



## 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 \$16

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

## SANDWICHES

all sandwiches are served with organic greens or house-cut fries

### Flamingo Club \$14

house cooked turkey breast, lettuce, tomato, apple wood smoked bacon, avocado, chipotle aioli, sourdough bread

### Reuben \$13

corned beef brisket, sauerkraut, Russian dressing, marble rye bread

### Pulled Pork Sandwich \$13

slow braised pork, pickled cabbage, jack cheese, BBQ sauce, brioche bun

### Tuna Melt \$13

albacore tuna, cheddar, lettuce, tomato, sourdough bread

### Angus Burger \$16

applewood smoked bacon, tomato, lettuce, mayo, pickles, brioche bun  
choice of white cheddar, cheddar, swiss or blue cheese

## LUNCH

## SALADS

### Local Organic Field Greens \$9

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

### Caesar Salad \$10

romaine, shaved parmesan, herb croutons

### Roasted Beet Salad \$11

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

### Cobb Salad \$16

iceberg lettuce, grilled chicken, tomato, boiled eggs, avocado, blue cheese, applewood smoked bacon, blue cheese dressing

### Asian Chicken Salad \$14

Napa cabbage, bean sprouts, cucumber, cilantro, carrots, peanuts, won-tons, sesame-ginger dressing

### Slow Roasted Sweet Potato Jam Salad \$10

Brussels Sprouts, apples, horseradish citrus vinaigrette

\* Add grilled chicken or shrimp to any salad \$5

## HOUSE FAVORITES

### Ale Batter Fish and Chips \$17

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

### Artichoke Raviolis \$16

Asparagus, aged tomato, parmesan, meyer lemon-garlic cream

### Slow Roasted Beef Short-Rib \$22

Shave brussels sprouts, butter squash spaetzle, red wine sauce

### Grilled Salmon \$23

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