

PINK Flamingo



COCKTAILS

Dizzy Flamingo

la favorite rum, two james dr. bird rum, foco coconut, lime, bittersmens elemakule tiki bitters
\$13

Fire Island

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

Isle of the Bog

slaine irish whiskey, la calle spiced tepache, ginger, lemon, bittersmens xocolatl mole bitters, rum jm fume volcanique, candied ginger
\$14

Kingston Groove

appleton 8 yr rum, don ciccio mandarinetto, lustau brandy de juarez, guava-tarragon, angostura bitters, orange peel
\$15

Blue Lagoon

avua prata cachaca, don ciccio ambrosia aperitif, giffard blue curacao, orange, grapefruit, coconut cream, baking spice, torched cinnamon
\$15
add an Underberg float for \$3

Dead in the Water

catoctin creek shanendoah pink gin, cocchi rosa, pierre ferrand yuzu curacao, roots mastiha, lime, strawberry salt
\$15

Flamingo Cup

diplomatico planas rum, pink's no. 1, lime, kiwi-pink peppercorn, thyme, raspberries
\$14

Whirlybird

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

White Cap

transcontinental line high seas rum, doctor bird pineapple rum, heirloom pineapple amaro, cocchi americano, orange bitters, orange peel
\$15

Monsoon Season

the funk jamaican rum, trois rivieres rum, heirloom genepy, lemon, fassionola, dehydrated lemon, branded cherry
\$14

Pura Vida

tedorigawa junmami sake, kota pandan liqueur, yuzu-thai basil-limeade
\$13

Glow Worm

palomo mezcal, midori, don ciccio finochietto, melon-lemon balm oleo saccharum, lime, fee foam, sour gummy worm
\$13

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
Seasonal Draft

price varies
ask your server

Wine

	glass	bottle
Sparkling		
Terre di Marca Prosecco	\$10	\$38
Cantian de Sorbara Lambrusco	\$10	\$38
White & Rosé		
Raza Vinho Verde	\$8	\$30
Oynos Pinot Grigio	\$9	\$34
Camporosso Gavi	\$11	\$42
Old Westminster Rosé	\$12	\$45
Red		
Poggio Anima Sangiovese	\$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
\$13

The Shallows
lyres n.a. cane spirit, fassionola, lime, all the bitter aromatic bitters
\$12

Yuzu-Thai Basil-Limeade
\$8

If the Shoe Fits
mionetto n.a. prosecco & aperitif, soda water
\$12

NA Beer

Best Day Brewing Kolsch \$7
Athletic Free Wave Hazy IPA \$6
Lagunitas Hopwater \$5

NA Wine

Mionetto NA Prosecco \$10 / 36

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



PINK Flamingo



SMALLS

Spam Chips & Dip

fried spam, house-made
french onion dip, furikake

\$13

Oxtail Dumplings (nuts)

homemade dumplings,
braised oxtail, salsa macha

\$18

Roasted Carrots

anchovy vinaigrette, furikake

\$15

Tempura Green Beans (v)

citrus zest, green curry mayo

\$14

Plátanos Maduros

avocado crema, queso, pickled red onions

\$12

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

Fried Half Chicken

curry spiced fried chicken,
roasted carrots, house biscuit

\$28

Duck Pappardelle

shredded duck, coconut chili ragu,
thai basil

\$30

Charred Cabbage (v, gf, nuts)

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

\$18

BURGERS

served with fries
gluten free bun optional

Traditional Burger

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

\$18

Big Kahuna Burger

"Umm this is a tasty burger"

pineapple jam, cilantro, pepper jack,
green curry mayo

\$20

Substitute with Plant Based Patty

burger add ons: avocado (\$3), bacon (\$2), caramelized onions (\$2), pickles (\$1)

WINGS

Chicken Wings

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

\$16

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.



Menu By
Chef Blaine Welsh

SIDES

House Seasoned Fries \$7

Fried Salted Plantains \$7

Sautéed Kale with
garlic and pine nuts \$6

House Biscuit
honey butter and yuzu
marmalade \$6