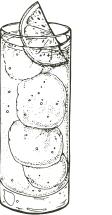


SIGNATURE COCKTAILS

SMOKY, SPICY	FRUITY, HERBAL	AROMATIC, ROASTY	BUTTERY, RICH
			
OAXACAN SEAGLASS 16 House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger	BRAMBLE SPRITZ 15 Prosecco, St. Germain, Blackberry, Lemon, Soda	BEE STING 15 Bulleit Bourbon, Hot Honey, Lemon, Apricot	SNAPDRAGON 14 Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragonfruit
			
RUM CAKE PUNCH 15 Buttered Rum, Lime, Smoked Cinnamon Stick	FIELDS FOREVER 16 Casamigos Tequila, Triple Sec, Strawberry, Basil, Agave, Lime, Sugar Rim	ESPRESSO OLD FASHIONED 17 Woodford Reserve, Espresso, Vanilla, Chocolate Bitters	

* 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.

SPARKLING WINE 6oz / 750ml

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

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	8

WHITE WINE

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

RED WINE

IMAGERY ESTATE Pinot Noir, California	16/59
TRAPICHE BROQUEL Malbec, Mendoza, Argentina	13/49
TRIBUTE Cabernet Sauvignon, California	15/56
<i>Ask about our reserve wine list</i>	

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.

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

RICOTTA DIP <small>VE</small>	14
Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette	
GUACAMOLE <small>VE</small>	13
Jalapeños, Tomatoes, Onions, Jalapeño Powder, Corn Tortilla Chips	
LOBSTER ELOTE	18
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin Flour Tortilla Chips	
EDAMAME <small>GS VE</small>	8
Thai Lime Sauce	
BRUSSELS SPROUTS <small>GS VE</small>	9
Balsamic Drizzle, Toasted Almonds, Agave Mustard Sauce	
RAINBOW CAULIFLOWER & CARROTS <small>VE</small>	12
Tricolor Cauliflower, Baby Carrots, Breadcrumbs, Tahini Dipping Sauce	
CLASSIC FRIES <small>VE</small>	5
Sea Salt	
TRUFFLE PARMESAN FRIES <small>VE</small>	9
Truffle, Parmesan, Parsley	

SHAREABLES

BUFFALO CHICKEN SLIDERS (3)	14
Buffalo Sauce, Arugula, Carrot & Celery Curls, Ranch, Brioche Bun	
BEEF SLIDERS* (3)	15
Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun	
WINGS (5)	14
Choice of Dry Rub: BBQ, Cajun, or Ranch	
MEATBALLS (5)	14
Ground Beef & Pork Blend, Parmesan, Basil, Tomato Sauce	
MINI AL PASTOR TACOS (5) <small>GS</small>	14
Slow Roasted Pork, Pineapple Salsa, Pastor Sauce, Cilantro	
MINI CUBAN TACOS (5) <small>GS VE</small>	14
Roasted Vegetables, Black Beans, Salsa Verde	
MINI POKÉ TACOS* (5)	16
Tuna, Sesame-Ginger Soy Sauce, Wakame, Gochujang Aioli, Crushed Wasabi Peas	
MINI BEEF BARBACOA TACOS (5) <small>GS</small>	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	
<i>Choose a small or large portion Add Chicken \$4 Add Steak* \$6</i>	
HARVEST SALAD <small>GS VE</small>	13
Arugula, Kale, Butternut Squash, Beets, Feta, Dried Cranberries, Sliced Pear, Lemon-Mustard Dressing	
<i>Add Chicken \$4 Add Steak* \$6</i>	

FLATBREADS

Vegan and gluten-sensitive options available

FOUR CHEESE <small>VE</small>	15
Mozzarella, Provolone, Parmesan, Romano	
BURRATA <small>VE</small>	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	35
Al Pastor, Cuban, Poké, Barbacoa (3 of Each)	
MEZZE <small>VE</small>	48
Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread	
BUTCHER*	55
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Chimichurri, Lemon Oil, Baguette	

DESSERTS

COTTON CANDY <small>GS VE</small>	5
Daily rotating selection of flavors	
S'MORES	9
Graham Cracker Crust, Nutella® Cream, Chocolate Sauce, Toasted Marshmallow	
APPLE TURNOVERS <small>VE</small>	10
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

AVOCADO TOAST VE

Pickled Red Onion, Pumpkin Seeds, Multigrain Bread

Add Sunny-Side-Up Egg \$2*

BREAKFAST SLIDERS*

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

BREAKFAST FLATBREAD*

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

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

HOT DRINKS

COFFEE

4

HOT TEA

3

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

BOTTOMLESS

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

Mix & match any flatbread. Bottomless packages must be ordered by all guests in your party.

GS GLUTEN-SENSITIVE • V LACTO-OVO VEGETARIAN

VE VEGAN • *RAW OR UNDERCOOKED

BRUNCH COCKTAILS

RICH, SMOOTH



ESPRESSO MARTINI TOWER 49
Includes 4 Martinis

BOLD, SAVORY



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

TANGY, BRIGHT



BEER SHANDY 7
Modelo, Lemonade

BRIGHT, FRUITY



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

CITRUSY, BRIGHT



APEROL SPRITZ 13
Aperol, Prosecco, Soda, Orange

FLORAL, EARTHY



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

BOLD, SAVORY



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

FLORAL, EARTHY



BLOODY MARIA 13
Bosscal 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.



ATLANTA