

THE FLIPPER SIDE

SouthPark



Cocktails

MOJITO WITH NO NAME. \$10 Bacardi Superior White Rum, muddled mint, fresh lime, sugar—the classic	SLIM IN THE SUN \$13 Hornitos Plata Tequila, Pierre Ferrand Dry Curaçao, lime juice, agave nectar
BANANA DAQ \$16 Kill Devil Rum, Giffard Banane du Bresil, Amaretto, lime juice and spiced simple syrup	HEAT & HUMIDITY \$12 Spicy house infused three-pepper tequila, fresh juices and house sour with prickly pear syrup
MAI TAI \$13 Bacardi Ocho Rum, Bacardi Gold Rum, simple syrup, Pierre Ferrand Dry Curaçao, almond orgeat syrup	PINEAPPLE MINT MARGARITA. \$11 House infused pineapple mint tequila, fresh juices and house made sour mix
OPEN SESAME \$11 Astral Blanco Tequila, Triple Sec, lime juice, sesame oil, cucumber, salt	*PISCO SOUR \$14 Pisco, lemon juice, egg white and simple syrup Make it purple with a Chicha Morada cordial. +\$1

CAN'T DECIDE? GET A PUNCH

THE FLAMBUOYANCY

Plantation Pineapple rum, blanco tequila, prickly pear syrup, grapefruit juice, and a splash of lemon-lime soda, served in a souvenir cup \$15

THE STILTSVILLE SPECIAL

El Jimador Añejo tequila, lime juice, orange juice, pineapple juice, simple syrup, passionfruit purée—honoring the Prohibition rum village on stilts in Biscayne Bay, (changes seasonally) \$15

Cans & Bottles

SELTZER:

TOPO CHICO *Hard Seltzers* \$5

BEER:

TERRAPIN <i>Luau Krunkles IPA</i> \$6
CIGAR CITY <i>Jai Alai IPA</i> \$6
SOL <i>Cerveza</i> \$5
PILSEN CALLAO <i>Peruvian pilsner</i> . \$6
TECATE <i>Cerveza</i> \$5
MICH ULTRA \$5
CORONA \$6
CORONA LIGHT. \$6
MODELO ORO \$5
PBR \$4
BIRDSONG <i>Rewind Lager w/ Lime</i> . . . \$9
NODA <i>Pitchside Pilsner</i> \$9 <i>(official beer of Charlotte FC)</i>
ATHLETIC <i>Free Wave Hazy Ipa</i> . . . \$5 <i>(non-alcoholic)</i>
CORONA \$6 <i>(non-alcoholic)</i>

Wines

REDS

SOKOL BLOSSER PINOT NOIR \$13/50
LURBIRA GARNACHA \$11/44
MONTECILLO CRIANZA RIOJA \$11/44
AMALAYA MALBEC. \$12/46
MARY TAYLOR DOURO. \$12/46
HESS MAVERICK RANCHES CAB. . . . \$15/58

WHITES

RAEBURN CHARDONNAY \$9/34
CELLER PINOL GARNACHA BLANCA . \$12/46
ANTXIOLA GETARIAKO TXAKOLINA . . \$13/50
BODEGAS ROBALINO ALBARINO . . \$13/50
ERIC LOUIS SAUVIGNON BLANC . . . \$12/46
CHELHALEM PINOT GRIS \$11/44

PINKS AND BUBBLES

BODINI ROSÉ \$11/44
GOUGENHEIM SPARKLING ROSÉ. . . \$11/44
RAVENTOS I BLANCS DE BLANC . . . \$15/58
SEASONAL SANGRIA. \$11/-

MOCKTAILS

0 + 0 = 0 \$9 Cut Above Zero Proof Agave Blanco, lime juice, Corona N/A
FATA MORGANA. \$9 Cut Above Zero Proof Mezcal, lemon juice, simple syrup
NADA PALOMA \$9 Cut Above Zero Proof Agave Blanco, grapefruit juice, lime juice, agave nectar, Jarritos Grapefruit
JUICE PALACE \$6 Orange juice, pineapple juice, lemon juice, desert pear syrup, grenadine, club soda

Drafts

MODELO \$6 <i>Especial</i>
STONE \$7 <i>Buenaveza Mexican Lager</i>
MIDDLE JAMES \$9 <i>Mango Man Wheat Ale</i>
ROTATING SEASONAL \$9 <i>Local Breweries</i>

Drinks

Jupiña \$5
Jarritos (Grapefruit) \$5
Inca Cola. \$5
Topo Chico Mineral Water \$3
Fountain Drinks \$3
Sweet Tea and Unsweet Tea \$3

THE FLIPPER SIDE



Plaza
Midwood

Cocktails

MOJITO WITH NO NAME. \$10

Bacardi Superior White Rum, muddled mint, fresh lime, sugar—the classic

BANANA DAQ \$16

Kill Devil Rum, Giffard Banane du Bresil, Amaretto, lime juice and spiced simple syrup

MAI TAI \$13

Bacardi Ocho Rum, Bacardi Gold Rum, simple syrup, Pierre Ferrand Dry Curaçao, almond orgeat syrup

OPEN SESAME \$11

Astral Blanco Tequila, Triple Sec, lime juice, sesame oil, cucumber, salt

SLIM IN THE SUN \$13

Hornitos Plata Tequila, Pierre Ferrand Dry Curaçao, lime juice, agave nectar

HEAT & HUMIDITY \$12

Spicy house infused three-pepper tequila, fresh juices and house sour with prickly pear syrup

PINEAPPLE MINT MARGARITA \$11

House infused pineapple mint tequila, fresh juices and house made sour mix

*PISCO SOUR \$14

Pisco, lemon juice, egg white and simple syrup

Make it purple with a Chicha Morada cordial. +\$1

CAN'T DECIDE? GET A PUNCH

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Plantation Pineapple rum, blanco tequila, prickly pear syrup, grapefruit juice, and a splash of lemon-lime soda, served in a souvenir cup \$15

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Cans & Bottles

SELTZER:

TOPO CHICO *Hard Seltzers* \$5

BEER:

TERRAPIN *Luau Krunkles IPA* \$6

CIGAR CITY *Jai Alai IPA* \$6

SOL *Cerveza* \$5

PILSEN CALLAO *Peruvian pilsner* . . \$6

TECATE *Cerveza* \$5

MICH ULTRA \$5

CORONA \$6

CORONA LIGHT. \$6

MODELO ORO \$5

PBR \$4

BIRDSONG *Rewind Lager w/ Lime* . . \$9

NODA *Pitchside Pilsner* \$9

(official beer of Charlotte FC)

ATHLETIC *Free Wave Hazy Ipa* . . . \$5

(non-alcoholic)

CORONA \$6

(non-alcoholic)

Drafts

MODELO \$6
Especial

STONE \$7
Buenaveza Mexican Lager

MIDDLE JAMES \$9
Mango Man Wheat Ale

ROTATING SEASONAL \$9
Local Breweries

Wines

REDS

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CELLER PINOL GARNACHA BLANCA . \$12/46

BODEGAS ROBALINO ALBARINO . . \$13/50

ERIC LOUIS SAUVIGNON BLANC . . . \$12/46

PINKS AND BUBBLES

BODINI ROSÉ \$11/44

GOUGENHEIM SPARKLING ROSÉ. . . \$11/44

PROA CAVA BRUT \$8/32

SEASONAL SANGRIA \$11/-

MOCKTAILS

0 + 0 = 0 \$9

Cut Above Zero Proof Agave Blanco, lime juice, Corona N/A

FATA MORGANA \$9

Cut Above Zero Proof Mezcal, lemon juice, simple syrup

NADA PALOMA \$9

Cut Above Zero Proof Agave Blanco, grapefruit juice, lime juice, agave nectar, Jarritos Grapefruit

JUICE PALACE \$6

Orange juice, pineapple juice, lemon juice, desert pear syrup, grenadine, club soda

Drinks

Jupiña \$5

Jarritos (Grapefruit) \$5

Inca Cola \$5

Topo Chico Mineral Water \$3

Fountain Drinks \$3

Sweet Tea and Unsweet Tea . . . \$3

Lunch Deals... \$10

IN HOUSE AND ONLINE

CHAUFA

Chicken or Lechón. Stir fried rice, cooked in a wok with snow peas, red peppers, egg, onions, ginger, garlic, scallions, dark soy, jasmine rice and garnished with toasted sesame seeds

LECHÓN ASADO

Roast pork marinated with our house mojo for 24 hours and roasted for 10 hours. Served with rice, beans, and sautéed onions on top

PICADILLO

Ground beef cooked with onions, garlic and red peppers. Mixed with raisins, capers and olives. Comes with rice and a side of black beans

MIAMI CUBANO

Sweet ham, lechón, and Swiss cheese on toasted Cuban bread with mustard and pickles, comes with side Solterito salad

SOLTERITO SALAD

Peruvian chopped salad with chicken or pork, romaine, fresh roasted corn, edamame, chickpeas, grape tomato, queso fresco, avocado, red pepper, red onion, cilantro, etc. Choice of dressing

DRESSINGS:

- Sherry Vinaigrette
- Lime & Oil
- Amarillo Ranch
- Guava Vinaigrette

Cans & Bottles

SELTZER:

TOPO CHICO Hard Seltzers \$5

BEER:

- TERRAPIN Luau Krunkles IPA \$6
- CIGAR CITY Jai Alai IPA \$6
- SOL Cerveza \$5
- PILSEN CALLAO Peruvian pilsner . \$6
- TECATE Cerveza \$5
- MICH ULTRA \$5
- CORONA \$6
- CORONA LIGHT. \$6
- MODELO ORO \$5
- PBR \$4
- BIRDSONG Rewind Lager w/ Lime \$9
- NODA Pitchside Pilsner \$9
(official beer of Charlotte FC)
- ATHLETIC Free Wave Hazy Ipa . . . \$5
(non-alcoholic)
- CORONA \$6
(non-alcoholic)

Drafts

- MODELO \$6
Especial
- STONE \$7
Buenaveza Mexican Lager
- MIDDLE JAMES \$9
Mango Man Wheat Ale
- ROTATING SEASONAL \$9
Local Breweries

PUNCHES

STILTSVILLE SPECIAL \$15

El Jimador Añejo tequila, lime juice, orange juice, pineapple juice, simple syrup, passionfruit purée –honoring the Prohibition rum village on stilts in Biscayne Bay (changes seasonally)

THE FLAMBOUYANCY \$15

Plantation Pineapple rum, blanco tequila, prickly pear syrup, grapefruit juice, and a splash of lemon-lime soda, in a souvenir cup

REDS

- SOKOL BLOSSER PINOT NOIR. . . . \$13
- LURBIRA GARNACHA \$11
- MONTECILLO CRIANZA RIOJA \$11
- AMALAYA MALBEC \$12
- MARY TAYLOR DOURO \$12
- HESS MAVERICK RANCHES CAB. . . \$15

WHITES

- RAEBURN CHARDONNAY \$9
- CELLER PINOL GARNACHA BLANCA . \$12
- ANTXIOLA GETARIAKO TXAKOLINA . \$13
- BODEGAS ROBALINO ALBARINO . . . \$13
- ERIC LOUIS SAUVIGNON BLANC . . . \$12
- CHELHALEM PINOT GRIS \$11

PINKS AND BUBBLES

- PRISMA ROSÉ \$11
- GOUGENHEIM SPARKLING ROSÉ . . \$11
- RAVENTOS I BLANCS DE BLANC . . . \$15
- SEASONAL SANGRIA \$11

Drinks

- Jupiña \$5
- Jarritos (Grapefruit) \$5
- Inca Cola. \$5
- Topo Chico Mineral Water . . \$3
- Fountain Drinks \$3
- Sweet Tea and Unsweet Tea . \$3

Words to Know

- CANCHAS** Peruvian corn nuts
- CHAUFA** Peruvian fried rice
- LECHE DE TIGRE** the acidic marinade for ceviches
- MARIQUITAS** plantain chips
- MOJO** garlic-citrus marinade
- YUCA** starchy root vegetable

La Cafeteria... \$11

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 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 **ABUELA'S MEATBALLS**
Beef and pork meatballs in a spiced tomato sauce

Cans & Bottles

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GOUGENHEIM SPARKLING ROSÉ . . \$11

PROA CAVA BRUT \$8

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