

SIGNATURE COCKTAILS

FRUITY, LIGHT		PEACHY BLINDERS 15 Planteray Rum, Peach, Mint, Lime, Soda	FRUITY, HERBAL		FIELDS FOREVER 16 Casamigos Tequila, Triple Sec, Strawberry, Basil, Agave, Lime, Sugar Rim
AROMATIC, ROASTY		ESPRESSO OLD FASHIONED 17 Woodford Reserve, Espresso, Vanilla, Chocolate Bitters	TANGY, TROPICAL		SNAPDRAGON 14 Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragonfruit
FLORAL, TANGY		HIGH TEA SOUR* 16 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 15 Prosecco, St. Germain, Blackberry, Lemon, Soda

SPARKLING WINE



LA GIOIOSA DOCG Prosecco, Veneto, Italy	14/52
PIERRE SPARR Brut Rosé, Cremen 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	8
SIERRA NEVADA Hazy Little Thing Pale Ale	8
HEINEKEN	7
CORONA EXTRA	7
SAM ADAMS Boston Lager	8
BLUE MOON	8
STELLA ARTOIS	8
GUINNESS	8
BUD LIGHT	6
MILLER LITE	6
COORS LIGHT	6
MICHELOB ULTRA	6

BEER

SAM ADAMS Just the Haze	7
ATHLETIC BREWING CO. Cerveza Atlética	7
LAGUNITAS IPNA	7
SIERRA NEVADA Hop Splash	7
GUINNESS Guinness 0	8

DIPS & SMALL PLATES

GUACAMOLE VE	13
Jalapeños, Tomatoes, Onions, Jalapeño Powder, Tortilla Chips	
ARTICHOKE DIP V	14
Roasted Artichokes, Cream Cheese, Mozzarella, White Corn Tortilla Chips	
LOBSTER ELOTE	18
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin Tortilla Chips	
EDAMAME GS VE	7
Thai Lime Sauce	
BRUSSELS SPROUTS GS VE	9
Balsamic Drizzle, Toasted Almonds, Agave Mustard Sauce	
CORN RIBS GS V	8
Roasted Sweet Corn, BBQ Butter, Cilantro Crema, Green Onion	
CLASSIC FRIES VE	6
Sea Salt	
TRUFFLE PARMESAN FRIES V	10
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 BUNS (3)	19
Pickled Cucumber, Radish, Carrot	
WINGS (5)	15
Choice of Dry Rub: Hickory BBQ, Cajun, or Ranch	
MEATBALLS (5)	14
Ground Beef & Pork Blend, 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	
STEAK SKEWERS* (4)	18
Chimichurri, Lemon Oil, Green Onion	

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

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

SIGNATURES

GRILLED CHICKEN SANDWICH	15
Arugula, Tomato, Red Pepper Aioli, Brioche Bun, 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 GS VE	14
Quinoa, Kale, Arugula, Tomato, Cucumber, Avocado, Zucchini, Squash, Herb Vinaigrette, Lemon Tahini Dressing	
<i>Add Chicken \$4 Add Steak \$6</i>	

FLATBREADS *Vegan and 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	48
Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread	
BUTCHER*	55
Chicken Skewers, Beef Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Baguette	

DESSERTS

COTTON CANDY GS VE	5
Daily rotating selection of flavors	
CHURROS V	11
Caramel-Filled, served with Dulce de Leche Whipped Crema, Cocoa	
S'MORES	9
Graham Cracker Crust, Nutella® Cream, Chocolate Sauce, Toasted Marshmallow	

*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

14

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

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

20

GARDEN VEGETABLE FLATBREAD V

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

14

HOT DRINKS

COFFEE

4

HOT TEA

3

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

BOTTOMLESS

Mimosas \$20 | Flatbreads \$25 | Both \$40

Mix & Match Any Flatbread

GS GLUTEN-SENSITIVE • V LACTO-OVO VEGETARIAN

VE VEGAN • * RAW OR UNDERCOOKED

BRUNCH COCKTAILS

RICH, SMOOTH



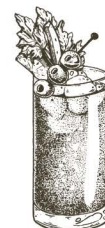
ESPRESSO
MARTINI TOWER 49
Includes 4 Martinis

CITRUSY, BRIGHT



APEROL SPRITZ 13
Aperol, Prosecco,
Soda, Orange

BOLD, SAVORY



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

BRIGHT, FRUITY



BELLINI 11
Choice of Peach,
Prickly Pear, Guava,
Mango, Strawberry,
or Watermelon

TANGY, BRIGHT



BEER SHANDY 7
Modelo, Lemonade

FLORAL, EARTHY



G & TEA 15
Hendrick's Gin,
Elderflower,
English Breakfast
Tea, Lemon

BRIGHT, FRUITY



MIMOSA 11
Choice of Orange,
Grapefruit,
Pineapple, or
Cranberry

BOLD, SAVORY



BLOODY MARIA 13
Bossca Joven
Mezcal, House-Made
Bloody Mary Mix

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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	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.

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

ON DRAFT

SPITEFUL* 8

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

DOVETAIL 8

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

ALLAGASH 8

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

SIERRA NEVADA 8

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

SKETCHBOOK 8

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

METROPOLITAN 8

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

3 FLOYDS 9

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

OFF COLOR 9

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

REVOLUTION* 9

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

VIRTUE 10

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

VIRTUE 8

Tropical Yum Yum Kolsch - Denver, CO - 4.8% ABV

**Local*

FLIGHT CLUB

LUNCH

FISH & CHIPS 15

Golden Fried Cod, Served with Fries and Housemade Tartar Sauce

CHICKEN CAESAR

Grilled Chicken Breast, Romaine, Garlic Croutons, Parmesan Cheese

Salad 16 | Wrap 14

Wrap served with tortilla chips

POKÉ BOWL* 13

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

Served with fries or a side salad

CLUB SANDWICH 16

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

FALAFEL WRAP 13

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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GS GLUTEN SENSITIVE · V LACTO-OVO VEGETARIAN · VE VEGAN



FLIGHT CLUB

HAPPY HOUR

MONDAY-FRIDAY | 4PM-6PM

DRAFT BEER \$6

Modelo

LIQUOR \$6

Tito's

Beefeater

Bulleit

Bacardi

Corazón

WINE & SPARKLING \$9

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

