



## SHAREABLES

YUZU GUACAMOLE <small>VE GF</small> Corn Nut Crunch, Jalapeño Powder, Tortilla Chips, Seasonal Veggies	15
BLACK & WHITE HUMMUS <small>VE</small> Spicy Black Tahini, White Garlic, Heirloom Veggies, Grilled Pita	15
LOBSTER ELOTE Grilled Street Corn, Cotija, Tajin, Tortilla Chips	21
MINI BEEF BARBACOA TACOS <small>GF</small> Chipotle, Pickled Onion, Cilantro Crema	18
MINI TUNA TACOS * <small>GF</small> Fennel, Cucumber, Chili Vinaigrette, Mandarin Orange	19
KUNG PAO CAULIFLOWER <small>V GF</small> Szechuan Pepper Sauce, Sesame Peanut Brittle Crumble	14
BLISTERED SHISHITO PEPPERS <small>V</small> Garlic Chips, Shoyu Aioli	10
TRUFFLE FRIES <small>V GF</small> Parmesan, Parsley	11
PAPAS BRAVAS <small>V GF</small> Smoked Paprika, Lemon Garlic Aioli, Sea Salt	12
OYSTERS ON THE HALF SHELL* <small>GF</small>   <i>full dozen/half</i> Smokey Cocktail Sauce, Cucumber Mignonette	57/30
SHRIMP COCKTAIL <small>GF</small>   <i>full dozen/half</i> Smokey Cocktail Sauce	38/20
TANDOORI CHICKEN SKEWERS <small>GF</small> Mango Chutney, Spiced Yogurt, Cilantro	18
STEAK KUSHIYAKI SKEWERS * <small>GF</small> Garlic Ginger Soy, Kung Pao Sauce, Scallions, Fried Rice Noodles	22
FC PRIME SLIDERS * Butter Lettuce, Roasted Tomato, Gouda Cheese, Brioche Buns	20
HOT HONEY CRISPY CHICKEN SLIDERS Sweet Cucumber Pickles, Brioche Buns	18
PORK BELLY BAO BUNS Hoisin, Pickled Daikon, Carrot, Cucumber	19
PEPPERONI MEATBALL SLIDERS Calabrian Chili, Tomato Sauce, Fresh Mozzarella, Brioche Buns	17

## FLATBREADS

FOUR CHEESE FLATBREAD <small>V</small> Fresh Mozzarella, Parmesan, Provolone, Gouda	18
VEGAN MUSHROOM FLATBREAD <small>VE</small> Truffle Oil, Vegan Cheese, Crispy Fried Onions	16
BURRATA FLATBREAD <small>V</small> Basil Pesto, Grilled Artichoke Hearts, Roasted Tomato, Olive Oil	20
BACON FLATBREAD Roasted Tomatoes, Fontiagio Cheese, Arugula, Balsamic	19
BUFFALO CHICKEN FLATBREAD Mozzarella, Gorgonzola, Provolone Blend, Garlic Ranch, Shaved Celery, Carrots	19

## DESSERTS

COOKIE TOWER <small>V</small> Assorted macaron, orange madeleines, strawberry mousse filled profiteroles with chocolate hazelnut sauce.	35
CRONUTS <small>V</small> Chocolate, Raspberry & Crème Anglaise Sauces	14
COTTON CANDY <small>GF VE</small> Chef's selection of cotton candy. Ask your server for today's flavors.	12

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

Before placing your order, inform your server if anyone in your party has a food allergy.

## WINE

### SPARKLING

	GLASS	BOTTLE
LA GIOIOSA PROSECCO DOCG Veneto, Italy	17	65
PIERRE SPARR BRUT ROSÉ Cremant d'Alsace, France	15	57

### WHITE WINE

	GLASS	BOTTLE
TOMMASI Pinot Grigio, Veneto, Italy	14	54
GIESEN Sauvignon Blanc, Marlborough, New Zealand	14	54
ALEXANDER VALLEY Chardonnay, Alexander Valley, CA	14	54

### RED WINE

	GLASS	BOTTLE
MATTHEW FRITZ Pinot Noir, Santa Lucia Highlands, CA	14	54
TRAPICHE BROQUEL Malbec, Mendoza, Argentina	14	54
ROBERT HALL Cabernet Sauvignon, Paso Robles, CA	14	54

## BEER

### DRAFTS

Ask your server about local draft beer and seltzer options.

### BOTTLES & CANS

GUINNESS STOUT	10
GOOSE ISLAND 312 - URBAN WHEAT ALE	9
LAGUNITAS LITTLE SUMPIN' SUMPIN' - WHEAT-ALE	9
BELL'S TWO HEARTED ALE - IPA	9
BROOKLYN AMBER LAGER	9
SIERRA NEVADA HAZY LITTLE THING - HAZY IPA	9
BUD LIGHT	8
MILLER LITE	8
COORS LIGHT	8
MICHELOB ULTRA	8
PBR	8
STELLA ARTOIS	9
CORONA EXTRA	9
HEINEKEN	9
MODELO ESPECIAL	9
BODDINGTONS	9

### N/A BEER

ATHLETIC BREWING Run Wild - n/a IPA	9
ATHLETIC BREWING Upside Dawn - n/a Golden Ale	9

### N/A COCKTAILS

THE MIDWAY SPLASH  
Seedlip Grove 42, Pineapple,  
Lemon Tonic

*Substitute with Prairie Gin*

LYRE'S N/A COCKTAILS  
Rotating selection

# BRUNCH

FRESH CUT FRUIT PLATE Assorted fruits and berries	12
BREAKFAST SLIDERS Maple glazed pork belly, scrambled egg, cheddar cheese, peppers & onions, brioche bun	17
AVOCADO TOAST Multigrain bread, sprouts, pickled red onion, micro greens, pumpkin seeds, olive oil	15
SMOKED SALMON FLATBREAD Whipped cream cheese, everything bagel spice, cold smoked salmon, crispy capers, shaved red onion, chive crème fraiche, lemon zest, fresh dill	22
FOUR CHEESE FLATBREAD Fresh mozzarella, parmesan, provolone, gouda	14
BREAKFAST FLATBREAD Crispy prosciutto, fontina cheese, caramelized onions, mushrooms & arugula, balsamic glaze with egg	20
GARDEN VEGETABLE FLATBREAD Roasted vegetables, herb oil, tomato sauce, mozzarella & provolone cheese	20
CHURROS Caramel filled, cajeta, dulce de leche whipped crema, cocoa	12

## DRINKS

DRIP COFFEE	6
CAFFEINE-FREE TEA	6
BLOODY MARY	16
MIMOSA Choice of Orange, Grapefruit, Pineapple or Cranberry	13

## BOTTOMLESS

Mimosas \$47 | Flatbreads \$37 | Both \$57

*Mix & match any flatbread option*

# HOUSE COCKTAILS

FLORAL, BRIGHT		<b>THE LYNX</b> Empress Gin, Lavender, Lemon Tonic 18	SWEET, TANGY		<b>THE BUTTERFLY</b> Citrus Vodka, Orange Blossom, Honey, Bruto Americano, Lime, Blood Orange Soda 18
AROMATIC, ROASTY		<b>THE JAGUAR</b> Vodka, Rum, Espresso, Amaro, Coffee Liqueur, Almond 18	SPICY, ZINGY		<b>THE IGUANA</b> Jamaican Rum blend, Ginger, Lime, Hibiscus, Gingerbread Tea, Allspice 18
SWEET, SAVORY		<b>THE PANDA</b> Bourbon, Honey Whiskey, Peach, Mint, Aromatic Bitters 18	FRUITY, FLORAL		<b>THE VICUÑA</b> Pisco, Mango, Clove, Lime, Egg White 18
SMOKY, SPICY		<b>THE CAPUCHIN</b> Mezcal, Ancho Chile, Pineapple, Lime, Tajin 18	BRINY, FRESH		<b>THE SEA TURTLE</b> Tequila, Cucumber, Ginger, Salt 18



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