



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 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.

At Flight Club we don't just host games, we bring people together because we believe the best times are those shared with friends.

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



GINGER ORANGE SOUR* 18

Haku Vodka, Orange, Ginger,
Egg White

zesty, lively



THE DUCHESS 20

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

herbal, earthy



BRAMBLE SPRITZ 17

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

fruity, floral



CRIMSON MARGARITA 19

Espolòn Tequila, Cointreau,
Cranberry, Lime, Cinnamon

tart, warming



SPICED OLD FASHIONED 17

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

bold, spiced



HONEYCRISP SPRITZ 21

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

crisp, bright



LONDON FOG & FAIRE* 20

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

smooth, aromatic



SNAPDRAGON 15

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

tangy, tropical

ZERO-PROOF

MIDWAY SPLASH 14

Seedlip Grove 42, Pineapple, Lemon, Tonic

SPICY SIDESHOW MARGARITA 13

Ritual Agave, Lime, Orange, Hot Honey,
Yucateco Hot Sauce

BRAMBLE SPRITZ ZERO 17

Seedlip Garden 108, Sprite, Lemon,
Blackberry

GINGER ORANGE ZERO* 15

Seedlip Grove 42, Orange, Ginger, Egg White

LYRE'S G&T 16

Juniper, Citrus, Floral

LYRE'S AMALFI SPRITZ 16

Bittersweet Orange, Bubbles

All signature cocktails available in zero-proof

* 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.

WINE & BEER

SPARKLING WINE

6 oz | 750 ml

LA MARCA 15 | 55
Prosecco, Treviso, Italy

ROSÉ

NATURA 13 | 42
Rosé, Central Valley, Chile

WHITE WINE

CASTELLO BANFI SAN ANGELO 14 | 50
Pinot Grigio, Montalcino, Tuscany

GIESEN ESTATE 13 | 48
Sauvignon Blanc, Marlborough, New Zealand

ALEXANDER VALLEY VINEYARDS 15 | 51
Chardonnay, Alexander Valley, California

RED WINE

JOE DOBBES 14 | 50
Pinot Noir, Willamette Valley, Oregon

LOCATIONS 15 | 53
Red Blend, California

THE CRITIC 16 | 56
Cabernet Sauvignon, Napa Valley, California

ZERO-PROOF WINE

LYRE'S CLASSICO SPARKLING 14 | 51
Non-Alcoholic Sparkling

Ask about our reserve wine list

SOFT DRINKS

COKE, DIET COKE, SPRITE 4

FEVER-TREE GINGER BEER 10

DRAFT BEER

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

BOTTLES & CANS

BELL'S 10
Two Hearted IPA

SIERRA NEVADA 10
Hazy Little Thing IPA

HEINEKEN 8

CORONA EXTRA 8

SAM ADAMS 9
Boston Lager

BLUE MOON 9

STELLA ARTOIS 8

BUD LIGHT 7

MILLER LITE 7

COORS LIGHT 7

N/A BEER

SAM ADAMS 8
Just the Haze

ATHLETIC BREWING 8
Cerveza Atlético

GUINNESS 9
Guinness 0.0

Ciders and seltzers available upon request

DIPS & SMALL PLATES

EGGPLANT & GARLIC DIP 	18	LOBSTER ELOTE DIP 	21
Carrots, Cucumber, Toasted Pita		Grilled Street Corn, Jalapeños, Cilantro, Cotija, Tajín, Flour Tortilla Chips	
GUACAMOLE 	15	BRUSSELS SPROUTS  	13
Jalapeños, Tomatoes, Onions, Corn Tortilla Chips		Toasted Almonds, Balsamic Glaze Drizzle, Agave Mustard Sauce	
FRIES 	8 12		
Classic Sea Salt or Truffle Parmesan			

SHAREABLES

BUFFALO CHICKEN SLIDERS (3) 	17	MINI DUCK TACOS (5)	19
Arugula, Carrot & Celery Curls, Ranch, Brioche Bun		Peking Style, Hoisin Glaze, Cucumber Slaw, Scallions, Sesame Seeds	
BEEF SLIDERS* (3)	18	CALAMARI 	16
Fontina Cheese, Butter Lettuce, Flight Club Sauce, Brioche Bun		Cherry Peppers, Lemon Garlic Remoulade	
PORK BELLY SLIDERS (3)	19	MEATBALLS (5)	18
Apple Slaw, Apple Bourbon Glaze, Pickled Red Onion, Brioche Bun		Ground Beef & Pork Blend, Parmesan, Tomato Sauce, Basil	
MINI CUBAN TACOS (5)  	18	WINGS (5) 	16
Roasted Vegetables, Black Beans, Salsa Verde		Choice of Dry Rub: BBQ, Cajun, or Lemon Pepper	
MINI POKÉ TACOS* (5)	20	SPICED PIRI PIRI CHICKEN (4) 	19
Tuna, Sesame-Ginger Soy Sauce, Wakame, Gochujang Aioli, Crushed Wasabi Peas		Charred Corn Purée, Crispy Shallots, Sweet Pepper Chutney	
MINI BEEF BARBACOA TACOS (5) 	18		
Chipotle Sauce, Pickled Red Onion, Cilantro Crema			

FLATBREADS *Vegan and gluten-sensitive options available*

FOUR CHEESE 	17	BBQ CHICKEN	19
Mozzarella, Provolone, Parmesan Reggiano, Romano, Tomato Sauce, Parsley		Smoked Chicken, BBQ Sauce, Cheddar, Mozzarella, Provolone, Pickled Red Onion, Guajillo Crema, Jalapeño, Cilantro	
ROASTED SQUASH 	18	PEPPERONI & SAUSAGE	18
Ricotta, Caramelized Onions, Sage, Candied Pecans		Mozzarella, Provolone, Tomato Sauce, Hot Honey Drizzle, Parsley	
BURRATA 	26		
Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Balsamic Reduction			

SIGNATURES

CITRUS GRILLED CHICKEN SANDWICH <i>Served with fries</i>	18
Curtido Cabbage Slaw, Lime Crema, Salsa de Semilla	
SMASH BURGER*  <i>Served with fries</i>	21
Two Beef Patties, American Cheese, Onion Jam, Lettuce, Tomato, Pickle	
CAESAR SALAD <i>Small or Large</i>	9 15
Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing	
Add Chicken +6 Add Steak* +9	
APPLE & BURRATA SALAD  	17
Arugula, Burrata, Roasted Squash, Apples, Cranberries, Toasted Pumpkin Seeds, Vinaigrette	
Add Chicken +6 Add Steak* +9	

SHARING PLATTERS *Serves 4*

MINI TACO PLATTER* (3 of Each)	39
Cuban, Poké, Barbacoa, Duck	
MEZZE 	49
Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Toasted Pita	
BUTCHER*	67
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Chimichurri, Lemon Oil, Baguette	

DESSERTS

MINI PECAN PIES (5) 	12	STICKY TOFFEE CAKES (5) 	13
Brown Sugar Custard, Toasted Pecans		Scotch Caramel, Oat Crumble, Sea Salt	
MINI CANNOLIS (5) 	15	DESSERT PLATTER (4 of each) 	35
Finished with Crushed Pistachio		Mini Pecan Pies, Cannolis, Sticky Toffee Cakes	

 GLUTEN SENSITIVE •  LACTO-OVO VEGETARIAN •  VEGAN •  RAW OR UNDERCOOKED
 COOKED IN BEEF TALLOW

*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 12
Choice of Orange, Grapefruit,
Pineapple, or Cranberry
bright, bubbly



APEROL SPRITZ 14
Aperol, Prosecco, Soda,
Orange
citrusy, bright



BLOODY MARY 12
Vodka, House-Made
Bloody Mary Mix
bold, savory



MEZCAL MARIA 15
Banhez Mezcal, House-Made
Bloody Mary Mix
bold, smoky



BELLINI 12
Choice of Peach, Guava, or
Strawberry
bright, fruity



SARTI VITA SPRITZ 13
Vodka, Sarti Rosa, Prosecco,
Lemon, Ginger, Soda
zesty, vibrant



ESPRESSO MARTINI TOWER 55
Prairie Vodka, Borghetti Liqueur, Owen's Espresso
Includes 4 Martinis
rich, smooth

All signature cocktails available in zero-proof

BRUNCH *Saturday & Sunday: 11AM-3PM*

YOGURT PARFAIT ^{GS} ^V 10
Vanilla Yogurt, House-Made Granola,
Assorted Berries, Honey

AVOCADO TOAST ^{VE} 16
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 13
Sausage 13
Vegan Chorizo ^V 15

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

SMOKED SALMON FLATBREAD* 21
Cold Smoked Salmon, Whipped Cream Cheese, Everything Bagel Spice, Crispy Capers,
Shaved Red Onion, Chive Crème Fraîche, Lemon Zest, Fresh Dill

GARDEN VEGETABLE FLATBREAD 17
Zucchini, Squash, Red Peppers, Mushrooms, Tomatoes, Tomato Sauce, Mozzarella,
Provolone, Herb Oil

CHICKEN & WAFFLES 16
Belgian Waffles, Fried Chicken, Maple Syrup,
Whipped Butter, Parsley

BREAKFAST STREET TACOS ^{VE} 15
Vegan Chorizo, Vegan Cheese, Potato,
Roasted Salsa

HOT TEA 3
Assorted flavors available. Ask your server.

COFFEE 3
Freshly brewed. Regular and decaf available.

BUBBLES BY THE BOTTLE

LA MARCA PROSECCO *Bottle* 26

LYRE'S CLASSICO SPARKLING N/A *Bottle* 25

^{GS} GLUTEN SENSITIVE • ^V LACTO-OVO VEGETARIAN • ^{VE} VEGAN • * RAW OR UNDERCOOKED
◆ COOKED IN BEEF TALLOW

SPIRITS

BOURBON & WHISKEY

ANGEL'S ENVY	KNOB CREEK
BASIL HAYDEN	LAGAVULIN 16YR
BUFFALO TRACE	LAPHROAIG 10YR
BULLEIT BOURBON	MACALLAN 12YR
BULLEIT RYE	MACALLAN 18YR
CROWN ROYAL	MAKER'S MARK
DEWAR'S WHITE LABEL	MICHTER'S RYE
EAGLE RARE	RITTENHOUSE RYE
ELIJAH CRAIG SMALL BATCH	SKREWBALL
FOUR ROSES SINGLE BARREL	SUNTORY TOKI
GLENFIDDICH 12YR	TULLAMORE DEW
GLENLIVET 12YR	WHISTLEPIG 10YR
JACK DANIEL'S	WOODFORD RESERVE
JIM BEAM	
JOHNNIE WALKER BLACK	
JOHNNIE WALKER BLUE	

VODKA

GREY GOOSE
HAKU
KETEL ONE
KETEL ONE CITROEN
KETEL ONE GRAPEFRUIT & ROSE
KETEL ONE ORANJE
PRAIRIE ORGANIC VODKA
TITO'S

GIN

BEEFEATER
BOMBAY SAPPHIRE
HENDRICK'S
PRAIRIE ORGANIC GIN
SUNTORY ROKU
TANQUERAY
THE BOTANIST

SPIRITS

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
ESPOLÓN BLANCO
OCHO PLATA
PATRÓN SILVER
TRES GENERACIONES PLATA

COGNAC & BRANDY

COURVOISIER VS
HENNESSY VSOP
HENNESSY VS

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



FLIGHT CLUB®

ON DRAFT

MODELO 8

Especial Pilsner-Style Lager, Mexico, 4.4% ABV

AERONAUT BREWING CO.* 9

Robot Crush American Pilsner, Somerville, MA, 5.1% ABV

ALLAGASH BREWING CO. 9

White Belgian-Style Wheat, Portland, ME, 5.2% ABV

BENT WATER BREWING CO.* 9

Chill American Light Lager, Lynn, MA, 4.2% ABV

SAMUEL ADAMS* 9

Seasonal, Boston, MA, 4.4% ABV

CISCO BREWERS* 9

Whale's Tale Pale Ale, Nantucket, MA, 5.6% ABV

GUINNESS DRAUGHT 10

Irish Stout, Dublin, Ireland, 4.2% ABV

MAINE BEER CO. 12

Lunch IPA, Freeport, ME, 7.0% ABV

MIGHTY SQUIRREL BREWING CO.* 9

Cloud Candy, Waltham, MA, 6.5% ABV

NOTCH BREWING* 9

Left of the Dial IPA, Salem, MA, 4.3% ABV

MICHELOB ULTRA 8

Light Lager, St. Louis, MO, 4.2% ABV

DOWNEAST CIDER HOUSE* 9

Original Blend Unfiltered Cider, Boston, MA, 5.1% ABV

**Local*



Boston