

THE FLIPPER SIDE



Cocktails

MOJITO WITH NO NAME..... \$10 Bacardi Superior White Rum, muddled mint, fresh lime, sugar—the classic	PINEAPPLE MINT MARGARITA..... \$11 House infused pineapple mint tequila, fresh juices and house made sour mix
SLIM IN THE SUN \$13 Hornitos Plata Tequila, Pierre Ferrand Dry Curaçao, lime juice, agave nectar	*PISCO SOUR \$14 Pisco, lemon juice, egg white and simple syrup Make it purple with a Chicha Morada cordial +\$1
HEAT & HUMIDITY..... \$12 Spicy house infused three-pepper tequila, fresh juices and house sour with prickly pear syrup	

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

BEER:
CIGAR CITY <i>Jai Alai IPA</i> \$6
SOL Cerveza \$5
PILSEN CALLAO <i>Peruvian pilsner</i> . \$6
TECATE Cerveza \$5
MICH ULTRA \$5
CORONA \$6
CORONA LIGHT. \$6
MODELO ORO \$5
PBR \$4
BIRDSONG <i>Rewind Lager w/ Lime</i> . . . \$9
ATHLETIC Free Wave Hazy Ipa . . . \$5 <i>(non-alcoholic)</i>
CORONA \$6 <i>(non-alcoholic)</i>

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>

Wines

REDS	G/B
SOKOL BLOSSER PINOT NOIR	\$13/50
AMALAYA MALBEC.....	\$12/46
HESS MAVERICK RANCHES CAB. . . .	\$15/58
WHITES	
RAEBURN CHARDONNAY	\$9/34
BODEGAS ROBALINO ALBARINO . .	\$13/50
ERIC LOUIS SAUVIGNON BLANC . . .	\$12/46

PINKS AND BUBBLES

GOUGENHEIM SPARKLING ROSÉ. . .	\$11/44
PROA CAVA BRUT	\$8/32
SEASONAL SANGRIA.....	\$11/–

MOCKTAILS

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

Desserts

GUAVA MARIA \$6 Strawberry & cream cheese ice cream topped with guava and Maria cookies	KEY LIME PIE..... \$9 Graham cracker crust, key lime custard and whipped cream	BANANA PUDDING TRES LECHES..... \$9 Classic tres leches topped with Southern-style banana pudding
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Cocktails

MOJITO WITH NO NAME. \$10	PINEAPPLE MINT MARGARITA. \$11
Bacardi Superior White Rum, muddled mint, fresh lime, sugar—the classic	House infused pineapple mint tequila, fresh juices and house made sour mix
SLIM IN THE SUN \$13	*PISCO SOUR \$14
Hornitos Plata Tequila, Pierre Ferrand Dry Curaçao, lime juice, agave nectar	Pisco, lemon juice, egg white and simple syrup
	Make it purple with a Chicha Morada cordial. +\$1
HEAT & HUMIDITY \$12	
Spicy house infused three-pepper tequila, fresh juices and house sour with prickly pear syrup	

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

BEER:
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
ATHLETIC <i>Free Wave Hazy Ipa</i> . . . \$5
(non-alcoholic)
CORONA \$6
(non-alcoholic)

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>

Wines

REDS

SOKOL BLOSSER PINOT NOIR	\$13/50
AMALAYA MALBEC.	\$12/46
HESS MAVERICK RANCHES CAB.	\$15/58

WHITES

RAEBURN CHARDONNAY	\$9/34
BODEGAS ROBALINO ALBARINO . . .	\$13/50
ERIC LOUIS SAUVIGNON BLANC . . .	\$12/46

PINKS AND BUBBLES

GOUGENHEIM SPARKLING ROSÉ. . .	\$11/44
PROA CAVA BRUT	\$8/32
SEASONAL SANGRIA.	\$11/-

MOCKTAILS

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

Desserts

GUAVA MARIA \$6	KEY LIME PIE. \$9	BANANA PUDDING
Strawberry & cream cheese ice cream topped with guava and Maria cookies	Graham cracker crust, key lime custard and whipped cream	TRES LECHES. \$9
		Classic tres leches topped with Southern-style banana pudding

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

BEER:

- 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
- ATHLETIC *Free Wave Hazy Ipa* ...\$5
(non-alcoholic)
- CORONA\$6
(non-alcoholic)

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

WINE

BY THE GLASS

REDS

- SOKOL BLOSSER PINOT NOIR. \$13
- AMALAYA MALBEC \$12
- HESS MAVERICK CAB \$15

WHITES

- RAEBURN CHARDONNAY \$9
- BODEGAS ROBALINO ALBARINO ... \$13
- ERIC LOUIS SAUVIGNON BLANC ... \$12

PINKS AND BUBBLES

- PROA CAVA BRUT \$8
- GOUGENHEIM SPARKLING ROSÉ.. \$11
- 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

Mocktails

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

La Cafeteria... \$11

PLAZA MIDWOOD

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	MON ARROZ CON POLLO Roasted chicken breast and thigh in sofrito rice with peas and peppers
	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	TUE IMPERIAL RICE Yellow rice with shredded chicken, layered with cheese, aioli and then baked
	PICADILLO - Ground beef cooked with onions, garlic and red peppers. Mixed with raisins, capers and olives	WED ROPA VIEJA Braised shredded beef stew with sofrito, tomato, capers and green olives
	SIDES	THU CHICKEN ESTOFADO Peruvian chicken and potato stew with olives, garlic, lemon and onions
	JASMINE RICE	FRI ABUELA'S MEATBALLS Beef and pork meatballs in a spiced tomato sauce
	CUBAN BLACK BEANS	
	SALAD - comes with sherry vinaigrette	
	SOUP - Sopa del dia	
	VEGETABLE - Fresh seasonal vegetables prepared daily by the chef	

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WINE BY THE GLASS

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HESS MAVERICK CAB	\$15

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