

## FLIGHT CLUB

# ON DRAFT

### MODELO 8

Especial Pilsner-Style Lager, Mexico, 4.4% ABV

### 3 FLOYDS BREWING\* 9

Gumballhead, American Wheat Ale, Munster, IN, 5.0% ABV

### ALLAGASH BREWING CO. 8

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

### BELL'S BREWERY 9

American Amber Ale, Comstock, MI, 5.8% ABV

### DOVETAIL BREWERY\* 8

Helles Lager, Chicago, IL, 4.8% ABV

### HOPEWELL BREWING, CO.\* 10

Winter Lager, Chicago, IL, 6.0% ABV

### HALF ACRE BEER CO.\* 10

Pony Pilsner, Chicago, IL, 5.5% ABV

### REVOLUTION BREWING\* 9

Hazy Hero, Chicago, IL, 7.3% ABV

### SOLEMN OATH BREWING\* 9

Lü Kölsch, Naperville, IL, 4.7% ABV

### SPITEFUL BREWING\* 8

West Coast IPA, Chicago, IL, 6.2% ABV

### ERIS BREWERY & CIDER HOUSE\* 8

Pedestrian Hard Cider, Chicago, IL, 5.9% ABV

*\*Local*

## FLIGHT CLUB

# HAPPY HOUR

MONDAY-FRIDAY | 4PM-6PM



## BITES

V VEGETARIAN VE VEGAN GS GLUTEN-SENSITIVE

Pretzel Bites <sup>v</sup>	7	Fried Pickles <sup>v</sup>	8
Beer Cheese, Mustard Sauce, Herb-Butter		Tempura Battered, Chill Dill Dipping Sauce	
Deviled Eggs (3) <sup>gs</sup>	8	Beef Sliders* (3)	11
Traditional, Smoked Salmon, and Crispy Prosciutto		Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun	
Sausage Roll	7	Cuban Tacos (5) <sup>ve gs</sup>	11
Savory Sausage, Puff Pastry, Mustard Dipping Sauce		Roasted Vegetables, Black Beans, Salsa Verde	



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



## SIGNATURE COCKTAILS

Snapdragon	10	Seaglass	11
Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragon Fruit		House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger	
Espresso Old Fashioned	13	Jungle Bird	9
Woodford Reserve, Espresso, Vanilla, Chocolate Bitters		Appleton Estate Rum, Goslings Black Seal, Pineapple, Aperol	

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