY

ANGEL'S ENVY
BASIL HAYDEN
BUFFALO TRACE
BULLEIT BOURBON
BULLEIT RYE
CROWN ROYAL
CROWN ROYAL APPLE
DEWAR'S 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 CUCUMBER LEMON
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 MEZCAL
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

N/A SPIRITS

RITUAL AGAVE ALTERNATIVE
LYRE'S AMERICAN MALT
SEEDLIP GARDEN 108
SEEDLIP SPICE 94
SEEDLIP GROVE 42



Seattle



FLIGHT CLUB

LUNCH MENU

..... Available Wednesday–Friday, 12pm–3pm

FISH & CHIPS 18

Golden Fried Cod, Housemade Tartar Sauce, Fries

GREEK SALAD v 18

Feta, Cucumber, Tomato, Red Onion,
Red Pepper Hummus,
Served with Toasted Pita Bread

Add Gyro Meat +5, Chicken +4, or Steak +10

GREEK WRAP v 16

Feta, Cucumber, Tomato, Red Onion,
Red Pepper Hummus

Add Gyro Meat +5, Chicken +4, or Steak +10

POKÉ BOWL* 17

Ahi Tuna, Edamame, Avocado, Cucumber,
Wakame, Wasabi Peas, Gochujang Aioli,
Pickled Red Onion, Sushi Rice

Served with fries or a side salad

TURKEY CLUB 19

Sliced Turkey Breast, Bacon, Roma Tomatoes,
Romaine, Sourdough Bread

HOT DOG 16

Brisket Hot Dog, Martin's Potato Bun
Choose 3: Yellow Mustard, Pickles, Ketchup,
Sauerkraut, Tomato, Tangy Mustard

MEATBALL SUB 18

Meatballs, Mozzarella, Provolone,
Basil, Baguette

MADHOUSE DOUBLE CHEESEBURGER* 21

Bacon, Cheddar, Shredded Lettuce,
Roasted Tomato, Onion Jam,
Martin's Potato Bun

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

v LACTO-OVO VEGETARIAN