



# 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

BOLD, FRUITY		<b>JUNGLE BIRD</b> 15 Appleton Estate Rum, Goslings Black Seal, Pineapple, Aperol, Lime	BRIGHT, CITRUSY		<b>DURANGO</b> 22 Casamigos Blanco Tequila, Grapefruit, Lime, Orgeat  <i>*Contains nuts</i>
TANGY, TROPICAL		<b>SNAPDRAGON</b> 18 Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragon Fruit	AROMATIC, ROASTY		<b>ESPRESSO OLD FASHIONED</b> 21 Woodford Reserve Whiskey, Espresso, Chocolate Bitters, Vanilla
JAMMY, SPICED		<b>MIXED BERRY SPLASH</b> 21 Knob Creek Rye, Mixed Berry, Lemon	FRESH, VIBRANT		<b>KIWI GIMLET*</b> 19 Empress Cucumber Lemon Gin, Lime, Kiwi, Egg White
FRUITY, FLORAL		<b>BRAMBLE SPRITZ</b> 20 La Marca Prosecco, St. Germain, Blackberry, Lemon, Soda	SMOKY, SPICY		<b>SEAGLASS</b> 19 House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger

\* 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



LA MARCA  
Prosecco, Treviso, Italy 18/65

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

### WHITE WINE

TOMMASI  
Pinot Grigio, Veneto, Italy 16/59

GIESEN ESTATE  
Sauvignon Blanc, Marlborough,  
New Zealand 15/55

ALEXANDER VALLEY  
VINEYARDS  
Chardonnay, Alexander Valley,  
California 14/49

### RED WINE

IMAGERY ESTATE  
Pinot Noir, California 17/63

TRAPICHE BROQUEL  
Malbec, Mendoza, Argentina 14/54

TRIBUTE  
Cabernet Sauvignon, California 16/59

*Ask about our reserve wine list*

### DRAFT BEER

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

### BOTTLES & CANS

BELL'S  
Two Hearted IPA 10

SIERRA NEVADA  
Hazy Little Thing 9

HEINEKEN 9

CORONA EXTRA 9

SAM ADAMS  
Boston Lager 10

STELLA ARTOIS 9

BUD LIGHT 8

MILLER LITE 8

COORS LIGHT 8

*Ciders and seltzers available  
upon request*

## ZERO PROOF

### COCKTAILS

MIDWAY SPLASH 15  
Seedlip Grove 42, Pineapple

SNAPDRAGON 18  
Seedlip Garden 108, Grapefruit,  
Guava, Lime

ESPRESSO OLD FASHIONED 21  
Lyre's American Malt, Owen's  
Espresso Martini, Vanilla, Orange

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

SEAGLASS 19  
Ritual Agave Zero Proof Tequila,  
Lychee, Ginger, Mint, Lime, Bitters

LYRE'S GIN & TONIC 18

LYRE'S AMALFI SPRITZ 18

### BEER

SAM ADAMS  
Just the Haze 8

ATHLETIC BREWING CO.  
Cerveza Atlética 8

LAGUNITAS  
IPNA 8

GUINNESS  
Guinness 0 9

SIERRA NEVADA  
Hop Splash 8

### WINE



LYRE'S  
CLASSICO SPARKLING 18/67

### SOFT DRINKS

COKE 5

DIET COKE 5

SPRITE 5

GINGER ALE 5

FEVER TREE  
GINGER BEER 11

### JUICES

CRANBERRY 6

ORANGE 6

GRAPEFRUIT 6

PINEAPPLE 7

LEMONADE 5

ICED TEA 5

## DIPS & SMALL PLATES

RED PEPPER HUMMUS **VE** 17  
Served with Carrots, Cucumber, Toasted Pita

GUACAMOLE **VE** 16  
Jalapeños, Tomatoes, Onions, Jalapeño Powder, Corn Tortilla Chips

LOBSTER ELOTE 24  
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajin, Flour Tortilla Chips

CORN RIBS **GS V** 11  
BBQ Butter, Cilantro Crema, Lime, Green Onion, Smoked Paprika

FRIES 8/14  
Classic Sea Salt **VE** or Truffle Parmesan **V**

## SHAREABLES

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

BEEF SLIDERS\* (3) 19  
Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun

BBQ BRISKET SLIDERS (3) 22  
Brisket, BBQ Sauce, Dijonnaise, Slaw, Brioche Bun

MINI CUBAN TACOS (5) **GS VE** 19  
Roasted Vegetables, Black Beans, Salsa Verde

MINI POKÉ TACOS\* (5) 21  
Tuna, Sesame-Ginger Soy Sauce, Wakame, Gochujang Aioli, Crushed Wasabi Peas

MINI BEEF BARBACOA TACOS (5) **GS** 20  
Chipotle Sauce, Onions, Cilantro Crema

CALAMARI 17  
Lemon, Classic Red Sauce

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

GYROS (3) 19  
Seasoned Beef & Lamb, Tzatziki, Cucumber, Tomato, Pickled Red Onion, Pita

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

SPICED PIRI PIRI CHICKEN (4) 19  
Charred Corn Puree, Sweet Pepper Chutney, Crispy Shallots

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

## SIGNATURES

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

SMASH BURGER\* *Served with fries* 22  
Two Beef Patties, American Cheese, Onion Jam, Lettuce, Tomato, Pickle

CAESAR SALAD 10/15  
Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing  
*Choose a small or large portion | Add Chicken \$4 | Add Steak\* \$10/\$11*

ASPARAGUS & MUSHROOM SALAD **GS V** 19  
Arugula, Romaine, Roasted Mushrooms, Cucumber, Green Goddess Dressing  
*Add Chicken \$4 | Add Steak\* \$11*

## FLATBREADS *Vegan and gluten-sensitive options available*

FOUR CHEESE **V** 19  
Mozzarella, Provolone, Parmesan Reggiano, Romano, Tomato Sauce, Basil

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

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

ASPARAGUS **V** 24  
Mozzarella, Provolone, Tomato, Caramelized Onion, Arugula

BURRATA **V** 26  
Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Balsamic Reduction

## SHARING PLATTERS *Serves 4*

MINI TACO (4 of Each) 42  
Cuban, Poké, Barbacoa

MEZZE **V** 60  
Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread

BUTCHER\* 72  
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Chimichurri, Lemon Oil, Baguette

## DESSERTS

MINI LEMON TARTS (5) **V** 12  
Lemon Curd, Graham Crackers, Raspberry Sauce

ASSORTED COOKIES (6) **V** 10  
Freshly Baked Chocolate Chip, Oatmeal Raisin, S'mores

MINI CANNOLIS (5) **V** 15  
Classic Cannoli Finished with Crushed Pistachio

DESSERT PLATTER (4 of each) **V** 39  
Assorted Cookies, Cannolis, Lemon Tarts

*\*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

RICH, SMOOTH



**ESPRESSO MARTINI TOWER 59**  
Includes 4 Martinis

BOLD, SAVORY



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

TANGY, BRIGHT



**BEER SHANDY 9**  
Modelo, Lemonade

BRIGHT, FRUITY



**MIMOSA 13**  
Choice of Orange,  
Grapefruit,  
Pineapple, or  
Cranberry

CITRUSY, BRIGHT



**APEROL SPRITZ 16**  
Aperol, Prosecco,  
Soda, Orange

BRIGHT, FRUITY



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

FLORAL, EARTHY



**G & TEA 18**  
Hendrick's Gin,  
Elderflower,  
English Breakfast  
Tea, Lemon

BOLD, SAVORY



**BLOODY MARIA 15**  
Bossca Joven  
Mezcal, House-Made  
Bloody Mary Mix

# BRUNCH SAT-SUN: 11AM-3PM

**FRESH FRUIT PLATE** <sup>GS</sup> <sup>VE</sup> 13  
Assorted Fruits and Berries

**AVOCADO TOAST** <sup>VE</sup> 16  
Pickled Red Onion, Pumpkin Seeds, Alfalfa Sprouts, Multigrain Bread  
Add *Sunny-Side-Up Egg*\* <sup>v</sup> \$2

**BREAKFAST SLIDERS\*** (3) 17  
Maple Glazed Sausage, Scrambled Eggs,  
Cheddar Cheese, Peppers & Onions, Brioche Bun

**BREAKFAST FLATBREAD\*** 20  
Crispy Prosciutto, Mozzarella, Provolone, Caramelized Onions,  
Mushrooms, Arugula, Sunny-Side-Up Eggs, Balsamic Drizzle

**SMOKED SALMON FLATBREAD\*** 22  
Cold Smoked Salmon, Whipped Cream Cheese,  
Everything Bagel Spice, Crispy Capers, Shaved Red Onion,  
Chive Crème Fraîche, Lemon Zest, Fresh Dill

**GARDEN VEGETABLE FLATBREAD** <sup>v</sup> 18  
Zucchini, Squash, Red Peppers, Mushrooms, Tomatoes,  
Tomato Sauce, Mozzarella and Provolone Cheese, Herb Oil

## HOT DRINKS

**COFFEE** 4

**HOT TEA** 3  
Assorted flavors available. Ask your server.

## BOTTOMLESS

Mimosas \$25 | Flatbreads \$25 | Both \$45

*Mix & Match Any Brunch Flatbread*

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## SPIRITS

### BOURBON & WHISKEY

ANGEL'S ENVY  
BASIL HAYDEN  
BUFFALO TRACE  
BULLEIT BOURBON  
BULLEIT RYE  
CROWN ROYAL  
CROWN ROYAL APPLE  
DEWAR'S 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 CUCUMBER LEMON  
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 MEZCAL  
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

### N/A SPIRITS

RITUAL AGAVE ALTERNATIVE  
LYRE'S AMERICAN MALT  
SEEDLIP GARDEN 108  
SEEDLIP GROVE 42  
SEEDLIP SPICE 94



*Las Vegas*



## FLIGHT CLUB

# LUNCH MENU

..... Available Monday–Friday, 11:30am–3pm .....

### FISH & CHIPS 18

Golden Fried Cod, Housemade Tartar Sauce, Fries

### GREEK SALAD v 18

Feta, Cucumber, Tomato, Red Onion, Red Pepper Hummus,  
Served with Toasted Pita Bread

*Add Gyro Meat +5 or Chicken +4*

### GREEK WRAP v 16

Feta, Cucumber, Tomato, Red Onion, Red Pepper Hummus

*Add Gyro Meat +5 or Chicken +4*

### POKÉ BOWL\* 17

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

..... Served with fries or a side salad .....

### TURKEY CLUB 19

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

### HOT DOG 16

Brisket Hot Dog, Martin's Potato Bun  
Choose 3: Yellow Mustard, Pickles, Ketchup,  
Sauerkraut, Tomato, Tangy Mustard

### MEATBALL SUB 18

Meatballs, Mozzarella, Provolone, Basil, Baguette

### MADHOUSE DOUBLE CHEESEBURGER\* 21

Bacon, Cheddar, Shredded Lettuce, Roasted Tomato,  
Onion Jam, Martin's Potato Bun

★ Add a Draft Beer or Soft Drink +5 ★

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v LACTO-OVO VEGETARIAN