

## SIGNATURE COCKTAILS

FRUITY, LIGHT		<b>PEACHY BLINDERS</b> 18 Planteray Rum, Peach, Mint, Lime, Soda
AROMATIC, ROASTY		<b>ESPRESSO OLD FASHIONED</b> 21 Woodford Reserve, Espresso, Vanilla, Chocolate Bitters
FLORAL, TANGY		<b>HIGH TEA SOUR*</b> 20 Empress Gin, Earl Grey Tea, Elderflower, Lemon, Egg White
SMOKY, SPICY		<b>OAXACAN SEAGLASS</b> 19 House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger
FRUITY, HERBAL		<b>FIELDS FOREVER</b> 18 Casamigos Tequila, Triple Sec, Strawberry, Basil, Agave, Lime, Sugar Rim
TANGY, TROPICAL		<b>SNAPDRAGON</b> 18 Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragonfruit
SPICY, FRUITY		<b>BEE STING</b> 18 Bulleit Bourbon, Hot Honey, Lemon, Apricot
FRUITY, FLORAL		<b>BRAMBLE SPRITZ</b> 20 Prosecco, St. Germain, Blackberry, Lemon, Soda

## SPARKLING WINE



LA GIOIOSA DOCG Prosecco, Veneto, Italy	17/65
PIERRE SPARR Brut Rosé, Cremen d'Alsace, France	15/57

## WHITE WINE

TOMMASI Pinot Grigio, Veneto, Italy	16/59
GIESEN Sauvignon Blanc, Marlborough, New Zealand	15/54
ALEXANDER VALLEY Chardonnay, Alexander Valley, California	13/49

## RED WINE

IMAGERY Pinot Noir, Sonoma, California	17/63
TRAPICHE BROQUEL Malbec, Mendoza, Argentina	14/54
TRIBUTE Cabernet Sauvignon, Paso Robles, California	16/59

Ask about our reserve wine list

## Non-Alcoholic

### COCKTAILS

MIDWAY SPLASH Seedlip Grove 42, Pineapple, Lemon, Tonic	15
LYRE'S N/A COCKTAILS Gin & Tonic Amalfi Spritz Classico	15

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	10
SIERRA NEVADA Hazy Little Thing Pale Ale	9
HEINEKEN	9
CORONA EXTRA	9
SAM ADAMS Boston Lager	10
BLUE MOON	10
STELLA ARTOIS	9
GUINNESS	10
BUD LIGHT	8
MILLER LITE	8
COORS LIGHT	8
MICHELOB ULTRA	8

### BEER

SAM ADAMS Just the Haze	8
ATHLETIC BREWING CO. Cerveza Atlética	8
LAGUNITAS IPNA	8
SIERRA NEVADA Hop Splash	8
GUINNESS Guinness 0	9



## DIPS & SMALL PLATES

GUACAMOLE <span>VE</span>	16
Jalapeños, Tomatoes, Onions, Jalapeño Powder, Tortilla Chips	
ARTICHOKE DIP <span>V</span>	16
Roasted Artichokes, Cream Cheese, Mozzarella, White Corn Tortilla Chips	
LOBSTER ELOTE	22
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin Tortilla Chips	
EDAMAME <span>GS</span> <span>VE</span>	10
Thai Lime Sauce	
BRUSSELS SPROUTS <span>GS</span> <span>VE</span>	11
Balsamic Drizzle, Toasted Almonds, Agave Mustard Sauce	
CORN RIBS <span>GS</span> <span>V</span>	10
Roasted Sweet Corn, BBQ Butter, Cilantro Crema, Green Onion	
CLASSIC FRIES <span>VE</span>	8
Sea Salt	
TRUFFLE PARMESAN FRIES <span>V</span>	14
Truffle, Parmesan, Parsley	

## SHAREABLES

BUFFALO CHICKEN SLIDERS (3)	18
Buffalo Sauce, Arugula, Carrot & Celery Curls, Ranch, Brioche Bun	
BEEF SLIDERS* (3)	18
Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun	
BRAISED SHORT RIB BAO BUN (3)	20
Pickled Cucumber, Radish, Carrot	
WINGS (5)	16
Choice of Dry Rub: Hickory BBQ, Cajun, or Ranch	
MEATBALLS (5)	16
Ground Beef & Pork Blend, Tomato Sauce	
MINI AL PASTOR TACOS (5) <span>GS</span>	18
Slow Roasted Pork, Pineapple Salsa, Pastor Sauce, Cilantro	
MINI POKÉ TACOS* (5)	19
Tuna, Soy Sauce, Ginger, Garlic, Wakame, Gochujang Aioli, Crushed Wasabi Peas	
MINI BEEF BARBACOA TACOS (5) <span>GS</span>	18
Chipotle Sauce, Onions, Cilantro Crema	
CHICKEN SKEWERS (4)	19
Mango Chutney, Spiced Yogurt	
STEAK SKEWERS* (4)	20
Chimichurri, Lemon Oil, Green Onion	
OYSTERS ON THE HALF SHELL* (6/12) <span>GS</span>	34/62
Smoky Cocktail Sauce, Cucumber Mignonette	
SHRIMP COCKTAIL (6/12) <span>GS</span>	22/40
Smoky Cocktail Sauce	

## SIGNATURES

GRILLED CHICKEN SANDWICH	20
Arugula, Tomato, Red Pepper Aioli, Brioche Bun, Served with Classic Fries	
CAESAR SALAD	8/16
Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing	
<i>Choose a small or large portion   Add Chicken \$6   Add Steak \$7   Add Shrimp \$9</i>	
GRAIN BOWL <span>GS</span> <span>VE</span>	16
Quinoa, Kale, Arugula, Tomato, Cucumber, Avocado, Zucchini, Squash, Herb Vinaigrette, Lemon Tahini Dressing	
<i>Add Chicken \$6   Add Steak \$7   Add Shrimp \$9</i>	

## FLATBREADS *Vegan & gluten-sensitive options available*

FOUR CHEESE <span>V</span>	18
Mozzarella, Provolone, Parmesan, Romano	
BURRATA <span>V</span>	22
Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Olive Oil, Balsamic Reduction	
TRUFFLE MUSHROOM <span>V</span>	18
Truffle Oil, Mozzarella, Provolone, Crispy Fried Onions	
PEPPERONI & SAUSAGE	20
Hot Honey Drizzle	
BBQ CHICKEN	19
Smoked Chicken, BBQ Sauce, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar	
<b>SHARING PLATTERS <i>Serves 4</i></b>	
MEZZE <span>V</span>	60
Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread	
BUTCHER*	68
Chicken Skewers, Beef Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Baguette	

## DESSERTS

COTTON CANDY <span>GS</span> <span>VE</span>	6
Daily rotating selection of flavors	
CHURROS <span>V</span>	11
Caramel-Filled, served with Dulce de Leche Whipped Crema, Cocoa	
S'MORES	9
Graham Cracker Crust, Nutella® Cream, Chocolate Sauce, Toasted Marshmallow	

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

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

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

13

### AVOCADO TOAST VE

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

16

### BREAKFAST SLIDERS\*

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

17

### BREAKFAST FLATBREAD\*

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

19

### SMOKED SALMON FLATBREAD\*

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

22

### GARDEN VEGETABLE FLATBREAD V

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

18

## HOT DRINKS

### COFFEE

4

### HOT TEA

3

Ginger Peach, Spearmint Lavender, Earl Grey, Chamomile,  
Breakfast Blend, Green Tea

## BOTTOMLESS

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

*Mix & Match Any Flatbread*

GS GLUTEN-SENSITIVE • V LACTO-OVO VEGETARIAN

VE VEGAN • \* RAW OR UNDERCOOKED

## BRUNCH COCKTAILS

RICH, SMOOTH



ESPRESSO  
MARTINI TOWER 59  
*Includes 4 Martinis*

CITRUSY, BRIGHT



APEROL SPRITZ 16  
Aperol, Prosecco,  
Soda, Orange

BOLD, SAVORY



BLOODY MARY 13  
Tito's Vodka,  
House-Made  
Bloody Mary Mix

BRIGHT, FRUITY



BELLINI 13  
Choice of Peach,  
Prickly Pear, Guava,  
Mango, Strawberry,  
or Watermelon

TANGY, BRIGHT



BEER SHANDY 9  
Modelo, Lemonade

FLORAL, EARTHY



G & TEA 18  
Hendrick's Gin,  
Elderflower,  
English Breakfast  
Tea, Lemon

BRIGHT, FRUITY



MIMOSA 13  
Choice of Orange,  
Grapefruit,  
Pineapple, or  
Cranberry

BOLD, SAVORY



BLOODY MARIA 15  
Bossca Joven  
Mezcal, House-Made  
Bloody Mary Mix

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

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

ANGEL'S ENVY	MACALLAN 18YR
BASIL HAYDEN	MAKER'S MARK
BUFFALO TRACE	MICHTER'S RYE
BULLEIT BOURBON	RITTENHOUSE RYE
BULLEIT RYE	RUSSELL'S RESERVE 10YR
CROWN ROYAL	SAZERAC RYE
CROWN ROYAL APPLE	SKREWBALL
DEWARS WHITE LABEL	SUNTORY TOKI
EAGLE RARE	TULLAMORE DEW
ELIJAH CRAIG SMALL BATCH	UNCLE NEAREST 1884
FOUR ROSES SINGLE BARREL	WHISTLEPIG 10YR
GLENFIDDICH 12YR	WOODFORD RESERVE
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	

## 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 & MEZCAL

AVIÓN CRISTALINO  
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  
MEZCAL BANHEZ  
OCHO PLATA  
PATRÓN ANEJO  
PATRÓN SILVER



## SPIRIT-FREE

Prices are based on a 1.5oz pour

RITUAL AGAVE ALTERNATIVE	8
<i>Tequila-inspired with smoky, spicy notes.</i>	
LYRE'S AMERICAN MALT	13
<i>Smooth and oaky with hints of vanilla and spice. A classic whiskey alternative.</i>	
SEEDLIP GARDEN 108	9
<i>Fresh and herbal with notes of peas, mint, and thyme.</i>	
SEEDLIP SPICE 94	9
<i>Warm and aromatic with flavors of allspice, cardamom, and citrus.</i>	
SEEDLIP GROVE 42	9
<i>Zesty and bright with orange, lemon, and ginger botanicals.</i>	

## SOFT DRINKS

COKE	5
DIET COKE	5
SPRITE	5
GINGER ALE	5
TONIC WATER	5
LEMONADE	5
ICED TEA	5
GINGER BEER	7

## JUICES

CRANBERRY	6
ORANGE	6
GRAPEFRUIT	6
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.

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.



**FLIGHT CLUB**

# HAPPY HOUR

SUNDAY-FRIDAY | 3PM-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

Oysters **gs** \$2.70 each | Shrimp Cocktail **gs** \$2.90 each

**GS** GLUTEN SENSITIVE\* **V** VEGETARIAN **VE** VEGAN

\*Gluten Sensitive: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination may occur and our restaurant is unable to guarantee that any item can be completely free of allergens.





**FLIGHT CLUB®**

# LUNCH

## FISH & CHIPS 18

Golden Fried Cod, Beer Battered with  
Bullseye Blonde Ale, Served with Fries  
and Housemade Tartar Sauce

*Pairs well with our Bullseye Blonde Ale*

## CHICKEN CAESAR

Grilled Chicken Breast, Romaine, Garlic  
Croutons, Parmesan Cheese

Salad 19 | Wrap 18

*Wrap served with tortilla chips*

## POKÉ BOWL\* 17

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

*Served with fries or a side salad*

## CLUB SANDWICH 19

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

## FALAFEL WRAP v 17

Falafel, Red Pepper Hummus, Quinoa, Tomato,  
Onion, Cucumber, Chimichurri Vinaigrette,  
Tzatziki, Spinach Tortilla

## GRILLED CHICKEN SANDWICH 16

Arugula, Tomato, Red Pepper Aioli, Brioche Bun

## CHEESEBURGER\* 18

8 oz Patty, Cheddar Cheese, Lettuce, Tomato,  
Red Onion, FC Sauce, Brioche 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.