



FLIGHT CLUB

New York

From the beginning, Flight Club was more than just darts. It was about bringing people together—to celebrate, challenge each other, and create joy and memorable moments. Our British founders knew that to build something truly special, it had to be made with guests and for guests. For years, they worked hand-in-hand with both patrons and experts, listening, testing, and refining every detail of the Social Darts® experience. This dedication evolved a simple idea into a global phenomenon—from the first Flight Club in Shoreditch, London in 2015, to all four corners of the US, across the UK, Australia and Ireland.

Union Square has always been a storied crossroads of connection, culture, and recreation, making it the perfect place for Flight Club to land in New York City. Originally built as the headquarters of the Bank of the Metropolis in 1903, 31 Union Square West is a stunning Neo-Renaissance building that has continually reinvented itself. Evolving from a grand banking hall into legendary dining and nightlife destinations, with the celebrated restaurant Blue Water Grill hosting diners here for over 20 years, this historic space has been transformed into a beautiful entertainment venue.

With a creative 21st-century spin on a classic pastime, locally inspired design, hand crafted cocktails, and a menu of delicious, chef-driven sharing dishes, Flight Club redefines what makes a New York night both unforgettable and unexpected.

SIGNATURE COCKTAILS

CRISP, VIBRANT



**HONEYCRISP
SPRITZ** 24
Italicus, La Marca
Prosecco, Fresh Apple,
Fever-Tree Club Soda

BOLD, FRUITY



JUNGLE BIRD 18
Appleton Estate Rum,
Goslings Black Seal,
Pineapple, Aperol

SMOKY, SPICY



SEAGLASS 19
House-Infused
Green Chili Bossca
Joven Mezcal, Lime,
Lychee, Ginger

WARM, BRIGHT



**LONDON FOG
& FAÏRE** 22
English Breakfast Tea
Infused Hendrick's Gin,
Vanilla Bean, Egg White,
Lemon, Biscuit Crumble



GINGER ORANGE SOUR* 20
Haku Vodka, Orange Citrus,
Fresh Ginger, Velvety Egg White

ZESTY, FRESH

TANGY, TROPICAL



SNAPDRAGON 18
Ketel One Grapefruit
Rose Vodka, Guava,
Lime, Lychee,
Dragon Fruit

FRUITY, FLORAL



BRAMBLE SPRITZ 20
La Marca Prosecco,
St. Germain, Blackberry,
Lemon, Soda

FRESH, VIBRANT



KIWI GIMLET* 20
Empress Cucumber
Lemon Gin, Lime,
Kiwi, Egg White

AROMATIC, ROASTY



**ESPRESSO OLD
FASHIONED** 20
Woodford Reserve
Whiskey, Espresso,
Chocolate Bitters,
Vanilla



BANKER'S BOULEVARDIER 22
Clarified† Maker's Mark Bourbon,
Campari, Sweet Vermouth, Amaretto,
Chocolate Bitters *With dairy

RICH, SWEET

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINE & BEER

SPARKLING



LA MARCA
Prosecco, Treviso, Italy

18/65

PIERRE SPAR
Brut Rosé, Crémant d'Alsace,
France

15/57

WHITE

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

IMAGERY ESTATE
Pinot Noir, California

17/63

TRAPICHE
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 19
Seedlip Grove 42, Pineapple

GINGER ORANGE SOUR ZERO* 20
Seedlip Grove 42, Orange, Ginger,
Egg White

SNAPDRAGON ZERO 18
Seedlip Garden 108, Grapefruit,
Guava, Lime

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

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

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

LYRE'S GIN & TONIC 18

LYRE'S AMALFI SPRITZ 18

BEER

SAM ADAMS 8
Just the Haze

ATHLETIC BREWING CO. 8
Cerveza Atlética

LAGUNITAS 8
IPNA

GUINNESS 9
Guinness 0

SIERRA NEVADA 8
Hop Splash

WINE



LYRE'S
CLASSICO SPARKLING 18/67

OTHER

SODA 6
Coke, Diet Coke, Sprite, Ginger Ale

FEVER-TREE GINGER BEER 11

ICED TEA 5

JUICE
Cranberry, Orange, Grapefruit 6
Pineapple 7

LEMONADE 5

SARATOGA WATER 12oz 7
Still or Sparkling

DIPS & SMALL PLATES

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

GUACAMOLE ♦ 16
Jalapeños, Tomatoes, Onions, Jalapeño Powder, Corn Tortilla Chips

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

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

FRIES ♦ 8/14
Classic Sea Salt or Truffle Parmesan

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 Purée, Sweet Pepper Chutney, Crispy Shallots

Some items can be made vegetarian, 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, Cheddar, Mozzarella, Provolone, Pickled Red Onion, Cilantro

PEPPERONI & SAUSAGE 20
Mozzarella, Provolone, Tomato Sauce, Mike's 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 ♦ 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, Crushed Pistachio

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

GS GLUTEN-SENSITIVE • **V** LACTO-OVO VEGETARIAN • **VE** VEGAN • ♦ RAW OR UNDERCOOKED
♦ COOKED WITH 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

RICH, SMOOTH		ESPRESSO MARTINI TOWER 59 <i>Includes 4 Martinis</i>	CITRUSY, BRIGHT		APEROL SPRITZ 16 Aperol, Prosecco, Soda, Orange
BOLD, SAVORY		BLOODY MARY 13 Tito's Vodka, House-Made Bloody Mary Mix	BRIGHT, FRUITY		BELLINI 13 Choice of Peach, Prickly Pear, Guava, Mango, Strawberry, or Watermelon
TANGY, BRIGHT		BEER SHANDY 9 Modelo, Sprite	FLORAL, EARTHY		G & TEA 18 Hendrick's Gin, Elderflower, English Breakfast Tea, Lemon
BRIGHT, FRUITY		MIMOSA 13 Choice of Orange, Grapefruit, Pineapple, or Cranberry	BOLD, SAVORY		BLOODY MARIA 15 Bossca Joven Mezcal, House-Made Bloody Mary Mix

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BRUNCH SAT-SUN: 11AM-3PM

FRESH FRUIT PLATE GS VE 13 Assorted Fruits and Berries
AVOCADO TOAST VE 16 Pickled Red Onion, Pumpkin Seeds, Alfalfa Sprouts, Multigrain Bread <i>Add Sunny-Side-Up Egg* v \$2</i>
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 Smoked Salmon, Cream Cheese, Everything Bagel Spice, Capers, Shaved Red Onion, Chive Crème Fraîche
GARDEN VEGETABLE FLATBREAD v 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.

BRUNCH PACKAGES

Unlimited Flatbreads \$25 • Bubbles & Unlimited Flatbreads \$45

Mix & Match Any Flatbread. One Bottle of Bubbles per Guest.

GS GLUTEN-SENSITIVE • V LACTO-OVO VEGETARIAN
VE VEGAN • *RAW OR UNDERCOOKED

SPIRITS

BOURBON & WHISKEY

ANGEL'S ENVY	MACALLAN 12YR
BASIL HAYDEN	MACALLAN 18YR
BUFFALO TRACE	MAKER'S MARK
BULLEIT BOURBON	MICHTER'S RYE
BULLEIT RYE	RITTENHOUSE RYE
CROWN ROYAL	RUSSELL'S RESERVE 10YR
CROWN ROYAL APPLE	SAZERAC RYE
DEWAR'S WHITE LABEL	SKREWBALL
EAGLE RARE	SUNTORY TOKI
ELIJAH CRAIG SMALL BATCH	TULLAMORE DEW
FOUR ROSES SINGLE BARREL	UNCLE NEAREST 1884
FOUR WALLS	WHISTLEPIG 10YR
GLENFIDDICH 12YR	WOODFORD RESERVE
GLENLIVET 12YR	
JACK DANIEL'S	
JACK DANIEL'S HONEY	
JEFFERSON'S OCEAN	
JIM BEAM	
JOHNNIE WALKER BLACK	
JOHNNIE WALKER BLUE	
NOB CREEK	
LAGAVULIN 16YR	
LAPHROAIG 10YR	

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



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