

# SIGNATURE COCKTAILS

FLORAL, BRIGHT



## LAVENDER LEMONADE 20

Empress Gin, Lavender, Lemon, Tonic

FLORAL, FRESH



## BRAMBLE SPRITZ 20

Prosecco, St. Germain, Blackberry, Lemon, Soda

AROMATIC, ROASTY



## ESPRESSO OLD FASHIONED 21

Woodford Reserve Bourbon, Espresso, Vanilla, Chocolate Bitters

TANGY, TROPICAL



## SNAPDRAGON 18

Ketel One Grapefruit-Rose, Guava, Lychee, Lime, Dragon Fruit

SWEET, TANGY



## LADYBIRD 18

Planteray Rum, Hibiscus, Lime, Watermelon, Egg White

SPICY, FRUITY



## BEE STING 18

Bulleit Bourbon, Hot Honey, Lemon, Apricot

SMOKY, SPICY



## OAXACAN SEAGLASS 19

Green Chili House-Infused Banhez Mezcal, Lychee, Lime, Ginger

BRINY, FRESH



## CUCUMBER COVE 18

Corazón Blanco, Fever Tree Ginger Beer, Cucumber

## SPARKLING WINE



LA GIOIOSA DOCG 17/65  
Prosecco, Veneto, Italy

PIERRE SPARR 15/57  
Brut Rosé, Cremen d'Alsace, France

## WHITE WINE

TOMMASI 14/54  
Pinot Grigio, Veneto, Italy

GIESEN 14/54  
Sauvignon Blanc, Marlborough, New Zealand

ALEXANDER VALLEY 14/54  
Chardonnay, Alexander Valley, California

## RED WINE

MATTHEW FRITZ 14/54  
Pinot Noir, Santa Lucia Highlands, California

TRAPICHE BROQUEL 14/54  
Malbec, Mendoza, Argentina

ROBERT HALL 14/54  
Cabernet Sauvignon, Paso Robles, California

## DRAFT BEER

Ask your server about draft beer and seltzer options.

## BOTTLES & CANS

GUINNESS 10

SAM ADAMS 10  
Boston Lager

BLUE MOON 10

BELL'S 10  
Two Hearted - IPA

STELLA ARTOIS 9

CORONA EXTRA 9

HEINEKEN 9

SIERRA NEVADA 9  
Pale Ale

SIERRA NEVADA 9  
Hazy Little Thing

BUD LIGHT 8

MILLER LITE 8

COORS LIGHT 8

MICHELOB ULTRA 8

PBR 8

## BRUNCH SAT-SUN: 11AM-3PM

FRESH FRUIT PLATE **VE GS** 12  
Assorted Fruits and Berries

BREAKFAST SLIDERS\* 17  
Maple Glazed Pork Belly, Scrambled Eggs, Cheddar Cheese, Peppers and Onions, Brioche Bun

AVOCADO TOAST **VE** 15  
*Add Sunny-Side-Up Egg\* \$2*  
Multigrain Bread, Sprouts, Pickled Red Onions, Microgreens, Pumpkin Seeds, Olive Oil

SMOKED SALMON FLATBREAD 22  
Whipped Cream Cheese, Everything Bagel Spice, Cold Smoked Salmon, Crispy Capers, Shaved Red Onion, Chive Crème Fraîche, Lemon Zest, Fresh Dill

FOUR CHEESE FLATBREAD **V** 18  
Fresh Mozzarella, Parmesan, Provolone, Romano

BREAKFAST FLATBREAD\* 20  
Crispy Prosciutto, Fontina, Caramelized Onions, Mushrooms, Arugula, Sunny-Side-Up Egg, Balsamic Drizzle

GARDEN VEGETABLE FLATBREAD **V** 20  
Zucchini, Squash, Red Peppers, Mushrooms, Tomatoes, Tomato Sauce, Mozzarella and Provolone Cheese, Herb Oil

CHURROS **V** 12  
Caramel-Filled, served with Dulce de Leche Whipped Crema, Cocoa

## DRINKS

COFFEE 6

HOT TEA 6

BLOODY MARY 16

MIMOSA 13  
Choice of Orange, Grapefruit, Pineapple, or Cranberry

## MOCKTAILS

MIDWAY SPLASH 14  
Seedlip Grove 42, Pineapple, Lemon Tonic

LYRES N/A COCKTAILS 15  
Gin & Tonic  
Amalfi Spritz  
Classico

*Interested in an N/A version of a Signature Cocktail? Ask your server for more details.*

## N/A BEER

SAM ADAMS 8  
Just the Haze

ATHLETIC BREWING CO. 8  
Cerveza Atlética

LAGUNITAS 8  
NIPA

SIERRA NEVADA 8  
Hop Splash

GUINNESS 9  
Guinness 0

## BOTTOMLESS

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

*Mix & match any flatbread option*

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

Flight Club adds a service charge of 20% to all groups of 6 or more.

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

\*\*Gluten-Sensitive: While we offer gluten-free 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.

## SMALL PLATES

HUMMUS DUO ✓ 15  
Roasted Red Pepper & Traditional Hummus  
Served with Grilled Pita

GUACAMOLE VE GS 15  
Jalapeños, Tomatoes, Onions, Jalapeño Powder

LOBSTER ELOTE 22  
Grilled Street Corn, Jalapeños, Cilantro, Cotija, Tajin,  
Lime, Mayonnaise, served with Tajin Tortilla Chips

BRUSSELS SPROUTS VE GS 11  
Balsamic Drizzle

BLISTERED SHISHITO PEPPERS ✓ 10  
Garlic Chips, Shoyu Aioli

TRUFFLE FRIES ✓ GS 14  
Parmesan, Parsley

CLASSIC FRIES VE GS 9  
Sea Salt

## SHAREABLES

BUFFALO CHICKEN SLIDERS 18  
Buffalo Sauce, Arugula, Carrot & Celery Curls, Ranch,  
Brioche Bun

BEEF SLIDERS\* 18  
Butter Lettuce, Roasted Tomato, Gouda, Brioche Bun

MINI POKÉ TACOS\* 19  
Soy Sauce, Ginger, Garlic, Wakame, Gochujang Aioli,  
Crushed Wasabi Peas

MINI BEEF BARBACOA TACOS GS 18  
Chipotle Sauce, Onions, Cilantro Crema

CHICKEN SKEWERS GS 19  
Mango Chutney, Spiced Yogurt, Microgreens

OYSTERS ON THE HALF SHELL\* GS | *half dozen/dozen* 30/58  
Smokey Cocktail Sauce, Cucumber Mignonette

SHRIMP COCKTAIL GS | *half dozen/dozen* 22/40  
Smokey Cocktail Sauce

## SIGNATURES

CAESAR SALAD 8/16  
Romaine, Garlic Croutons, Parmesan Cheese  
*Choose a small or large portion | Add chicken \$4*

GRILLED CHICKEN SANDWICH 20  
Arugula, Tomato, Red Pepper Aioli, Brioche Bun.  
Served with Classic Fries.

## FLATBREADS

*Vegan and GF options available \$2*

FOUR CHEESE ✓ 18  
Fresh Mozzarella, Parmesan, Provolone, Romano

TRUFFLE MUSHROOM ✓ 17  
Truffle Oil, Mozzarella, Provolone, Crispy Fried Onions

BUFFALO CHICKEN 19  
Mozzarella, Gorgonzola & Provolone Blend,  
Carrot and Celery Curls, Garlic Ranch

PEPPERONI & SAUSAGE 19  
Pepperoni, Sweet Italian Sausage, Hot Honey Drizzle

BURRATA ✓ 22  
Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes,  
Olive Oil, Balsamic Reduction

## DESSERTS

PROFITEROLES ✓ 14/20  
Cream Puffs served with Raspberry & Chocolate Dipping Sauces  
*Choose 6 or 10 pieces*

CHURROS ✓ 12  
Caramel-Filled, served with Dulce de Leche Whipped Crema, Cocoa

COTTON CANDY VE GS 6  
Daily rotating selection of flavors

## SPIRITS

### GIN

BEEFEATER  
BOMBAY SAPPHIRE  
EMPRESS 1908  
HENDRICK'S  
PLYMOUTH GIN  
SIPSMITH LONDON DRY  
SUNTORY ROKU  
TANQUERAY  
THE BOTANIST

### VODKA

GREY GOOSE  
KETEL ONE  
KETEL ONE CITROEN  
KETEL ONE GRAPEFRUIT AND ROSE  
KETEL ONE ORANJE  
ST. GEORGE GREEN CHILE VODKA  
TITO'S

### RUM

APPLETON ESTATE RESERVE  
DENIZEN 8YR  
GOSLINGS BLACK SEAL  
PLANTERAY 3 STAR  
PLANTERAY PINEAPPLE  
BACARDI WHITE  
CAPTAIN MORGAN

### COGNAC & BRANDY

BARSOLO PISCO ACHOLADO  
COURVOISIER VS  
HENNESSY VSOP  
HENNESSY VS

### TEQUILA & MEZCAL

AVIÓN CRISTALINO  
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  
MEZCAL BANHEZ  
OCHO PLATA  
PATRÓN ANEJO  
PATRÓN SILVER

## BOURBON, RYE & SCOTCH

ANGELS ENVY  
BASIL HAYDEN  
BUFFALO TRACE  
BULLEIT BOURBON  
BULLEIT RYE  
CROWN ROYAL  
CROWN ROYAL APPLE  
DEWARS WHITE LABEL  
EAGLE RARE  
ELIJAH CRAIG SMALL BATCH  
FOUR ROSES SINGLE BARREL  
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

## *BOURBON, RYE & SCOTCH (CONT.)*

SKREWBALL  
SUNTORY TOKI  
TULLAMORE DEW  
UNCLE NEAREST 1884  
WHISTLEPIG 10YR  
WOODFORD RESERVE

## N/A SPIRITS

RITUAL AGAVE ALTERNATIVE  
LYRES AMERICAN MALT  
SEEDLIP GARDEN 108  
SEEDLIP SPICE 94  
SEEDLIP GROVE 42

## SOFT DRINKS & JUICES

COKE  
DIET COKE  
SPRITE  
GINGER ALE  
GINGER BEER  
TONIC WATER  
LEMONADE  
ICED TEA  
CRANBERRY JUICE  
ORANGE JUICE  
GRAPEFRUIT JUICE  
PINEAPPLE JUICE



LAS VEGAS

