

THE FLIPPER SIDE

Cocktails

FUN STUFF

- EL BOTERO** \$13
Bacardi rum, blanco tequila, Campari, lime, pineapple, passion fruit and topped with bubbly cava
- ROCOTORITA** \$11
Lunazul blanco tequila, lime, house sour, and spicy rocoto pepper sauce
- PEACH ON LA PLAYA** \$16
Crew favorite! Ron Zacappa rum, peach liqueur, house sour, topped with lemon-lime soda
- M-M-MY PALOMA** \$11
Lunazul Blanco tequila, lime and grapefruit soda
- BAJA WATER** \$12
Coconut rum, melon liqueur, blue curaçao, pineapple juice and lemon-lime soda

CLASSIC STUFF

- MOJITO WITH NO NAME** \$10
Don Q white rum, mint, lime, sugar - simple and delicious
Flavor it for +\$2: watermelon, 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: watermelon or Hemingway-style
- *PISCO SOUR** \$14
Pisco, lemon juice, egg white and simple syrup, shaken until frothy and cold, extremely Peruvian (limited supplies)
- CAIPIRINHA** \$11
Traditional Brazilian cocktail made with lime juice, cane sugar and Leblon Cachaca, a rum-like spirit distilled from fresh sugar cane juice

CAN'T DECIDE? GET A PUNCH

- THE FLAMBUOYANCY** \$14
Plantation Pineapple rum, blanco tequila, prickly pear syrup, grapefruit juice, and a splash of lemon-lime soda
- STILTSVILLE SPECIAL** \$13
Rum Punch with pineapple and coconut honoring the Prohibition rum village on stilts in Biscayne Bay, served in a souvenir cup

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

WHITES

- PEACH-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
- 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
- TALLERIN** 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
- CAFÉ FLAN**. \$7
Traditional vanilla-coffee custard with a burnt sugar top and caramelized syrup