



## SIGNATURE COCKTAILS

|                  |                                                                                     |                                                                                                    |                 |                                                                                     |                                                                                                      |
|------------------|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|-----------------|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|
| BUTTERY, RICH    |    | <b>RUM CAKE PUNCH</b> 16<br>Buttered Rum, Lime, Smoked Cinnamon Stick                              | FRUITY, HERBAL  |    | <b>FIELDS FOREVER</b> 15<br>Casamigos Tequila, Triple Sec, Strawberry, Basil, Agave, Lime, Sugar Rim |
| AROMATIC, ROASTY |    | <b>ESPRESSO OLD FASHIONED</b> 18<br>Woodford Reserve, Espresso, Vanilla, Chocolate Bitters         | TANGY, TROPICAL |    | <b>SNAPDRAGON 15</b><br>Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragonfruit            |
| FRUITY, HERBAL   |   | <b>SAGE &amp; STONE SOUR*</b> 17<br>Roku Gin, Apricot, Sage, Lemon, Lime, Egg White                | SPICY, FRUITY   |   | <b>BEE STING</b> 15<br>Bulleit Bourbon, Hot Honey, Lemon, Apricot                                    |
| SMOKY, SPICY     |  | <b>OAXACAN SEAGLASS</b> 17<br>House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger | FRUITY, FLORAL  |  | <b>BRAMBLE SPRITZ</b> 17<br>Prosecco, St. Germain, Blackberry, Lemon, Soda                           |

## SPARKLING WINE

6oz / 750ml

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

## WHITE WINE

|                                                                        |       |
|------------------------------------------------------------------------|-------|
| TOMMASI<br>Pinot Grigio, Veneto, Italy                                 | 15/58 |
| GIESEN ESTATE<br>Sauvignon Blanc, Marlborough, New Zealand             | 14/52 |
| ALEXANDER VALLEY VINEYARDS<br>Chardonnay, Alexander Valley, California | 12/45 |

## RED WINE

|                                                |       |
|------------------------------------------------|-------|
| IMAGERY ESTATE<br>Pinot Noir, California       | 16/59 |
| TRAPICHE BROQUEL<br>Malbec, Mendoza, Argentina | 13/49 |
| TRIBUTE<br>Cabernet Sauvignon, California      | 15/56 |

*Ask about our reserve wine list*

## Non-Alcoholic

### COCKTAILS

|                                                                  |    |
|------------------------------------------------------------------|----|
| MIDWAY SPLASH<br>Seedlip Grove 42, Pineapple, Lemon, Tonic       | 14 |
| LYRE'S N/A COCKTAILS<br>Gin & Tonic<br>Amalfi Spritz<br>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<br>Two Hearted IPA                      | 9 |
| SIERRA NEVADA<br>Hazy Little Thing<br>Pale Ale | 9 |
| HEINEKEN                                       | 7 |
| CORONA EXTRA                                   | 7 |
| SAM ADAMS<br>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<br>Just the Haze               | 8 |
| ATHLETIC BREWING CO.<br>Cerveza Atlética | 8 |
| LAGUNITAS<br>IPNA                        | 7 |
| SIERRA NEVADA<br>Hop Splash              | 7 |
| GUINNESS<br>Guinness 0                   | 9 |

## DIPS & SMALL PLATES

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| RICOTTA DIP <span>✓</span>                                                         | 14 |
| Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette                          |    |
| GUACAMOLE <span>VE</span>                                                          | 13 |
| Jalapeños, Tomatoes, Onions, Jalapeño Powder, Corn Tortilla Chips                  |    |
| LOBSTER ELOTE                                                                      | 18 |
| Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin Flour Tortilla Chips |    |
| EDAMAME <span>GS</span> <span>VE</span>                                            | 7  |
| Thai Lime Sauce                                                                    |    |
| BRUSSELS SPROUTS <span>GS</span> <span>VE</span>                                   | 11 |
| Balsamic Drizzle, Toasted Almonds, Agave Mustard Sauce                             |    |
| RAINBOW CAULIFLOWER & CARROTS <span>VE</span>                                      | 13 |
| Tricolor Cauliflower, Baby Carrots, Breadcrumbs, Tahini Dipping Sauce              |    |
| CLASSIC FRIES <span>VE</span>                                                      | 8  |
| Sea Salt                                                                           |    |
| TRUFFLE PARMESAN FRIES <span>✓</span>                                              | 12 |
| Truffle, Parmesan, Parsley                                                         |    |

## SHAREABLES

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| BUFFALO CHICKEN SLIDERS (3)                                                 | 15 |
| Buffalo Sauce, Arugula, Carrot & Celery Curls, Ranch, Brioche Bun           |    |
| BEEF SLIDERS* (3)                                                           | 16 |
| Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun                       |    |
| 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) <span>GS</span>                                    | 14 |
| Slow Roasted Pork, Pineapple Salsa, Pastor Sauce, Cilantro                  |    |
| MINI CUBAN TACOS (5) <span>GS</span> <span>VE</span>                        | 14 |
| Roasted Vegetables, Black Beans, Salsa Verde                                |    |
| MINI POKÉ TACOS* (5)                                                        | 17 |
| Tuna, Sesame-Ginger Soy Sauce, Wakame, Gochujang Aioli, Crushed Wasabi Peas |    |
| MINI BEEF BARBACOA TACOS (5) <span>GS</span>                                | 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<br>Choose a small or large portion   Add Chicken \$4   Add Steak* \$6  |      |
| HARVEST SALAD <span>GS</span> <span>✓</span>                                                                                             | 13   |
| Arugula, Kale, Butternut Squash, Beets, Feta, Dried Cranberries, Sliced Pear, Lemon-Mustard Dressing<br>Add Chicken \$4   Add Steak* \$6 |      |

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

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| FOUR CHEESE <span>✓</span>                                                                              | 15 |
| Mozzarella, Provolone, Parmesan, Romano                                                                 |    |
| BURRATA <span>✓</span>                                                                                  | 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 |    |

## SHARING PLATTERS *Serves 4*

|                                                                                                                      |    |
|----------------------------------------------------------------------------------------------------------------------|----|
| MINI TACO                                                                                                            | 37 |
| Al Pastor, Cuban, Poké, Barbacoa (3 of Each)                                                                         |    |
| MEZZE <span>✓</span>                                                                                                 | 49 |
| Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread |    |
| BUTCHER*                                                                                                             | 62 |
| Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Chimichurri, Lemon Oil, Baguette    |    |

## DESSERTS

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| COTTON CANDY <span>GS</span> <span>VE</span>                                         | 6  |
| Daily rotating selection of flavors                                                  |    |
| S'MORES                                                                              | 10 |
| Graham Cracker Crust, Nutella® Cream, Chocolate Sauce, Toasted Marshmallow           |    |
| APPLE TURNOVERS <span>✓</span>                                                       | 11 |
| Housemade Pastry, Warm Spiced Apples, Raspberry and Chocolate Sauces, Cinnamon Sugar |    |

## 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

15

### BREAKFAST SLIDERS\*

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

14

### BREAKFAST FLATBREAD\*

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

20

### SMOKED SALMON FLATBREAD\*

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

20

### GARDEN VEGETABLE FLATBREAD V

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

16

## HOT DRINKS

### COFFEE

4

### HOT TEA

3

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

## BOTTOMLESS

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

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 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



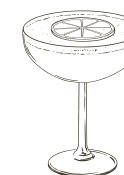
APEROL SPRITZ 14  
Aperol, Prosecco,  
Soda, Orange

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

\*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.

## 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  
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 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  |
| <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  | 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.



BOSTON