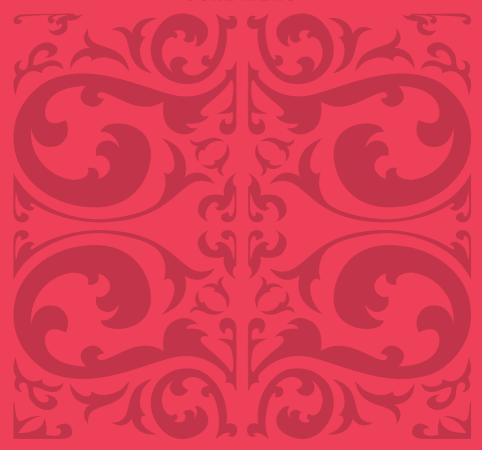


OCHE MENU



SIGNATURE COCKTAILS



RICH

TTERY,

RO

OMATIC,

HERBAL

FRUITY,

RUM CAKE PUNCH 18

Buttered Rum, Lime, Smoked Cinnamon Stick



FRUITY,

TROPICAL

FANGY,

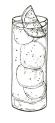
FIELDS FOREVER 18

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



ESPRESSO OLD FASHIONED 20

Woodford Reserve, Espresso, Vanilla, Chocolate Bitters



SNAPDRAGON 18

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



SAGE & STONE SOUR*

Roku Gin, Apricot, Sage, Lemon, Lime, Egg White



BEESTING

Bulleit Bourbon, Hot Honey, Lemon, Apricot



OAXACAN SEAGLASS

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

19



BRAMBLE SPRITZ 20

Prosecco, St. Germain, Blackberry, Lemon, Soda



LA GIOIOSA DOCG 17/65 Prosecco, Veneto, Italy

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

DRAFT BEER & SELTZERS

Ask for our seasonal draft beer and seltzer list

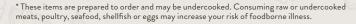
BOTTLES & CANS

WHITE WINE TOMMASI	16/59	BELL'S Two Hearted IPA	10
Pinot Grigio, Veneto, Italy		SIERRA NEVADA	9
GIESEN ESTATE Sauvignon Blanc, Marlborough,	15/54	Hazy Little Thing Pale Ale	
New Zealand		HEINEKEN	9
ALEXANDER VALLEY VINEYARDS Chardonnay, Alexander Valley, California	14/49	CORONA EXTRA	9
	14/47	SAM ADAMS Boston Lager	10
		BLUE MOON	10
RED WINE		STELLA ARTOIS	9
IMAGERY ESTATE Pinot Noir, California	17/63	GUINNESS	10
		BUD LIGHT	8
TRAPICHE BROQUEL Malbec, Mendoza, Argentina	14/54	MILLER LITE	8
		COORS LIGHT	8
TRIBUTE Cabernet Sauvignon, California	16/59	MICHELOB ULTRA	8

__Non-Alcoholic =

Ask about our reserve wine list

	COCKTAILS		BEER	
	MIDWAY SPLASH 1! Seedlip Grove 42, Pineapple,	5	SAM ADAMS Just the Haze	8
	Lemon, Tonic LYRE'S N/A COCKTAILS 15	5	ATHLETIC BREWING CO. Cerveza Atlética	8
	Gin & Tonic Amalfi Spritz		LAGUNITAS IPNA	8
	Classico		SIERRA NEVADA Hop Splash	8
	Want the flavor, not the buzz? Ask us for an N/A version of any Signature Cocktail.		GUINNESS Guinness 0	9



DIPS & SMALL PLATES RICOTTA DIP V Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette GUACAMOLE VE Jalapeños, Tomatoes, Onions, Jalapeño Powder, Corn Tortilla Chips LOBSTER ELOTE Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin Flour Tortilla Chips EDAMAME GSVE 10 Thai Lime Sauce BRUSSELS SPROUTS GS VE Balsamic Drizzle, Toasted Almonds, Agave Mustard Sauce RAINBOW CAULIFLOWER & CARROTS VE Tricolor Cauliflower, Baby Carrots, Breadcrumbs, Tahini Dipping Sauce CLASSIC FRIES VE Sea Salt TRUFFLE PARMESAN FRIES V Truffle, Parmesan, Parsley SHAREABLES **BUFFALO CHICKEN SLIDERS (3)** 18 Buffalo Sauce, Arugula, Carrot & Celery Curls, Ranch, Brioche Bun BEEF SLIDERS* (3) Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun WINGS (5) Choice of Dry Rub: BBQ, Cajun, or Ranch MEATBALLS (5) Ground Beef & Pork Blend, Parmesan, Basil, Tomato Sauce MINI AL PASTOR TACOS (5) GS Slow Roasted Pork, Pineapple Salsa, Pastor Sauce, Cilantro MINI CUBAN TACOS (5) GS VE Roasted Vegetables, Black Beans, Salsa Verde MINI POKÉ TACOS* (5) Tuna, Sesame-Ginger Soy Sauce, Wakame, Gochujang Aioli, Crushed Wasabi Peas MINI BEEF BARBACOA TACOS (5) GS Chipotle Sauce, Onions, Cilantro Crema CHICKEN SKEWERS (4) 19 Mango Chutney, Spiced Yogurt, Cilantro

SIGNATURES	
GRILLED CHICKEN SANDWICH Arugula, Tomato, Red Pepper Aioli, Brioche Bun, Carrots, Red Cabbage, Lemon Oil, 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	8/16
HARVEST SALAD GSV Arugula, Kale, Butternut Squash, Beets, Feta, Dried Cranberries, Sliced Pear, Lemon-Mustard Dressing Add Chicken \$6 Add Steak* \$7	16
FLATBREADS Vegan and gluten-sensitive options available	
FOUR CHEESE v Mozzarella, Provolone, Parmesan, Romano	18
BURRATA v Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Balsamic Reduction	22
PEAR & GORGONZOLA Prosciutto, Mozzarella, Provolone, Fig Jam, Arugula, Walnuts, Honey	22
PEPPERONI & SAUSAGE Hot Honey Drizzle	19
BBQ CHICKEN Smoked Chicken, BBQ Sauce, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar	19
SHARING PLATTERS Serves 4	
MINI TACO (3 Pieces Each) Al Pastor, Cuban, Poké, Barbacoa	42
MEZZE v Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread	60
BUTCHER* Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Chimichurri, Lemon Oil, Baguette	72
DESSERTS	
COTTON CANDY GS VE Daily rotating selection of flavors	6
S'MORES Graham Cracker Crust, Nutella® Cream, Chocolate Sauce, Toasted Marshmallow	9
APPLE TURNOVERS V Housemade Pastry, Warm Spiced Apples, Raspberry and Chocolate Sauces, Cinnamon Sugar	11

^{*}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.

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

BRUNCH SAT-SUN: 11AM-3PM FRESH FRUIT PLATE GS VE Assorted Fruits and Berries AVOCADO TOAST VE 16 Pickled Red Onion, Pumpkin Seeds, Multigrain Bread Add Sunny-Side-Up Egg* \$2 **BREAKFAST SLIDERS*** 17 Maple Glazed Sausage, Scrambled Eggs, Cheddar Cheese, Peppers & Onions, Brioche Bun BREAKFAST FLATBREAD* 20 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 18 Zucchini, Squash, Red Peppers, Mushrooms, Tomatoes, Tomato Sauce, Mozzarella and Provolone Cheese, Herb Oil HOT DRINKS COFFEE **HOT TFA** Lemon Black Tea, Green Tea, Black Tea, Earl Grey, Mint, English Breakfast

BOTTOMLESS

Mimosas \$25 | Flatbreads \$25 |

Both *\$45*

Mix & Match Any Brunch Flatbread

*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



ESPRESSO
MARTINI TOWER 59
Includes 4 Martinis



BRIGH

CITRUSY,

GHT,

LORAL,

BOLD,

APEROL SPRITZ 16 Aperol, Prosecco, Soda, Orange



o,

BRIGHT

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



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



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

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

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

BANHF7 MF7CAL

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 8

Tequila-inspired with smoky, spicy notes

LYRE'S AMERICAN MALT 13

Smooth and oaky with hints of vanilla and spice, a classic whiskey alternative

SEEDLIP GARDEN 108 9

Fresh and herbal with notes of peas, mint, and thyme

SEEDLIP SPICE 94 9

Warm and aromatic with flavors of allspice, cardamom, and citrus

SOFT DRINKS JUICES

Zesty and bright with orange, lemon, and ginger botanicals

SEEDLIP GROVE 42

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



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.



LAS VEGAS