



# Flamingo

## A•GO•GO

IN THE WAREHOUSE DISTRICT

### APPS

#### SHRIMP A•GO•GO \$9

Roasted red pepper aioli, macadamia nuts, green onions, grilled pineapple, corn salad

#### FRIED HAVARTI CHEESE PLANKS \$7

Fig-balsamic reduction, basil

#### GARLIC PARMESAN CHICKEN BITES \$8

Panéed chicken breast, garlic butter, parmesan cheese, parsley

#### TUNA POKE BOWL \$12

Sushi-grade ahi tuna, ponzu, cilantro, cucumber, sweet onion, sesame seed, scallion, seaweed salad, glass noodles

#### QUESO BLANCO \$7

Charred poblano, tortilla chips

#### SMOKED SALMON SPREAD \$8

Smoked salmon, cream cheese, horseradish, green onions, lemon, capers, dill, saltines

#### NA'CHO NACHOS \$10

Tortilla chips, chorizo, queso blanco, pico de gallo, roasted chilis, green chili aioli

#### ROASTED RED PEPPER HUMMUS \$6

Grilled foccacia, virgin olive oil, sriracha, italian parsley

#### SOUTHERN FRIED ONION RINGS \$6

Buttermilk battered

#### GO•GO BITES \$7

Panko-breaded, bacon, cheddar cheese, sweet peppers, sriracha dipping sauce

### SOUPS

#### CRAWFISH BOIL SOUP \$5

Boil seasoned, corn, potato, trinity

#### FRENCH ONION SOUP AU GRATIN \$7

Caramelized onions, rich beef broth, toasted garlic croustade, swiss & provolone cheeses

### GREENS

All salads come with grilled flatbread

#### CAESAR SALAD \$8

Romaine, parmesan cheese

#### TOSTADA SALAD \$12

Mixed greens, mango salsa, pico de gallo, corn relish, grilled pineapple, cilantro-lime vinaigrette, chihuahua & cheddar cheeses, in a crispy tostada

#### REGAN TUNA SALAD \$14

Seared sushi-grade ahi tuna, avocado, tomato, red onion, lemon, marinated olives, mixed greens, feta dressing

#### SOUTHERN FRIED CHICKEN SALAD \$11

Fried chicken, bacon, cheddar, tomato, cucumber, mixed greens, ranch dressing

#### FENNEL & ASPARAGUS SALAD \$12

Shaved fennel, asparagus, mixed greens, grape tomato, shaved romano cheese, chopped egg, fig & cane-syrup vinaigrette

**ADD:** Garlic chicken \$3, Bronzed shrimp \$4, or Grilled salmon \$5

**DRESSINGS:** Cilantro-Lime Vinaigrette, Caesar, Fig & Cane-Syrup Vinaigrette, Honey Mustard Remoulade, Ranch, or Feta

### FLATBREADS

#### CAPRESE \$9

Fresh mozzarella, extra virgin olive oil, sliced tomato, roasted garlic, basil pesto

#### CHORIZO \$10

Chorizo, avocado, chihuahua cheese, ranchero verde, green chili aioli

#### SHRIMP \$12

Gulf shrimp, goat cheese, hummus, roasted red peppers, sriracha

#### CHICKEN \$11

Blackened chicken, provolone & fresh mozzarella cheeses, marinated olives, tomato

# BURGERS

Served with garlic fries

## ANGUS BEEF BURGER \$9

Angus beef patty, lettuce, tomato, pickle, mayo, brioche bun

**ADD CHEESE:** cheddar, pepper jack, swiss, provolone, or chihuahua \$1.00

**ADD:** Bacon \$1.50

## SOUTH OF THE BORDER BURGER \$12

Angus beef patty, chorizo, chihuahua cheese, grilled poblano, ranchero verde, brioche bun

## THE JERK BURGER \$11

Jamaican jerked patty, pepper jack cheese, mango salsa, pickled red onion, green chili aioli, brioche bun

## LONE STAR BURGER \$12

Angus beef patty, bacon, grilled onions, cheddar cheese, BBQ sauce, brioche bun

# SANDWICHES & PO-BOYS

Served with garlic fries

## GRILLED CHICKEN CUBAN \$10

Grilled chicken, shaved ham, swiss cheese, pickles, mustard, panini bread

## ACAPULCO CHICKEN SANDWICH \$11

Grilled garlic chicken, avocado, pico de gallo, chihuahua cheese, green chili aioli, brioche bun

## BUSHWOOD COUNTRY CLUB \$13

Roasted chicken, bacon, ham, swiss & American cheeses, lettuce, tomato, mayo, honey mustard, whole wheat

## FRIED GULF FISH TORTA \$11

Masa crusted gulf fish, pickled red onion, queso blanco, brioche bun

## BBQ PORK CHOP PO-BOY \$11

Grilled pork chop, onion rings, collard greens, smoky BBQ sauce, chihuahua cheese, french bread

## FRIED SHRIMP PO-BOY \$12

Lettuce, tomato, pickle, mayo, lemon, french bread

# ENTRÉES

## GRILLED LEMON CHICKEN ROTINI \$15

Fried capers, grilled lemon, fresh herbs, marinated veggies & olives, shaved romano cheese, pan gravy

## CHICKEN FRIED CHICKEN \$13

Chicken breast, mashed potatoes, white gravy, corn macque choux

## BRONZED REDFISH \$18

Garlic butter, grilled lemon, dirty rice, collard greens

## NORTHWEST BARBECUED SALMON \$20

BBQ'd style of the pacific northwest, fresh dill, roasted grape tomato, grilled asparagus

## SMOKED GOUDA CORN GRITS & SHRIMP \$14

Creamy smoked gouda grits, shrimp, butter, garlic, beer, fresh herbs & tomato

## MASA CRUSTED GULF FISH \$13

Deep fried, queso blanco, tropical fruit salsa, black bean rice, cilantro salad

## JAMAICAN JERK HALF CHICKEN \$18

Black bean rice, collard greens, mango salsa

## FRIED SHRIMP \$14

Onion rings, cornbread hushpuppies, fries, cocktail & tartar sauces

## PANÉED PORK CHOPS VINAIGRETTE \$16

Tomato, avocado, fresh basil, olive oil, shaved romano cheese, balsamic, Go-Go salad

## PASTA ALFREDO GIARDINIERA \$14

Tomato, asparagus, roasted garlic, marinated olives, roasted peppers, parmesan & romano cheeses

## HAWAIIAN TENDERLOIN STEAK KABOB \$25

Grilled pineapple, roasted peppers & onion, mango salsa, mashed potatoes

## RED BEANS & RICE \$10

Smoked sausage, cornbread puppies  
**ADD:** fried chicken thigh or panéed pork chop \$3

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