SIGNATURE COCKTAILS

PEACHY BLINDERS

Planteray Rum, Peach, Mint, Lime, Soda



HERBA

FRUITY,

TROPICAL

TANGY,

FLORAL

FRUITY,

20

FIELDS FOREVER

Casamigos Tequila, Triple Sec, Strawberry, Basil, Agave, Lime, Sugar Rim



ROASTY

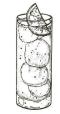
AROMATIC,

TANGY

FLORAL,

ESPRESSO OLD FASHIONED 21

Woodford Reserve, Espresso, Vanilla, Chocolate Bitters



SNAPDRAGON 18

Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragonfruit



HIGH TEA SOUR*

Empress Gin, Earl Grey Tea, Elderflower, Lemon, Egg White



BEESTING

18

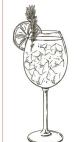
20

Bulleit Bourbon, Hot Honey, Lemon, Apricot



OAXACAN SEAGLASS

House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger



BRAMBLE SPRITZ

Prosecco, St. Germain, Blackberry, Lemon, Soda



LA GIOIOSA DOCG 17/65 Prosecco, Veneto, Italy

PIERRE SPARR 15/57 Brut Rosé, Crement d'Alsace, France

RED

Ask about our reserve wine list

DRAFT BEER & SELTZERS

Ask for our seasonal draft beer and seltzer list

BOTTLES & CANS

WHITE WINE	16/59	BELL'S Two Hearted IPA	10
Pinot Grigio, Veneto, Italy	10/37	SIERRA NEVADA	9
GIESEN	15/54	Hazy Little Thing Pale Ale	
Sauvignon Blanc, Marlborough, New Zealand		HEINEKEN	9
ALEXANDER VALLEY Chardonnay, Alexander Valley, California	13/49	CORONA EXTRA	9
	13/49	SAM ADAMS Boston Lager	10
DED WINE		BLUE MOON	10
RED WINE		STELLA ARTOIS	9
IMAGERY 17 Pinot Noir, Sonoma, California	17/63	GUINNESS	10
TRAPICHE BROQUEL Malbec, Mendoza, Argentina	14/54	BUD LIGHT	8
		MILLER LITE	8
TRIBUTE	16/59	COORS LIGHT	8
Cabernet Sauvignon, Paso Robles, California		MICHELOB ULTRA	8

Non-Alcoholic

COCKTAILS

BEER MIDWAY SPLASH SAM ADAMS Seedlip Grove 42, Pineapple, Just the Haze Lemon, Tonic ATHLETIC BREWING CO. Cerveza Atlética LYRE'S N/A COCKTAILS Gin & Tonic LAGUNITAS Amalfi Spritz IPNA Classico SIERRA NEVADA Hop Splash

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

GUINNESS Guinness 0

8

8

DIPS & SMALL PLATES	
GUACAMOLE VE Jalapeños, Tomatoes, Onions, Jalapeño Powder, Tortilla Chips	16
ARTICHOKE DIP V	16
Roasted Artichokes, Cream Cheese, Mozzarella, White Corn Tortilla Chips LOBSTER ELOTE	22
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin Tortilla Chips	
EDAMAME GSVE Thai Lime Sauce	10
BRUSSELS SPROUTS GSVE Balsamic Drizzle, Toasted Almonds, Agave Mustard Sauce	11
CORN RIBS GS V Roasted Sweet Corn, BBQ Butter, Cilantro Crema, Green Onion	10
CLASSIC FRIES VE Sea Salt	8
TRUFFLE PARMESAN FRIES V Truffle, Parmesan, Parsley	14
SHAREABLES	
BUFFALO CHICKEN SLIDERS (3) Buffalo Sauce, Arugula, Carrot & Celery Curls, Ranch, Brioche Bun	18
BEEF SLIDERS* (3) Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun	18
BRAISED SHORT RIB BAO BUN (3) Pickled Cucumber, Radish, Carrot	20
WINGS (5) Choice of Dry Rub: Hickory BBQ, Cajun, or Ranch	16
MEATBALLS (5) Ground Beef & Pork Blend, Tomato Sauce	16
MINI AL PASTOR TACOS (5) GS Slow Roasted Pork, Pineapple Salsa, Pastor Sauce, Cilantro	18
MINI POKÉ TACOS* (5) Tuna, Soy Sauce, Ginger, Garlic, Wakame, Gochujang Aioli, Crushed Wasabi Peas	19
MINI BEEF BARBACOA TACOS (5) GS Chipotle Sauce, Onions, Cilantro Crema	18
CHICKEN SKEWERS (4) Mango Chutney, Spiced Yogurt	19
STEAK SKEWERS* (4) Chimichurri, Lemon Oil, Green Onion	20
OYSTERS ON THE HALF SHELL* (6/12) gs Smoky Cocktail Sauce, Cucumber Mignonette	34/62
SHRIMP COCKTAIL (6/12) GS Smoky Cocktail Sauce	22/40

SIGNATURES	
GRILLED CHICKEN SANDWICH Arugula, Tomato, Red Pepper Aioli, Brioche Bun, Served with Classic Fries	20
CAESAR SALAD Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing Choose a small or large portion Add Chicken \$6 Add Steak \$7 Add Shrimp	8/16 • \$9
GRAIN BOWL GS VE Quinoa, Kale, Arugula, Tomato, Cucumber, Avocado, Zucchini, Squash, Herb Vinaigrette, Lemon Tahini Dressing Add Chicken \$6 Add Steak \$7 Add Shrimp \$9	16
FLATBREADS Vegan & gluten-sensitive options available	
FOUR CHEESE v Mozzarella, Provolone, Parmesan, Romano	18
BURRATA V Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Olive Oil, Balsamic Reduction	22
TRUFFLE MUSHROOM v Truffle Oil, Mozzarella, Provolone, Crispy Fried Onions	18
PEPPERONI & SAUSAGE Hot Honey Drizzle	20
BBQ CHICKEN Smoked Chicken, BBQ Sauce, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar	19
SHARING PLATTERS Serves 4	
MEZZE v Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread	60
BUTCHER* Chicken Skewers, Beef Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Baguette	68
DESSERTS	
COTTON CANDY GS VE Daily rotating selection of flavors	6
CHURROS v Caramel-Filled, served with Dulce de Leche Whipped Crema, Cocoa	11
S'MORES Graham Cracker Crust, Nutella® Cream, Chocolate Sauce, Toasted Marshmallow	9

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 glutenfree 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

HOT TEA

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

BOTTOMLESS

Mimosas \$25 | Flat

Flatbreads \$25

Both *\$45*

16

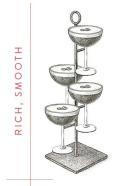
19

18

Mix & Match Any Flatbread

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

BRUNCH COCKTAILS



ESPRESSO MARTINI TOWER 59 Includes 4 Martinis



BRIGH

CITRUSY,

FRUIT

RIGHT,

ORAL,

SAVORY

OLD,

APEROL SPRITZ 16 Aperol, Prosecco, Soda, Orange



0

BRIGHT

NGY,

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



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

BELLINI



BEER SHANDY 9 Modelo, Lemonade



G & TEA 1
Hendrick's Gin,
Elderflower,
English Breakfast
Tea, Lemon



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



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

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SPIRITS

BOURBON & WHISKEY

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

SOFT DRINKS JUICES

COKE	5	CRANBERRY	6
DIET COKE	5	ORANGE	6
SPRITE	5	GRAPEFRUIT	6
GINGER ALE	5	PINEAPPLE	6
TONIC WATER	5		
LEMONADE	5		
ICED TEA	5		
GINGER BEER	7		

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.

n independant business owned and operated by State of Play Hospitality Ltd. under the ELIGHT 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

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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

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