



SHAREABLES

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

Baby Kale Salad (v, gf)
watermelon radish, granny smith
apples, goat cheese, toasted pepitas,
cardamom citrus vinaigrette
\$12

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

French Toast Sticks (v)
brioche french toast, rum caramel,
candied walnuts, blueberry
cardamom compote
\$10

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

Curried Golden Beets (v, gf)
curry spice-roasted beets,
whipped goat cheese, roasted
pistachios, mint
\$16

BIG PLATES

Fri&e 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
6 oz. ny strip, two eggs, mint
chimichurri, fingerling
potatoes
\$25

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

Trad Brunch
two eggs, bacon, fingerling
potatoes, country white bread
\$17

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

Blue Corn Pancakes (v)
two pancakes, maple syrup,
blueberry compote
\$18

Brunch Burger (gf opt.)
fried egg, caramelized onions,
cheddar cheese, mayonnaise
Beef \$18 | Plant Based \$18

Eggs Benedict
ham, poached eggs, brioche,
hollandaise, frisée salad
\$23

SIDES

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

DESSERTS

Banana Mousse
cacao nibs, nilla wafer crumble,
toasted coconut, pineapple caramel,
brûlée banana
\$13

Chocolate Torte Cake
blueberry compote,
rum whipped cream
\$12



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 ask your server
Seasonal Draft	

Wine

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

