

**FLIGHT CLUB**

**ON DRAFT**

MICHELOB ULTRA <sup>7</sup>  
Light Lager, St. Louis, MO, 4.2% ABV

GUINNESS DRAUGHT <sup>9</sup>  
Irish Stout, Dublin, Ireland, 4.2% ABV

FREMONT BREWING\* <sup>9</sup>  
Lush IPA, Seattle, WA, 7.0% ABV

HOLY MOUNTAIN BREWING\* <sup>8</sup>  
White Lodge Ale, Seattle, WA, 4.8% ABV

GEORGETOWN BREWING CO.\* <sup>9</sup>  
Roger's Pilsner, Seattle, WA, 4.9% ABV

RUBEN'S BREWING\* <sup>8</sup>  
Crushable Hazy Pale Ale, Seattle, WA 5.2% ABV

SEATTLE CIDER CO.\* <sup>10</sup>  
Honeycrisp, Seattle, WA, 5.5% ABV

METIER BREWING\* <sup>9</sup>  
Kölsch, Woodinville, WA, 4.9% ABV

*\*Local*

**FLIGHT CLUB**

**HAPPY HOUR**

MONDAY-FRIDAY | 4PM-6PM



**BITES** <sup>V</sup> VEGETARIAN <sup>VE</sup> VEGAN <sup>GS</sup> GLUTEN-SENSITIVE

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



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



**SIGNATURE COCKTAILS**

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

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