



## DINNER

### SMALL PLATES

#### Crab Dip \$14

Dungeness crab, crème, cheddar cheese, peppers and artichoke hearts, served with french bread

#### Chicken Sliders (2) \$10

breaded chicken, cabbage, cilantro, cilantro aioli

#### Deviled Egg Trio \$8

three deviled eggs each uniquely prepared  
bacon deviled egg- salmon deviled egg - kim chee deviled egg

#### Basa Fish Tacos (2) \$9

breaded basa filets, avocado, fresh salsa, corn tortilla

#### Charcuterie Platter \$17

fine cooked & dry cured meats, fruits, nuts, grilled breads

#### Hummus Plate \$10

Rosemary infused hummus, pickled red onion, marinated olives, toasted pita bread

#### Chicken Wings & Drumettes \$11

buffalo style served with carrots, celery, blue cheese dressing

#### Flamingo's Carnitas GUA BAO Bun (2) \$11

Slow roasted carnitas, pickled red onion & cabbage, cilantro, hoisin sauce

#### Crispy Calamari 13

Monterey squid, spicy marinara, Meyer lemon-caper aioli

### SALADS

#### Local Organic Field Greens 9

baby organic field greens, cucumber, tomato, croutons, balsamic vinaigrette

#### Slow Roasted Sweet Potato Jam Salad 10

Brussels Sprouts, apples, horseradish citrus vinaigrette

#### Caesar Salad 10

romaine, shaved parmesan, herb croutons

#### Roasted Beet Salad 11

local farmers beets, mache, grapefruit, candied pistachios, goat cheese, citrus vinaigrette

#### Local Strawberry Salad 11

baby kale, toasted almonds, feta, herb croutons, honey-lavender vinaigrette

\* add grilled chicken or shrimp to any salad 5

### ENTREES

#### Ale Batter Fish and Chips 19

tru cod, house cut fries, coleslaw, lemon-caper aioli

#### Slow Roasted Beef Short-Rib 24

Shave brussels sprouts, butter squash spaetzle, red wine sauce

#### Artichoke Raviolis 18

asparagus, aged tomato, parmesan, meyer lemon-garlic cream sauce

#### Grilled Salmon 24

Roasted pepper culi, ratatouille vegetables, garnish with pickled red onion, baby arugula

#### Fried Chicken and Waffles 22

mary's free range chicken, brown butter kale, smoked watermelon-habanero bbq jam

#### Shrimp Carbonara 23

roasted angel hair pasta, applewood smoked bacon, heirloom tomato, parmesan cream

#### House-Made Meatloaf 23

Garlic mashed potatoes, seasonal vegetables, house-made gravy, crispy shallot onions

#### Kalbi Flat Iron Steak 27

House-made gnocchi, roasted mushroom sauce

#### Angus Beef Grilled Fillet Mignon 38

Blue-cheese potato gratin, mushroom Cabernet reduction, seasonal vegetables