



COCKTAILS

Dizzy Flamingo



pere labat 40 rum, two james dr. bird rum,
foco coconut, lime, bittersmens elemakule
tiki bitters
\$12

Fire Island



arete tequila blanco, strega, blood orange-
calabrian chili-honey, lime, spice rim
\$14

Down the Barrel



rittenhouse rye, sfumato amaro, ramazzotti
amaro, lemon, orgeat, angostura bitters
\$13
*contains nuts

Into the Boneyards



appleton 8 yr rum, trois rivières rum,
pajarote tamarind liqueur, baking spices,
bittersmens ginger bitters, angostura bitters
\$14

La Dictadura Perfecta



el dorado 8 yr, zucca amaro, kronan swedish
punsch, passionfruit, scrappy's black lemon bitters
\$13

Wyman Park Swizzle



diplomatico planas rum, chinola mango,
bandoeg pandan liqueur, lime, thai basil,
bittersmens elemakule tiki bitters
\$14

Girl from Ipanema



batavia arrack, trakal patagonian
spirit, rothman & winter quince
liqueur, asian pear-clove, lime
\$14

Whirlybird



hamilton estate black pot still rum,
st. george bruto americano, liber pineapple
gomme, scrappy's lime bitters
\$13

Macau Sour



yokka koji awarmari, luzhou laojiao san ren
xuan baijou, chinese five spice, lemon,
hakutsuru plum wine
\$13

No Passport Required



9north white rum, 9north especial spiced
rum, hoodoo chicory liqueur, pf dry
curacao, sweet potato, orange, lemon
\$15

Remington Roller



boomsma oude genever, viamundi sotol, pf
dry curacao, nixta elote liqueur, aronia berry
liqueur, lime, grenadine, peychaud's bitters
\$14

15 Minutes of Fame



rosemary infused palomo mezcal,
heirloom genepy, stellare primo aperitivo,
cranberry, lime
\$12

BEER & WINE

Draft

Peabody Heights OOP Bohemian
Pacifico Lager
Manor Hill Pils
Checkerspot Juniperus IPA
Cigar City Maduro Brown Ale
Guinness Stout

Rotating Drafts

Tropical Tap
Seasonal Draft

glass	pitcher
\$4	\$12
\$5	\$16
\$6	\$18
\$8	\$24
\$6	\$18
\$7	\$21

price varies
ask your server

Wine

Sparkling

Terre di Marca Prosecco
Cantian de Sorbara Lambrusco

White & Rosé

Raza Vinho Verde
Oynos Pinot Grigio
Bellevue Chardonnay
Old Westminster Rosé

Red

Girasole Vineyards Pinot Noir
Milenrama Rioja

glass	bottle
\$10	\$38
\$10	\$38
\$8	\$30
\$9	\$34
\$10	\$38
\$12	\$45
\$11	\$42
\$10	\$38

Bottles & Cans

Miller High Life	\$4
Natty Light Naturday	\$4
Coors Banquet	\$4
Tecate Original	\$5
Red Stripe	\$5
Stillwater Extra Dry Saison	\$8
Crooked Crab Furious	\$7
George Hefeweizen	\$6
Sierra Nevada Pale Ale	\$6
Peabody Heights Astrodon IPA	\$6
Angry Orchard Cider	\$6
Anxo Cidre Blanc	\$8



View a complete
list of spirits.

SPIRIT FREE

Road Less Traveled

pathfinder amaro, blood orange-calabrian
chili-honey, lime, ginger beer
\$12

Harvest Moon

rituals whiskey, sweet potato, orange, lemon,
all the bitter new orleans bitters
\$12

If the Shoe Fits

mionetto n.a. prosecco & aperitif, soda water
\$12

NA Beer

Good Times IPA	\$7
Athletic Upside Dawn Golden	\$6
Lagunitas Hopwater	\$5

NA Wine

Mionetto NA Prosecco \$10 / 36

Soft Drinks	\$4
Iced Tea	\$4
La Colombe Coffee	\$4
Hot Tea	\$4





SHAREABLES

Spam Chips & Dip
fried spam, house-made
french onion dip, furikake
\$13

Tuna Tartare
raw tuna, spicy mayo, pickled fresnos
chillis, mango, shrimp chips
\$18

House Seasoned Fries
\$7

Tempura Green Beans
citrus zest, green curry mayo
\$15

Crab Dumplings
lump crab, curry sauce, chives
\$20

Plátanos Maduros
avocado crema, queso, pickled red onions
\$12

Half Dozen Oysters
wellfleet oysters, prickly pear,
jalapenos
\$18

Chicken Wings
1 lb. jumbo wings, rice flour, choice of
mango hot sauce, pomegranate
walnut sauce, fire island dry spice, or
three-chili hot sauce
\$16

SALADS

add: Chicken \$7, Steak \$10, Crab \$12

Citrus Salad
quinoa, red onion, szechuan peanuts,
cilantro, mint, fish sauce vinaigrette
\$12

Watercress Salad
cherry tomatoes, jicama, cucumber,
cilantro-green goddess
\$16

Charred Cabbage
napa cabbage, toasted walnuts,
parmesan, piquillo-honey dressing
\$17

Classic Caesar Salad
grilled romaine, brioche croutons,
pickled onions, anchovies,
caesar dressing
\$16

SANDWICHES

all sandwiches & burgers served with fries

Traditional Burger
half pound short rib patty, lettuce,
tomato, cheddar cheese,
dukes mayo
\$16

Substitute with Impossible Burger

Big Kahuna Burger
"Umm this is a tasty burger."

pineapple bacon jam, cilantro,
pepper jack, green curry mayo
\$18

Fried Chicken Sandwich
buttermilk chicken thigh, hot sauce,
sweet slaw, mango jam, fresno
\$16

Rum and Coke
pulled pork, diplomático
mantuano rum and coke sauce,
cilantro, pickled carrots
\$16

Flamingo Cabana Club
turkey, bacon, avocado,
lettuce, tomato, harissa mayo,
country white bread
\$17

The Shroom
sautéed oyster mushrooms,
caramelized onions, curry mayo,
pickled carrots, cilantro
\$17

BIG DISHES

Fish and Chips
tempura battered cod,
house fries,
malt vinegar aioli
\$25

Hanger Steak
8 oz. cut, coconut
peppercorn sauce,
pomme frites
\$28

Half Chicken
house spice, trinidadian
green sauce, carrot puree,
oyster mushrooms
\$23

Cauliflower
half head cauliflower,
coconut cauli puree, mint,
szechuan peanuts
\$21

DESSERTS

Rum Baba
planteray o.f.t.d. rum syrup,
mascarpone whipped crème,
mango sauce
\$13

Yuzu Panna Cotta
yuzu marmalade,
blackberry pearls
\$12

Banana Fritters
tempura bananas, coconut,
sesame seeds, blood orange,
vanilla ice cream
\$14


Menu By
Chef Blaine Welsh