

BRUNCH COCKTAILS

RICH, SMOOTH



**ESPRESSO
MARTINI TOWER 55**
Includes 4 Martinis

CITRUSY, BRIGHT



APEROL SPRITZ 14
Aperol, Prosecco,
Soda, Orange

BOLD, SAVORY



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

BRIGHT, FRUITY



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

TANGY, BRIGHT



BEER SHANDY 8
Modelo, Lemonade

FLORAL, EARTHY



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

BRIGHT, FRUITY



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

BOLD, SAVORY



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

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* 19
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 15
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 \$20 | Flatbreads \$25 | Both \$40

Mix & match any flatbread. Bottomless packages must be ordered by all guests in your party.

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

*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.

DIPS & SMALL PLATES

GUACAMOLE VE	13
Jalapeños, Tomatoes, Onions, Jalapeño Powder, Corn Tortilla Chips	
ARTICHOKE DIP V	14
Roasted Artichokes, Cream Cheese, Mozzarella, Corn Tortilla Chips	
LOBSTER ELOTE	18
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin Flour Tortilla Chips	
EDAMAME GSVE	7
Thai Lime Sauce	
BRUSSELS SPROUTS GSVE	9
Balsamic Drizzle, Toasted Almonds, Agave Mustard Sauce	
CORN RIBS GSV	8
Roasted Sweet Corn, BBQ Butter, Cilantro Crema, Green Onion	
CLASSIC FRIES VE	8
Sea Salt	
TRUFFLE PARMESAN FRIES V	12
Truffle, Parmesan, Parsley	

SHAREABLES

BUFFALO CHICKEN SLIDERS (3)	13
Buffalo Sauce, Arugula, Carrot & Celery Curls, Ranch, Brioche Bun	
BEEF SLIDERS* (3)	16
Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun	
BRAISED SHORT RIB BAO BUN (3)	19
Pickled Cucumber, Radish, Carrot	
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 POKÉ TACOS* (5)	16
Tuna, Soy Sauce, Ginger, Garlic, Wakame, Gochujang Aioli, Crushed Wasabi Peas	
MINI BEEF BARBACOA TACOS (5) GS	15
Chipotle Sauce, Onions, Cilantro Crema	
CHICKEN SKEWERS (4)	16
Mango Chutney, Spiced Yogurt, Cilantro	
STEAK SKEWERS* (4)	18
Chimichurri, Lemon Oil, Green Onion	

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>	
GRAIN BOWL GSVE	14
Quinoa, Kale, Arugula, Tomato, Cucumber, Avocado, Zucchini, Squash, Olives, Herb Vinaigrette, Lemon Tahini Dressing	
<i>Add Chicken \$4 Add Steak* \$6</i>	

FLATBREADS *Vegan & gluten-sensitive options available*

FOUR CHEESE V	15
Mozzarella, Provolone, Parmesan, Romano	
BURRATA V	20
Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Olive Oil, Balsamic Reduction	
TRUFFLE MUSHROOM V	16
Truffle Oil, Mozzarella, Provolone, Crispy Fried Onions	
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*

MEZZE V	49
Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread	
BUTCHER*	59
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Chimichurri, Lemon Oil, Baguette	

DESSERTS

COTTON CANDY GSVE	6
Daily rotating selection of flavors	
CHURROS V	11
Caramel-Filled, served with Dulce de Leche Whipped Crema, Cocoa	
S'MORES	10
Graham Cracker Crust, Nutella® Cream, Chocolate Sauce, Toasted Marshmallow	

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SIGNATURE COCKTAILS

FRUITY, LIGHT		PEACHY BLINDERS 15 Planteray Rum, Peach, Mint, Lime, Soda	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		SNAPDRAGON 15 Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragonfruit
FLORAL, TANGY		HIGH TEA SOUR* 17 Empress Gin, Earl Grey Tea, Elderflower, Lemon, Egg White	SPICY, FRUITY		BEE STING 15 Bulleit Bourbon, Hot Honey, Lemon, Apricot
SMOKY, SPICY		OAXACAN SEAGLASS 16 House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger	FRUITY, FLORAL		BRAMBLE SPRITZ 17 Prosecco, St. Germain, Blackberry, Lemon, Soda

SPARKLING WINE



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

WHITE WINE

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

RED WINE

IMAGERY Pinot Noir, Sonoma, California	16/59
TRAPICHE BROQUEL Malbec, Mendoza, Argentina	13/49
TRIBUTE Cabernet Sauvignon, Paso Robles, 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

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

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

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

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
VODKA
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

AVIÓN CRISTALINO
CASAMIGOS AÑEJO
CASAMIGOS BLANCO
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 ANEJO
PATRÓN SILVER

MEZCAL

BANHEZ
BOSSCAL JOVEN
CASAMIGOS

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	5

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.



FLIGHT CLUB

HAPPY HOUR

MONDAY-FRIDAY | 4PM-6PM

DRAFT BEER \$6

Modelo

LIQUOR \$8

Tito's

Beefeater

Bulleit

Bacardi

Corazón

WINE & SPARKLING \$10

Sauvignon Blanc

Pinot Noir

Prosecco

BITES

Truffle Fries v \$7

Pretzel Bites v \$8

Guacamole ve \$10

Buffalo Chicken Sliders \$10

Four Cheese Flatbread v \$12

v VEGETARIAN ve VEGAN

