PINK Flamingo

SHAREABLES

Spam Chips & Dip (gf)
fried spam, red miso maple dip, furikake, pickled onion
$13

Flaming O's (v)
tempura battered onion rings, scotch bonnet sauce, lime zest, black lava salt
$12

Crab Fritters
mojo remoulade, aleppo pepper
$16

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

Cider Donuts (v)
maple glaze, cinnamon, sugar
$8

Caesar Salad
baby green lettuce, house caesar, jerk croutons, cotija, chimichurri
$13

salad add ons:

shrimp ($12)
fried maitake mushrooms ($8)
roast chicken breast ($8)
flank steak ($18)

BRUNCH PLATES

Breakfast Roll
pork belly, fried egg, american cheese, miso mayo, crispy potatoes
$17

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

Short Rib Hash
potatoes, short rib, sofrito, fried egg
$21

Traditional Burger
half pound short rib patty, lettuce, tomato, red onion, american cheese, dukes mayo
Beef $18 | Plant Based $18

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

Breakfast Burrito (v opt)
scrambled eggs, cotija, crema, saffron rice, pickled onion, avocado, crispy potatoes
Tofu $18 | Pork Belly $20
Short Rib $22

Shrimp & Grits
creamy yellow corn grits, sautéed shrimp, mojo sauce, cilantro, cotija
$24

Chilaquiles (v)
corn tortillas, fried egg, salsa roja, cotija cheese, avocado, radicchio, crema mexicana
$18

Steak & Eggs
8 oz. wagyu flank steak, two eggs, chimichurri, crispy potatoes
$28

SIDES

Three Pieces Bacon	**$6**
Two Free Range Eggs	**$5**
Crispy Potatoes	**$6**
Yellow Corn Grits	**$6**
Sliced Avocado	**$3**
Bread with Jam & Butter	**$3**

DESSERTS

Chocolate Saffron Panna Cotta
mexican chocolate shavings
$12

Rumcello Cheesecake
hibiscus curd, lime zest
$12

Cider Funnel Cake
cinnamon & sugar
$9

Menu By
Chef Ricky Johnson

PINK Flamingo

COCKTAILS

Bloody Mary
st. george green chile vodka, house bloody mix, horseradish
$12

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

Bikini Bellini
chinola mango, ginger, le culture prosecco
$13

Mimosa
fresh orange juice, dc mandarinetto, le culture prosecco
$12 / $50 pitcher

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

PF Michelada
pacifico lager, house bloody mix, fire island spice rum, lime
$12

BEER & WINE

Draft

	glass	pitcher
Peabody Heights OOP Bohemian	$4	$12
Pacifico Lager	$6	$18
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
Sparkling		
Le Colture Prosecco	$11	$42
Cantina di Sorbara Lambrusco	$10	$38
White & Rosé		
Raza Vinho Verde	$8	$30
Oynos Pinot Grigio	$9	$34
Sea Pearl Sauvignon Blanc	$11	$42
Old Westminster Rosé	$12	$45
Red		
Baiocco Sangiovese	$11	$42
Milenrama Rioja	$10	$38

Bottles & Cans

Miller Lite	$5
Miller High Life	$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

Low Tide
lyres n.a. cane spirit, caramelized pineapple, lime, all the bitter aromatic bitters
$12

Ginger-Kumquat-Lemonade
$8

If The Shoe Fitz
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