



COCKTAILS

Dizzy Flamingo



la favorite 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 Lite	\$5
Miller High Life	\$4
Natty Light Naturday	\$4
Coors Banquet	\$4
Tecate Original	\$5
Red Stripe	\$5
Troeg's Perpetual IPA	\$7
Peabody Heights Astrodon IPA	\$6
Oliver Brewing Co. B'more Sour	\$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





SMALLS

Spam Chips & Dip

fried spam, house-made
french onion dip, furikake

\$13

Oxtail Dumplings

homemade dumplings,
braised oxtail, salsa macha

\$18

Roasted Carrots

anchovy vinaigrette, furikake

\$15

Tempura Green Beans (v)

citrus zest, green curry mayo

\$14

Butternut Squash Soup

aleppo chili oil, tempura egg

\$16

Crispy Tofu (v)

three chili sauce, romanesco,
peanuts, edible flowers

\$17

Baby Kale Salad (v, gf)

watermelon radish, apples, goat cheese,
toasted pepitas, cardamom citrus vinaigrette

\$15

Duck Tenders à l' Orange

yuzu l'orange sauce, szechuan peanuts

\$18

Curried Golden Beets (v, gf)

curry spice-roasted beets, whipped goat
cheese, roasted pistachios, mint

\$16

BIGS

Fish and Chips

tempura battered cod,
house fries, malt vinegar aioli

\$26

NY Strip Steak

12 oz. cut, coconut peppercorn
sauce, house seasoned fries

\$40

Charred Cabbage (v, gf, nuts)

napa cabbage, toasted walnuts, vegan
parmesan, piquillo-honey dressing

\$18

Seafood Risotto

smoked mussels, tempura prawn,
bonito flakes, curry leaf oil

\$32

Fried Half Chicken

curry spiced fried chicken,
roasted squash, house biscuit

\$28

Duck Pappardelle

shredded duck, coconut chili ragu,
thai basil

\$30

BURGERS

served with fries
gluten free bun optional

Traditional Burger

half pound short rib patty, lettuce,
tomato, cheddar cheese, dukes mayo

\$18

Substitute with Plant Based Patty

Big Kahuna Burger

"Umm this is a tasty burger."

pineapple jam, cilantro, pepper jack,
green curry mayo

\$20



Menu By

Chef Blaine Welsh

WINGS

Chicken Wings

1 lb. jumbo wings, rice flour, choice of...
fire island dry spice or three chili hot sauce

\$16

SIDES

House Seasoned Fries \$7

Roasted Squash \$6

Sautéed Kale with
garlic and pine nuts \$6

House Biscuit
honey butter and yuzu
marmalade \$6



DESSERTS



Banana Mousse

cacao nibs, nilla wafer crumble, toasted
coconut, pineapple caramel, brûlée banana

\$13

Chocolate Torte Cake

blueberry compote, rum whipped cream

\$12

EVENTS

at

PINK FLAMINGO

Check out our website to learn
more about private events and
our monthly event calendar.