

# THE FLIPPER SIDE

## Cocktails

<b>HUMMINGBIRD</b> .....	.....\$13
A rosy concoction with pisco, Campari, elderflower, lime and pineapple	
<b>BRAINKILLER</b> .....	.....\$12
Brugal Añejo rum, crème de coconut, lime, pineapple	
<b>CLASSIC DAIQUIRI</b> .....	.....\$11
Rum, sugar cane, lime served in a coupe, make it a Hemingway for an extra \$2	
<b>M-M-MY PALOMA</b> .....	.....\$12
A Mexican classic: tequila, lime and grapefruit juice and grapefruit soda	
<b>LORENA'S CLOUD COVER</b> .....	.....\$15
Ron Zacapa, Agostura and orange bitters with a dash of sugar, make it an Old Fashioned by subbing bourbon	
<b>MOJITO WITH NO NAME</b> .....	.....\$10
Mint, lime, white rum, sugar, simple and delicious	
<b>A MANGO CALLED RITA</b> .....	.....\$13
Gran Centenario reposado tequila, mango purée, agave syrup, lime and a dash of rocoto pepper for spiciness	
<b>ESPRESSO MARTINIQUE</b> .....	.....\$14
Zaya rum, Kraken Spiced Rum, Kahlúa and a fluffy cloud of cream on top	

## CAN'T DECIDE? GET A PUNCH

### STILTSVILLE SPECIAL ..... \$13

Rum Punch with pineapple and coconut honoring the Prohibition rum village on stilts in Biscayne Bay, served in a souvenir cup

### PINEAPPLE EXPRESS . \$15

Mt. Gay Black Barrel Rum, Plantation Pineapple Rum, house pineapple cordial, crushed ice

## Cans & Bottles

### SELTZER:

FOUNDERS Mas Agave Seltzer .. \$5

### BEER:

TERRAPIN Luau Krunkles IPA .... \$5

FOUNDERS All Day IPA ..... \$6

NODA Jam Session 16oz ..... \$6

BELL'S Two Hearted Ale 16oz .... \$6

SOL ..... \$4

TECATE Cerveza ..... \$4

PABST BLUE RIBBON 16oz. .... \$4

CORONA . .... \$4

CORONA LIGHT. .... \$4

SIERRA NEVADA Pale Ale ..... \$5

LAGUNITAS IPA ..... \$6

## Wines

### REDS

EVOLUTION PINOT NOIR ..... \$10

JOEL GOTT CABERNET ..... \$12

BODEGA FILON GARNACHA ..... \$8

### WHITES

ROSÉ-MANGO SANGRIA ..... \$9

HOUSE ROSÉ ..... \$7

ESTANCIA PINOT GRIGIO BLEND ..... \$8

LUZON BLANCO ..... \$7

PROA CAVA BRUT..... \$7

## Words *to know*

**CANCHAS** Peruvian corn nuts

**CHAUFA** Peruvian fried rice

**CRIOLO** Creolle preparation

**GUARAPO** pressed sugar cane juice

**HUANCAÍNA** fresh cheese & aji amarillo pepper sauce

**LECHE DE TIGRE** the acidic marinade for ceviches

**LECHON** roast pork

**MARIQUITAS** plantain chips

**MOJO** garlic-citrus marinade

**TALLERINE** stir fried noodles

**TOSTONES** smashed crispy plantains

**YUCA** starchy root vegetable

**YUMA** Cuban slang for the USA

## Drafts

BURIAL ..... \$9

*Rotating*

MODELO ..... \$6

*Especial*

STONE ..... \$6

*Buenaveza Mexican Lager*

RESIDENT CULTURE ..... \$9

*Lightning Drops Hazy IPA*

ROTATING SEASONAL TAP .....

*Ask your server*

## Drinks

Jupiña ..... \$5

Sugar free Jupiña ..... \$5

Ironbeer ..... \$5

Inca Cola..... \$5

Topo Chico Mineral Water ..... \$\$

Coke ..... \$2.75

Diet Coke ..... \$2.75

Sprite ..... \$2.75

Dr. Pepper..... \$2.75

Coke Zero ..... \$2.75

Sweet Tea ..... \$2.75

Unsweet Tea ..... \$2.75

## DESSERT

**KEY LIME PIE**..... \$8

You know it, you love it. Graham cracker crust, key lime custard and whipped cream

**GUAVA MARIA** ..... \$5

Cream cheese ice cream topped with guava and Maria cookies

**FLAN** ..... \$6

Traditional vanilla custard with a burnt sugar top and caramelized syrup