

FLIGHT CLUB

ON DRAFT

MICHELOB ULTRA ⁸
Light Lager, St. Louis, MO, 4.2% ABV

SCHLAFLY* ⁸
Dry-Hopped American Pale Ale,
St. Louis, MO, 5.9% ABV

URBAN CHESTNUT BREWING CO.* ⁸
Zwickel Bavarian-Style Lager,
St. Louis, MO, 5.1% ABV

BLUE MOON ⁸
Belgian-Style Wheat Ale,
Golden, CO, 5.4% ABV

4 HANDS BREWING CO.* ⁹
Tropical OctoHaze,
St. Louis, MO, 8.3% ABV

GUINNESS DRAUGHT ⁸
Irish Stout,
Dublin, Ireland, 4.2% ABV

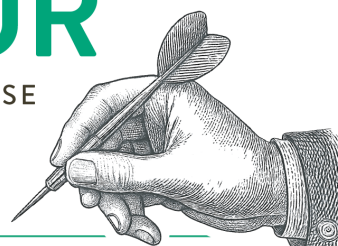
**Local*

FLIGHT CLUB

HAPPY HOUR

MONDAY-FRIDAY | 4PM-6PM | 9PM-CLOSE

BITES ^v VEGETARIAN ^{ve} VEGAN ^{GS} GLUTEN-SENSITIVE



Pretzel Bites ^v Beer Cheese, Mustard Sauce, Herb-Butter	7	Fried Pickles ^v Tempura Battered, Chill Dill Dipping Sauce	8
Deviled Eggs (3) ^{GS} Traditional, Smoked Salmon, and Crispy Prosciutto	8	Beef Sliders* (3) Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun	10
Sausage Roll Savory Sausage, Puff Pastry, Mustard Dipping Sauce	7	Cuban Tacos (5) ^{ve GS} Roasted Vegetables, Black Beans, Salsa Verde	10



**\$2 OFF ALL DRAFT BEER,
LIQUOR & WINE BY THE GLASS**



SIGNATURE COCKTAILS

Snapdragon Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragon Fruit	9	Seaglass House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger	11
Espresso Old Fashioned Woodford Reserve, Espresso, Vanilla, Chocolate Bitters	12	Jungle Bird Appleton Estate Rum, Goslings Black Seal, Pineapple, Aperol	8

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