



OCHE MENU





# FLIGHT CLUB

## *Seattle*

From the beginning, Flight Club was more than just darts. It was about bringing people together—to celebrate, challenge each other, and create stories worth remembering. 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.

With Flight Club making an on-time arrival into Seattle in 2026, it was only fitting to land in South Lake Union—a bustling high-tech community driven by the kind of innovation and novelty reflected in Flight Club’s foundation. Here, we’ve tapped into everything Seattleites love: a way to socialize differently, an excuse to celebrate, and an elevated after-work experience featuring local craft beers, creative cocktails, and delicious bites. Whether you’re here for darts or drinks, competition or connection, Flight Club hits the mark in Seattle.

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

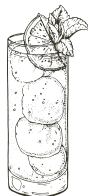
BOLD, FRUITY



## JUNGLE BIRD 14

Appleton Estate Rum,  
Goslings Black Seal,  
Pineapple, Aperol,  
Lime

BRIGHT, CITRUSY



## DURANGO 20

Casamigos Blanco  
Tequila, Grapefruit,  
Lime, Orgeat

*\*Contains nuts*

TANGY, TROPICAL



## SNAPDRAGON 15

Ketel One Grapefruit  
Rose Vodka, Guava,  
Lime, Lychee,  
Dragonfruit

AROMATIC, ROASTY



## ESPRESSO OLD FASHIONED 18

Woodford Reserve  
Whiskey, Espresso,  
Chocolate Bitters,  
Vanilla

JAMMY, SPICED



## MIXED BERRY SPLASH 19

Knob Creek Rye,  
Mixed Berry, Lemon

FRESH, VIBRANT



## KIWI GIMLET\* 17

Empress Cucumber  
Lemon Gin, Lime,  
Kiwi, Egg White

FRUITY, FLORAL



## BRAMBLE SPRITZ 17

La Marca Prosecco,  
St. Germain,  
Blackberry,  
Lemon, Soda

SMOKY, SPICY



## SEAGLASS 16

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

16/55

PIERRE SPAR  
Brut Rosé, Crémant d'Alsace,  
France

13/50

## WHITE WINE

TOMMASI  
Pinot Grigio, Veneto, Italy

15/58

GIESEN ESTATE  
Sauvignon Blanc, Marlborough,  
New Zealand

14/52

ALEXANDER VALLEY  
VINEYARDS  
Chardonnay, Alexander Valley,  
California

12/45

## RED WINE

IMAGERY ESTATE  
Pinot Noir, California

16/59

TRAPICHE BROQUEL  
Malbec, Mendoza, Argentina

13/49

TRIBUTE  
Cabernet Sauvignon, California

15/56

*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 9

SIERRA NEVADA  
Hazy Little Thing 9

HEINEKEN 7

CORONA EXTRA 7

SAM ADAMS  
Boston Lager 8

BLUE MOON 8

STELLA ARTOIS 8

BUD LIGHT 6

MILLER LITE 6

COORS LIGHT 6

*Ciders and seltzers available  
upon request*

# ZERO PROOF

## COCKTAILS

MIDWAY SPLASH Seedlip Grove 42, Pineapple	14
SNAPDRAGON Seedlip Garden 108, Grapefruit, Guava, Lime	15
ESPRESSO OLD FASHIONED Lyre's American Malt, Owen's Espresso Martini, Vanilla, Orange	18
BRAMBLE SPRITZ Seedlip Garden 108, Sprite, Lemon, Blackberry	17
SEAGLASS Ritual Agave Zero Proof Tequila, Lychee, Ginger, Mint, Lime, Bitters	16
LYRE'S GIN & TONIC	16
LYRE'S AMALFI SPRITZ	16

## BEER

SAM ADAMS Just the Haze	8
ATHLETIC BREWING CO. Cerveza Atlética	8
LAGUNITAS IPNA	7
GUINNESS Guinness 0	9
SIERRA NEVADA Hop Splash	9

## WINE

LYRE'S CLASSICO SPARKLING	16/57
------------------------------	-------

8.4oz / 750ml

## SOFT DRINKS

COKE	4
DIET COKE	4
SPRITE	4
GINGER ALE	4
FEVER TREE GINGER BEER	10

## JUICES

CRANBERRY	5
ORANGE	5
GRAPEFRUIT	5
PINEAPPLE	6
LEMONADE	4
ICED TEA	4

## DIPS & SMALL PLATES

RED PEPPER HUMMUS <b>VE</b>	17
Served with Carrots, Cucumber, Toasted Pita	
GUACAMOLE <b>VE</b>	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 <b>GS V</b>	11
BBQ Butter, Cilantro Crema, Lime, Green Onion, Smoked Paprika	
FRIES	8/14
Classic Sea Salt <b>VE</b> or Truffle Parmesan <b>V</b>	

## 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) <b>GS VE</b>	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) <b>GS</b>	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.*

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

## 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 ASSORTED COOKIES (6) *v* 10  
Lemon Curd, Graham Crackers,  
Raspberry Sauce Freshly Baked Chocolate Chip,  
Oatmeal Raisin, S'mores

MINI CANNOLIS (5) *v* 15 DESSERT PLATTER (4 of each) *v* 39  
Classic Cannoli Finished with Crushed Pistachio 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 55**  
*Includes 4 Martinis*

CITRUSY, BRIGHT



**APEROL SPRITZ 14**  
Aperol, Prosecco,  
Soda, Orange

BOLD, SAVORY



**BLOODY MARY 12**  
Tito's Vodka,  
House-Made  
Bloody Mary Mix

BRIGHT, FRUITY



**BELLINI 12**  
Choice of Peach,  
Prickly Pear, Guava,  
Mango, Strawberry,  
or Watermelon

TANGY, BRIGHT



**BEER SHANDY 8**  
Modelo, Lemonade

FLORAL, EARTHY



**G & TEA 16**  
Hendrick's Gin,  
Elderflower,  
English Breakfast  
Tea, Lemon

BRIGHT, FRUITY



**MIMOSA 12**  
Choice of Orange,  
Grapefruit,  
Pineapple, or  
Cranberry

BOLD, SAVORY



**BLOODY MARIA 14**  
Bossca Joven  
Mezcal, House-Made  
Bloody Mary Mix

\*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 SAT-SUN: 11AM-3PM

FRESH FRUIT PLATE <sup>GS VE</sup> Assorted Fruits and Berries	13
AVOCADO TOAST <sup>VE</sup> Pickled Red Onion, Pumpkin Seeds, Alfalfa Sprouts, Multigrain Bread <i>Add Sunny-Side-Up Egg* \$2</i>	15
BREAKFAST SLIDERS* (3) Maple Glazed Sausage, Scrambled Eggs, Cheddar Cheese, Peppers & Onions, Brioche Bun	14
BREAKFAST FLATBREAD* Crispy Prosciutto, Mozzarella, Provolone, Caramelized Onions, Mushrooms, Arugula, Sunny-Side-Up Eggs, Balsamic Drizzle	20
SMOKED SALMON FLATBREAD* Cold Smoked Salmon, Whipped Cream Cheese, Everything Bagel Spice, Crispy Capers, Shaved Red Onion, Chive Crème Fraîche, Lemon Zest, Fresh Dill	20
GARDEN VEGETABLE FLATBREAD <sup>V</sup> Zucchini, Squash, Red Peppers, Mushrooms, Tomatoes, Tomato Sauce, Mozzarella and Provolone Cheese, Herb Oil	16

## HOT DRINKS

COFFEE	4
HOT TEA Assorted flavors available. Ask your server.	3

## BOTTOMLESS

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

*Mix & Match Any Brunch Flatbread*

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

# 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  
MICTHER'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 SPICE 94  
SEEDLIP GROVE 42



*Seattle*