



COCKTAILS

Dizzy Flamingo

clément blanc rum, bsc avenue white rum, foco coconut, lime, bittermens elemakule tiki bitters \$13

Fire Island

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

Whirlybird

hamilton estate black pot still rum, st. george bruto americano, liber pineapple gomme, scrappy's lime bitters \$14

Glamour Boy

appleton 8yr rum, smith & cross rum, lemon hart 151 rum, montenegro amaro, earl grey-clove, lime, grapefruit, bittermens molé bitters, vieux pontelier absinthe, mint, cinnamon stick \$15

Angry Admiral

el dorado 8yr rum, lyon blackberry rum, tempus fugit crème de cacao, prickly pear-chipotle honey, grapefruit, lime, chipotle-blackberry \$14

El Santo Matcho

palomo mezcal, gabriel boudier matcha liqueur, combier kümmel, dolin genepy, avocado oil-honey, lemon, curry leaf \$14

Spice Trade

diplomatico planas rum, chairman's reserve spiced rum, antica torino amaro della sacra, spiced apple, coconut cream, lemon, torched cinnamon stick \$15

Miss Kalabaza

green river 1885 bourbon, hoodoo chicory liqueur, c&r allspice dram, spiced pumpkin, bittermens ginger bitters, orange peel \$13

Rogue Wave

old line 'swimcall' rum-whiskey blend, underberg bitter, tempus fugit crème de banane, caramelized pineapple, flamed orange peel \$13

Flamingos in Space

*contains nuts
bimini barrel reserve gin, amaro di angostura, lazzaroni maraschino, red plum orgeat*, lemon, brandied cherry \$15

Cabin Cruiser

joto nigori sake, kota pandan liqueur, kumquat-ginger lemonade, candied ginger \$13

Tortuga

probitas green label rum, catoctin creek applejack, heirloom genepy, lustau px sherry, orange peel \$13

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
Seasonal Draft

price varies
ask your server

Wine

	glass	bottle
Sparkling		
Le Colture Prosecco	\$11	\$42
Cantina de 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	\$8
Angry Orchard Cider	\$6
Anxo Cidre Blanc	\$8

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



View a complete list of spirits.





SMALLS

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

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

Yucca Bravas (v, gf)
ancho aioli, garlic, herbs, cotija cheese
\$14

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

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

Crab Fritters
mojo remoulade, aleppo pepper
\$16

Ground Provisions (vt, gf)
sautéed yucca, calabaza squash, okra,
culantro, chimichurri
\$14

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)

BIGS

Fish and Chips
tempura cod, miso glaze,
bonito flakes, seasoned fries
\$27

Molé Short Ribs (gf)
braised short ribs, mojo rice,
delfino cilantro, toasted sesame seeds
\$34

Seafood Sofrito (gf)
lobster, shrimp, sofrito lobster broth,
crab, saffron rice
\$36

Coconut Curry Calabaza (vt)
roasted pumpkin, red lentils,
micro greens, flour tortilla
\$25

Jerk Chicken (gf)
roasted jerk chicken, pineapple slaw,
saffron rice & beans
\$28

Wagyu Flank Steak (gf)
8 oz cut, fried yucca, citrus oil,
chimichurri, pickled onion
\$35

BURGERS & SANDWICHES

served with house seasoned fries • gluten free bun available

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

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

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

Fried Chicken Sandwich
breaded thigh, jerk buffalo sauce,
pineapple slaw
\$17

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

SIDES

House Seasoned Fries \$7
Prawn Chips \$6
Fried Yucca \$9
Mojo Rice \$8
Saffron Rice \$8
Black Beans \$8



Menu By
Chef Ricky Johnson

WINGS

Chicken Wings
1 lb. jumbo wings, rice flour, choice of...
buffalo soldier • mojo sauce • coconut curry •
scotch bonnet • fire island dry rub
with house made blue cheese or ranch dressing
\$16

EVENTS
at
PINK FLAMINGO

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