OCHE MENU

FLIGHT CLUB

New York

From the beginning, Flight Club was more than just darts. It was about bringing people together—to celebrate, challenge each other, and create joy and memorable moments. Our British founders knew that to build something truly special, it had to be made with guests and for guests. For years, they worked hand-in-hand with both patrons and experts, listening, testing, and refining every detail of the Social Darts® experience. This dedication evolved a simple idea into a global phenomenon—from the first Flight Club in Shoreditch, London in 2015, to all four corners of the US, across the UK, Australia and Ireland.

Union Square has always been a storied crossroads of connection, culture, and recreation—making it the perfect place for Flight Club to land in New York City. Originally built as the headquarters of the Bank of the Metropolis in 1903, 31 Union Square West is a stunning Neo-Renaissance building that has continually reinvented itself. Evolving from a grand banking hall into legendary dining and nightlife destinations, with the celebrated restaurant Blue Water Grill hosting diners here for over 20 years, this historic space has been transformed into a beautiful entertainment venue.

With a creative 21st-century spin on a classic pastime, locally inspired design, hand-crafted cocktails, and a menu of delicious, chef-driven sharing dishes, Flight Club redefines what makes a New York night both unforgettable and unexpected.

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.

SIGNATURE COCKTAILS



THE DUCHESS 23

Roku Gin, Lemon, Rosemary, Red Wine and Black Tea Float

herbal, earthy



HONEYCRISP SPRITZ 24

Italicus, La Marca Prosecco, Fever-Tree Club Soda, Apple

crisp, bright



BRAMBLE SPRITZ ... 20

La Marca Prosecco, Elderflower Liqueur, Blackberry, Lemon, Soda

fruity, floral



SEAGLASS 19

House-Infused Green Chili Banhez Mezcal, Lime, Lychee, Ginger

bold, smoky



LONDON FOG & FAIRE* 23

English Tea Infused Hendrick's Gin, Vanilla, Lemon, Egg White, Biscuit Crumble

smooth, aromatic



BANKER'S BOULEVARDIER 22

Clarified Maker's Mark Bourbon, Campari, Sweet Vermouth, Amaretto, Chocolate Bitters *Contains Dairy

rich, sweet



CRIMSON MARGARITA 22

Espolòn Tequila, Cointreau, Cranberry, Lime, Cinnamon

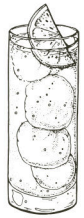
tart, warming



GINGER ORANGE SOUR* 20

Haku Vodka, Orange, Ginger, Egg White

zesty, lively



SNAPDRAGON 17

Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragon Fruit

tangy, tropical



SPICED OLD FASHIONED 19

Maker's Mark Bourbon, Cinnamon, Lemon, Chocolate Bitters

bold, spiced

ZERO-PROOF

MIDWAY SPLASH 15
Seedlip Grove 42, Pineapple, Lemon, Tonic

SPICY SIDESHOW MARGARITA 14
Ritual Agave, Lime, Orange, Hot Honey, Yucateco Hot Sauce

BRAMBLE SPRITZ ZERO 20
Seedlip Garden 108, Sprite, Lemon, Blackberry

GINGER ORANGE ZERO* 17
Seedlip Grove 42, Orange, Ginger, Egg White

LYRE'S G&T 18
Juniper, Citrus, Floral

LYRE'S AMALFI SPRITZ 18
Bittersweet Orange, Bubbles

All signature cocktails available in zero-proof

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPIRITS

BOURBON & WHISKEY

Angel's Envy
Basil Hayden
Buffalo Trace
Bulleit Bourbon
Bulleit Rye
Crown Royal
Dewar's White Label
Eagle Rare
Elijah Craig Small Batch
Four Roses Single Barrel
Glenfiddich 12yr
Glenlivet 12yr
Jack Daniel's
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
Skrewball
Suntory Toki
Tullamore Dew
WhistlePig 10yr
Woodford Reserve

TEQUILA & MEZCAL

Avión Reserva Cristalino
Banhez Mezcal
Casamigos Añejo
Casamigos Blanco
Casamigos Reposado
Clase Azul Reposado
Corazón Blanco
Don Julio 1942
Don Julio Añejo
Don Julio Blanco
Don Julio Reposado
Espolòn Blanco
Ocho Plata
Patrón Silver
Tres Generaciones Plata

GIN

Beefeater
Bombay Sapphire
Hendrick's
Prairie Organic Gin
Suntory Roku
Tanqueray
The Botanist

COGNAC & BRANDY

Courvoisier VS
Hennessy VSOP
Hennessy VS

VODKA

Grey Goose
Haku
Ketel One
Ketel One Citroen
Ketel One Grapefruit & Rose
Ketel One Oranje
Prairie Organic Vodka
Tito's

RUM

Appleton Estate Reserve
Goslings Black Seal
Bacardi Silver
Captain Morgan

N/A SPIRITS

Ritual Agave Alternative
Lyre's American Malt
Seedlip Garden 108
Seedlip Spice 94
Seedlip Grove 42

WINE & BEER

SPARKLING WINE

6 oz | 750 ml

LA MARCA ..... 17 | 65
Prosecco, *Treviso*, Italy

ROSÉ

NATURA ..... 14 | 48
Rosé, *Central Valley*, Chile

WHITE WINE

CASTELLO BANFI SAN ANGELO ..... 16 | 58
Pinot Grigio, *Montalcino*, Tuscany

GIESEN ESTATE ..... 14 | 55
Sauvignon Blanc, *Marlborough*, New Zealand

ALEXANDER VALLEY VINEYARDS ..... 17 | 59
Chardonnay, *Alexander Valley*, California

RED WINE

JOE DOBBES ..... 16 | 58
Pinot Noir, *Willamette Valley*, Oregon

LOCATIONS ..... 17 | 60
Red Blend, California

THE CRITIC ..... 18 | 64
Cabernet Sauvignon, *Napa Valley*, California

ZERO-PROOF WINE

LYRE'S CLASSICO SPARKLING ..... 16 | 59
Non-Alcoholic Sparkling

Ask about our reserve wine list

DRAFT BEER

A full draft beer menu is available upon request. Ask your server.

BOTTLES & CANS

SIERRA NEVADA 10
Hazy Little Thing IPA

HEINEKEN 9

CORONA EXTRA 10

SAM ADAMS 10
Boston Lager

BLUE MOON 10

STELLA ARTOIS 10

BUD LIGHT 8

MILLER LITE 8

COORS LIGHT 8

Ciders and seltzers available upon request

N/A BEER

SAM ADAMS 10
Just the Haze

ATHLETIC BREWING 10
Cerveza Atlética

GUINNESS 11
Guinness 0.0

SOFT DRINKS

COKE, DIET COKE, SPRITE 5

FEVER-TREE GINGER BEER 11

DIPS & SMALL PLATES

EGGPLANT & GARLIC DIP (VE) 20
Carrots, Cucumber, Toasted Pita

GUACAMOLE ♦ 16
Jalapeños, Tomatoes, Onions, Corn Tortilla Chips

FRIES ♦ ..... 8 | 14
Classic Sea Salt or Truffle Parmesan

LOBSTER ELOTE DIP ♦ 24
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Tajín, Flour Tortilla Chips

BRUSSELS SPROUTS (GS) (VE) 15
Toasted Almonds, Balsamic Glaze Drizzle, Agave Mustard Sauce

SHAREABLES

BUFFALO CHICKEN SLIDERS ♦ *(3)* 19
Arugula, Carrot & Celery Curls, Ranch, Brioche Bun

BEEF SLIDERS* *(3)* 20
Fontina Cheese, Butter Lettuce, Flight Club Sauce, Brioche Bun

PORK BELLY SLIDERS *(3)* 21
Apple Slaw, Apple Bourbon Glaze, Pickled Red Onion, Brioche Bun

MINI CUBAN TACOS *(5)* (GS) (VE) 20
Roasted Vegetables, Black Beans, Salsa Verde

MINI POKÉ TACOS* *(5)* 22
Tuna, Sesame-Ginger Soy Sauce, Wakame, Gochujang Aioli, Crushed Wasabi Peas

MINI BEEF BARBACOA TACOS *(5)* (GS) 20
Chipotle Sauce, Pickled Red Onion, Cilantro Crema

MINI DUCK TACOS *(5)* 21
Peking Style, Hoisin Glaze, Cucumber Slaw, Scallions, Sesame Seeds

CALAMARI ♦ 17
Cherry Peppers, Lemon Garlic Remoulade

MEATBALLS *(5)* 20
Ground Beef & Pork Blend, Parmesan, Tomato Sauce, Basil

WINGS *(5)* ♦ 18
Choice of Dry Rub: BBQ, Cajun, or Lemon Pepper

SPICED PIRI PIRI CHICKEN *(4)* ♦ 20
Charred Corn Purée, Crispy Shallots, Sweet Pepper Chutney

FLATBREADS *Vegan and gluten-sensitive options available*

FOUR CHEESE (V) 19
Mozzarella, Provolone, Parmesan Reggiano, Romano, Tomato Sauce, Parsley

ROASTED SQUASH (V) 20
Ricotta, Caramelized Onions, Sage, Candied Pecans

BURRATA (V) 28
Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Balsamic Reduction

BBQ CHICKEN 21
Smoked Chicken, BBQ Sauce, Cheddar, Mozzarella, Provolone, Pickled Red Onion, Guajillo Crema, Jalapeño, Cilantro

PEPPERONI & SAUSAGE 20
Mozzarella, Provolone, Tomato Sauce, Hot Honey Drizzle, Parsley

SIGNATURES

CITRUS GRILLED CHICKEN SANDWICH ♦ *Served with fries* 20
Curtido Cabbage Slaw, Lime Crema, Salsa de Semilla

SMASH BURGER* ♦ *Served with fries* 23
Two Beef Patties, American Cheese, Onion Jam, Lettuce, Tomato, Pickle

CAESAR SALAD *Small or Large* ..... 10 | 16
Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing
Add Chicken +6 | Add Steak* +10

APPLE & BURRATA SALAD (GS) (V) 19
Arugula, Burrata, Roasted Squash, Apples, Cranberries, Toasted Pumpkin Seeds, Vinaigrette
Add Chicken +6 | Add Steak* +10

SHARING PLATTERS *Serves 4*

MINI TACO PLATTER* *(3 of Each)* 45
Cuban, Poké, Barbacoa, Duck

MEZZE (V) 60
Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Toasted Pita

BUTCHER* ♦ 75
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Chimichurri, Lemon Oil, Baguette

DESSERTS

MINI PECAN PIES *(5)* (V) 14
Brown Sugar Custard, Toasted Pecans

MINI CANNOLIS *(5)* (V) 16
Finished with Crushed Pistachio

STICKY TOFFEE CAKES *(5)* (V) 15
Scotch Caramel, Oat Crumble, Sea Salt

DESSERT PLATTER *(4 of each)* (V) 39
Mini Pecan Pies, Cannolis, Sticky Toffee Cakes

(GS) GLUTEN-SENSITIVE • (V) LACTO-OVO VEGETARIAN • (VE) VEGAN • * RAW OR UNDERCOOKED
♦ SOME ITEMS COOKED IN BEEF TALLOW. PLEASE ASK YOUR SERVER FOR A VEGETARIAN ALTERNATIVE.

*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 *Available All Day*



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



APEROL SPRITZ 16
Aperol, Prosecco, Soda, Orange
citrusy, bright



BLOODY MARY 13
Vodka, House-Made Bloody Mary Mix
bold, savory



MEZCAL MARIA 17
Banhez Mezcal, House-Made Bloody Mary Mix
bold, smoky



BELLINI 13
Choice of Peach, Guava, or Strawberry
bright, fruity



SARTI VITA SPRITZ 14
Vodka, Sarti Rosa, Prosecco, Lemon, Ginger, Soda
zesty, vibrant



ESPRESSO MARTINI TOWER 59
Prairie Vodka, Borghetti Liqueur, Owen's Espresso
Includes 4 Martinis

rich, smooth

BRUNCH *Saturday & Sunday: 11AM–3PM*

YOGURT PARFAIT (GS) (V) 11
Vanilla Yogurt, House-Made Granola, Assorted Berries, Honey

AVOCADO TOAST (VE) 17
Pickled Red Onion, Pumpkin Seeds, Microgreens, Multigrain Bread
Add Sunny-Side-Up Egg* (V) +2

BREAKFAST BISCUITS
Homemade Biscuits, Scrambled Egg, Cheddar
Choice of:
Bacon 15
Sausage 15
Vegan Chorizo (V) 16

BREAKFAST FLATBREAD* 21
Crispy Prosciutto, Mozzarella, Provolone, Caramelized Onions, Mushrooms, Arugula, Sunny-Side-Up Eggs, Balsamic Drizzle

SMOKED SALMON FLATBREAD* 24
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, Provolone, Herb Oil

CHICKEN & WAFFLES 17
Belgian Waffles, Fried Chicken, Maple Syrup, Whipped Butter, Parsley

BREAKFAST STREET TACOS (VE) 16
Vegan Chorizo, Vegan Cheese, Potato, Roasted Salsa

HOT TEA 3
Assorted flavors available. Ask your server.

COFFEE 4
Freshly brewed. Regular and decaf available.

BUBBLES BY THE BOTTLE

LA MARCA PROSECCO *Bottle* 30
LYRE'S CLASSICO SPARKLING N/A *Bottle* 29

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

FLIGHT CLUB®

ON DRAFT

MODELO ESPECIAL 9
Especial Pilsner-Style Lager, Mexico, 4.4% ABV

MICHELOB ULTRA 9
Light Lager, St. Louis, MO, 4.2% ABV

ALLAGASH BREWING CO. 12
White Belgian-Style Wheat, Portland, ME 5.2% ABV

GUINNESS DRAUGHT 10
Irish Stout, Dublin, Ireland, 4.2% ABV

BROOKLYN BREWERY* 10
Brooklyn Lager, Brooklyn, NY, 5.2% ABV

SLOOP BREWING CO.* 11
Juice Bomb Hazy IPA, Hopewell Jct, NY, 6.5% ABV

TALEA BEER CO.* 11
Fresh Coast Modern IPA, Brooklyn, NY, 7% ABV

TALEA BEER CO.* 9
Al Dente, Brooklyn, NY, 5% ABV

Local

FLIGHT CLUB

HAPPY HOUR

MONDAY–FRIDAY | 4PM–6PM

BITES

BEEF SLIDERS* (3) 12
Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun

PRETZEL BITES V 10
Beer Cheese, Mustard Sauce, Herb-Butter

TUNA CRISPY RICE GS 11
Crispy Sushi Rice, Tuna Mix, Chili Crisp, Avocado Aioli, Jalapeño, Sesame Seeds, Micro Cilantro

MINI CUBAN TACOS (5) VE GS 12
Roasted Vegetables, Black Beans, Salsa Verde

KOREAN CHICKEN BITES 14
Buttermilk Marinated Chicken, Sweet and Spicy Gochujang Glaze, Scallions, Marinated Cucumber

DUCK CONFIT SPRING ROLLS 12
Duck Confit, Roasted Mushrooms, Carrots, Green Onions, Cucumber Slaw, Hoisin Dipping Sauce

V VEGETARIAN VE VEGAN
GS GLUTEN-SENSITIVE

$3 OFF
ALL DRAFT BEER, LIQUOR & WINE BY THE GLASS

COCKTAILS

SPICED OLD FASHIONED 14
Maker's Mark Bourbon, Cinnamon, Fresh Lemon, Chocolate Bitters

CRIMSON MARGARITA 17
Espolon Blanco Tequila, Cointreau, Cranberry, Fresh Lime, Cinnamon

GINGER ORANGE SOUR* 15
Haku Vodka, Orange Citrus, Ginger, Velvety Egg White

BRAMBLE SPRITZ 15
Prosecco, St Elder Elderflower Liquor, Blackberry, Lemon, Soda

MIDWAY SPLASH *Zero-Proof* 10
Seedlip Grove 42, Pineapple, Lemon, Tonic

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



New York