



## SHAREABLES

### *Spam Chips & Dip*

fried spam, house-made  
french onion dip, furikake  
**\$13**

### *Citrus Salad (gf)*

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

### *Tempura Green Beans (v)*

citrus zest, green curry mayo  
**\$15**

### *Plátanos Maduros (v)*

avocado crema, queso, pickled red onions  
**\$12**

### *Half Dozen Oysters (gf)*

salt grass oysters, prickly pear, jalapenos  
**\$18**

### *Tuna Tartare*

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

### *French Toast Sticks (v)*

brioche french toast, rum caramel,  
candied walnuts, blueberry  
cardamom compote  
**\$10**

## BIG PLATES

### *Frisée Salad*

poached egg, lardons, cherry  
tomato vinaigrette  
**\$16**

### *Breakfast Burrito*

scrambled eggs, red rice, jalapeno,  
cilantro, fingerling potatoes  
**Tofu \$17 | Spam \$18**

### *Chilaquiles (v)*

corn tortillas, fried egg, salsa roja,  
cotija cheese, cabbage,  
crema mexicana  
**\$17**

### *Steak & Eggs*

4 oz. hanger steak, two eggs,  
mint chimichurri, fingerling  
potatoes  
**\$23**

### *Chorizo Scramble*

chorizo sausage, scrambled eggs,  
mint chimichurri, fingerling  
potatoes  
**\$20**

### *Trad Brunch*

two eggs, bacon, fingerling  
potatoes, country white bread  
**\$20**

### *Cubana Madame*

pulled pork, ham, pickle,  
fried egg, sauce mornay,  
country white bread  
**\$20**

### *Blue Corn Pancakes (v)*

two pancakes, maple syrup,  
mango jam  
**\$18**

### *Brunch Burger (gf opt.)*

fried egg, caramelized onions,  
cheddar cheese, mayonaise  
**Beef \$18 | Plant Based \$18**

### *Crab Eggs Benedict*

jumbo lump crab, poached eggs,  
brioche, hollandaise, frisée salad  
**\$23**

## SIDES

Three pieces bacon	<b>\$6</b>
Chorizo link	<b>\$9</b>
Two free range eggs	<b>\$5</b>
Crispy smashed fingerling potatoes	<b>\$6</b>
Sliced avocado	<b>\$3</b>
Bread with jam & butter	<b>\$2</b>
Brioche with jam & butter	<b>\$3</b>

## 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*

# PINK Flamingo



## COCKTAILS

*Bloody Mary*  
st. george green chile  
vodka, house bloody  
mix, hosreradish  
**\$12**

*Sangria*  
tropical fruit, pisco,  
falernum, meletti  
amaro, rioja  
**\$12 / \$50 pitcher**

*Bikini Bellini*  
chinola mango,  
ginger, terra di marca  
prosecco  
**\$13**

*Mimosa*  
fresh orange juice, dc  
mandarinetto, terra di  
marca prosecco  
**\$12**

*House of Spice*  
kiyomi rum, combier  
kümmel, curry leaf  
honey, lime  
**\$14**

## BEER & WINE

### Draft

	glass	pitcher
Peabody Heights OOP Bohemian	\$4	\$12
Pacifico Lager	\$5	\$16
Manor Hill Pils	\$6	\$18
Checkerspot Juniperus IPA	\$8	\$24
Cigar City Maduro Brown Ale	\$6	\$18
Guinness Stout	\$7	\$21

### Rotating Drafts

Tropical Tap	price varies
Seasonal Draft	ask your server

### Wine

	glass	bottle
<b>Sparkling</b>		
Terre di Marca Prosecco	\$10	\$38
Cantina di Sorbara Lambrusco	\$10	\$38
<b>White &amp; Rosé</b>		
Raza Vinho Verde	\$8	\$30
Oynos Pinot Grigio	\$9	\$34
Bellevue Chardonnay	\$10	\$38
Old Westminster Rosé	\$12	\$45
<b>Red</b>		
Girasole Vineyards Pinot Noir	\$11	\$42
Milenrama Rioja	\$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	\$7
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

