

# THE FLIPPER SIDE

## Cocktails

### NEW STUFF

- PINEAPPLE EXPRESS . . . . . \$13**  
Spiced rum, Plantation Pineapple Rum, house pineapple cordial, crushed ice
- HOW DO YOU DRINK THEM APPLES . . . . \$12**  
Captain Morgan Private Stock, brown sugar syrup, ginger beer and fire-roasted apples, tastes like an internal snuggle
- CALLE SOL OLD FASHIONED . . . . . \$15**  
Bulleit Rye, Angostura bitters with a dash of sugar, become more interesting by trying one with rum instead
- JUAN'S PISCO . . . . . \$15**  
Pisco, lemon juice, Angostura bitters and ginger ale - chef's recipe and it's good
- FUZZY WUZZY . . . . . \$12**  
Smoky Sombra mezcal, peach purée & schnapps, house sour

### CLASSIC STUFF

- MOJITO WITH NO NAME . . . . . \$10**  
Don Q white rum, mint, lime, sugar - simple and delicious  
Flavor it for +\$2: roasted apple, passion fruit or peach
- A PROPER DAIQUIRI . . . . . \$10**  
Bacardi white rum, sugar cane, lime - shaken and served ice cold in a coupe glass (fresh, never frozen)  
Flavor it for +\$2: passion fruit or Hemingway-style
- M-M-MY PALOMA . . . . . \$10**  
Lunazul Blanco tequila, lime and grapefruit soda
- MARGARITA WITH NO NAME . . . . . \$10**  
Lunazul Blanco 100% blue agave tequila, with fresh juices & house sour  
Flavor it for +\$2: roasted apple, passion fruit or peach

## 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

**TEQUILA KNOCK OUT .. \$13**  
We call it the T.K.O: Lunazul Blanco tequila, pomegranate juice, lime juice, grapefruit juice and ginger beer

## Cans & Bottles

### SELTZER:

TOPO CHICO Guava Seltzer . . . . \$5

### BEER:

- TERRAPIN Luau Krunkles IPA . . . . \$5
- BELL'S Two Hearted Ale 16oz . . . . \$6
- SOL Cerveza . . . . . \$5
- NODA Rotating
- NODA Pitchside Pilsner . . . . . \$6  
(official beer of Charlotte FC)
- TECATE Cerveza . . . . . \$4
- PABST BLUE RIBBON 16oz. . . . . \$4
- CORONA . . . . . \$5
- CORONA LIGHT. . . . . \$5
- SIERRA NEVADA Pale Ale . . . . . \$5

## Wines

### REDS

- EVOLUTION PINOT NOIR . . . . . \$12
- JOEL GOTT CABERNET . . . . . \$13
- BODEGA FILON GARNACHA . . . . . \$8
- APPLE-CINNAMON SANGRIA. . . . . \$9

### WHITES

- 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
- 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
- PISCO** a Peruvian brandy
- 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
- CATAWBA . . . . . \$9  
White Zombie White Ale

## Drinks

- Jupiña . . . . . \$5
- Jarritos (Grapefruit) . . . . . \$5
- Inca Cola. . . . . \$5
- Topo Chico Mineral Water . . . . . \$3
- Coke . . . . . \$3
- Diet Coke . . . . . \$3
- Sprite . . . . . \$3
- Dr. Pepper. . . . . \$3
- Sweet Tea . . . . . \$3
- Unsweet Tea . . . . . \$3

## DESSERT

- KEY LIME PIE. . . . . \$9**  
You know it, you love it. Graham cracker crust, key lime custard and whipped cream
- GUAVA MARIA . . . . . \$6**  
Strawberry & cream cheese ice cream topped with guava and Maria cookies
- FLAN . . . . . \$7**  
Traditional vanilla custard with a burnt sugar top and caramelized syrup

# La Cafeteria... \$9

Grab a lunch plate with 1 entrée and 2 sides from our hot bar  
11 am - 3 pm on weekdays, no substitutions or shares  
Menu may change based upon availability

## EVERY DAY

**LECHON** - Roast pork marinated with our house mojo for 24 hours and roasted for 10 hours

**CHICKEN CHAUFA** - Stir fried rice and chicken, cooked in a wok with snow peas, red peppers, egg, onions, ginger, garlic, scallions, dark soy, jasmine rice and garnished with toasted sesame seeds

**PICADILLO** - Ground beef cooked with onions, garlic and red peppers. Mixed with chopped raisins, capers and olives

### SIDES

**JASMINE RICE**

**CUBAN BLACK BEANS**

**SALAD** - comes with sherry vinaigrette

**SOUP** - Sopa del dia

**VEGETABLE** - Fresh seasonal vegetables prepared daily by the chef

**MON** **ARROZ CON POLLO**  
Roasted chicken breast and thigh in sofrito rice with peas and peppers

**TUE** **IMPERIAL RICE**  
Yellow rice with shredded chicken, layered with cheese, aioli and then baked

**WED** **ROPA VIEJA**  
Braised shredded beef stew with sofrito, tomato, capers and green olives

**THU** **CHICKEN ESTOFADO**  
Peruvian chicken and potato stew with olives, garlic, lemon and onions

**FRI** **FISH OF THE DAY**  
Chef's selection of seafood, prepared traditionally and seasonally

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