



COCKTAILS

Dizzy Flamingo



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

Fire Island



arette 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



catocin 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 rivières rum,
heirloom genepy, lemon, fassionola,
dehydrated lemon, brandied 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

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
Cantina de Sorbara Lambrusco

White & Rosé

Raza Vinho Verde
Oynos Pinot Grigio
Camporosso Gavi
Old Westminster Rosé

Red

Baiocco Sangiovese
Milenrama Rioja

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

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	\$6

NA Wine

Mionetto NA Prosecco	\$10/36
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Soft Drinks	\$4
Iced Tea	\$4
La Colombe Coffee	\$4
Hot Tea	\$4



View a complete
list of spirits.





SMALLS

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

Ceviche (gf)
marinated fish & shrimp, lime,
peppers, cilantro, mint, prawn chips
\$18

Flaming O's (v)
tempura-battered onion rings,
three-chili sauce, black lava salt
\$12

Roasted Chayote Squash (v, + gf)
chimichurri, mint, lime
\$12

Crispy Pork Belly (gf)
pineapple slaw, lime salt
\$16

Green-Lipped Mussels
merguez sausage, lager broth, shallots,
ginger, aleppo butter, toasted sourdough
\$18

Conch Fritters
mojo sauce
\$15

Tiger Salad (v, + gf)
chopped celery, cucumber,
pickled watermelon radish, scallions,
shiso-sesame vinaigrette
\$15

Summer Salad (v, gf)
mixed greens, endive, gooseberry,
red onion, cotija, grapefruit vinaigrette
\$16

salad add ons:
fried fish (\$10), fried chicken thigh (\$8),
curried tofu (\$8), shrimp (\$12),
grilled steak (\$14)

BIGS

Fish & Chips
tempura battered cod, miso glaze, shiso
bonito flakes, seasoned fries, grilled lime
\$26

Wagyu Flank Steak (gf)
8 oz. cut, mojo sauce, fried yucca,
roasted chayote squash
\$34

Jerk Half Chicken (gf)
slow-roasted heritage chicken,
pineapple slaw, saffron rice & beans
\$28

Curried Tofu (v, + gf)
coconut rice, cucumber, citrus,
black garlic molasses, herbs
\$23

Snapper a la Plancha (gf)
guajillo pepper sauce, tostones,
endive salad, grapefruit vinaigrette
\$34

BURGERS & SANDWICHES

served with house seasoned fries • gluten free bun optional

Traditional Burger
half pound short rib patty, lettuce, tomato,
red onion, american cheese, dukes mayo
\$18

Maitake Mushroom Sandwich (v)
fried maitake mushrooms, miso mayo,
pickled radish, greens
\$16

Big Kahuna Burger
"Umm this is a tasty burger."
pineapple bacon jam, cilantro,
pepper jack, green curry mayo
\$20

Substitute with a Plant Based Patty

Fried Chicken Sandwich
jerk buffalo sauce,
pineapple slaw
\$17
add ons: avocado (\$3), bacon (\$2),
caramelized onions (\$2), pickles (\$1)



Menu By
Chef Ricky Johnson

SIDES

House Seasoned Fries	\$7
Fried Yucca	\$8
Saffron Rice & Beans	\$8
Coconut Rice	\$8
Prawn Chips	\$6
Tostones	\$7

WINGS

Fried Chicken Wings (gf)
1 lb. jumbo wings, rice flour, choice of...
fire island dry spice • three-chili hot sauce • mojo sauce
buffalo soldier • tamarind rum bbq • miso glaze with furikake
\$16

DESSERTS

Banana Pavé
layered banana creme, rum &
coffee cookies, cocoa nibs
\$13

Piña Colada Panna Cotta (gf)
toasted coconut, lime salt,
caramelized pineapple
\$12

EVENTS
at
PINK FLAMINGO

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