

FLIP

b u r g e r b o u t i q u e

SHARE PLATES

GOLDEN PICKLES

House-made fried pickle slices
served with buttermilk ranch
5

VODKA BATTERED ONION RINGS

Served with Beer Honey Mustard
5

TUNA TARTARE TACOS

Soy marinated Ahi Tuna, fried Wonton shell,
Avocado, Spicy mayo, sugar snap peas
10

VIETNAMESE CHICKEN WINGS

Tamari, Garlic, Sambal, Cilantro, Honey
7

MONTE CRISTO EGGROLLS

Black Forest ham, roasted turkey, Swiss cheese
Served with Blackberry jalapeno jam
9

FLIP FRY NACHOS

Pico de gallo, Queso fresco, Cilantro lime mayo
Pickled jalapeno
8

SIDES

FLIP FRIES

Served with smoked mayo + ketchup 4
+ *Truffle Parmesan +1.5
+ *Bacon garlic +1.5

VODKA BATTERED ONION RINGS

Hand cut vodka battered onion rings
Served with beer honey mustard
5

SWEET POTATO TOTS

Served with Burnt Marshmallow Foam
4.5

BACON CHEESE MACARONI

Penne pasta, gruyere cream, chopped bacon
5

BRUSSELS SPROUTS

Flash fried with bacon and ginger *gf*
5

GRILLED ASPARAGUS

Olive oil, lemon zest and Parmesan *gf*
5

SALADS

CAESAR

Romaine, Parmesan, Flatbread,
Smoked Caesar dressing

Small 4

Large 7.5

BLT

Iceberg wedge, Bacon, Celery, Tomato,
Blue Cheese dressing

7.5

CHICKEN GRAIN BOWL

Grilled chicken, Farro, Quinoa, Baby kale, Tomato,
Cranberry, Pear, Cucumber, Herbs
Cranberry basil vinaigrette

11

NITROGEN MILKSHAKES **

FOIE GRAS 11

NUTELLA + BURNT MARSHMALLOW 7.5

KRISPY KREME DONUT 6.5

CAPTAIN CRUNCH 6.5

STRAWBERRY SHORTSHAKE 6.5

TURTLE 6.5

VANILLA BEAN 6.5

ABITA ROOT BEER FLOAT 7

SPIKE IT: Ask your server about all of our alcoholic options for your milkshake. (Kahlua, Donut Vodka, Godiva, Grand Marnier, and more)

SODA POP BOTTLES 4

MEXICAN COKE

NEHI PEACH

NEHI GRAPE

ABITA ROOT BEER

BOYLAN'S BLACK CHERRY

BOYLAN'S CREME

BOYLAN'S SHIRLEY TEMPLE

SODA POP FOUNTAIN 2.5

COKE

DIET COKE

COKE ZERO

SPRITE

LEMONADE

GINGER ALE

ICED TEA

OUR SIGNATURE BURGERS

*Chef's signature burgers with compositions specifically chosen for flavor profile, texture, and presentation.
No substitutions please.*

FLIP STACK *	2 smashed beef patties, American cheese, melted onions, tomato, lettuce, B&B pickles, 1000 island sauce 9.5
BBQ *	Angus beef, Pulled brisket, apple fennel slaw, Bourbon Peach BBQ, smoked mayo 11.5
A5 *	Japanese Kobe (Grade A5), smoked gouda, bacon jam, swiss chard, quail egg, smoke mayo. Parm truffle fries 49
BUTCHER CUT *	Angus beef, Emmi Roth bleu cheese, melted onion, frisee, pickled shallot, red wine jam, soy truffle vin 11.5
GOURNAY	Angus beef stuffed with gournay cheese, arugula, crispy fried shallots, roasted garlic aioli 11
BISON *	Ground bison, bacon, cheddar cheese, bibb lettuce, tomato, caramelized onion, fried egg, 1000 island sauce 15
MAC & CHEESE *	Angus beef, panko fried mac & cheese cake, gruyere cream, cheddar, bacon, ketchup 12
OAXACA *	Angus beef, avocado, pico de gallo, queso fresco, cilantro lime mayo 10
LAMBURGER *	Strauss Farms lamb, feta cheese, arugula, tzatziki, cucumber, olive mint tapenade 13
EARTH & TURF *	Mushroom and beef blend, sautéed mushrooms, melted onions, Gruyere, B&B pickles, mushroom mayo 15
TURKEY	Ground turkey, Monterey cheese, avocado, tomato, alfalfa sprouts, pomegranate ketchup 9
SHRIMP	Blackened ground shrimp, tempura fried lemon, iceberg, tomato, cajunaise 12
BUTTERFISH	Buttermilk battered Caribbean Butterfish, pickled jalapeno, iceberg lettuce, smoked tartar sauce 12
FAUXLAFEL	Chickpea, arugula, cucumber, pickled beet, red onion, tzatziki 10

YOUR SIGNATURE BURGERS

PATTY

Angus Beef *	8
Turkey *	7
Bison *	12
Grilled Chicken	7.5
Fried Chicken	8
Fauxlafel	7

VEG TOPPINGS

Bibb lettuce	
Tomato	
B&B Pickles	
Pickled Onion	
Melted Onion	+0.5
Arugula	+0.5
Cucumber	+0.5
Pico de Gallo	+1

BUN

No Bun (protein plate)	
Brioche Bun	
Lettuce Wrap	
Gluten-Free Bun	+1.5

PREMIUM TOPPINGS

Sautéed Mushrooms	+1
Sliced Avocado	+2
Bacon	+1.5
Fried egg	+1.5

CHEESE

American	+1
Swiss	+1
Cheddar	+1
Blue	+1.5
Feta	+1.5
Goat	+1.5

SAUCES

Ketchup	
Mustard	
Smoked Mayo	
Hot Sauce	
1000 Island Sauce	+0.25
Ranch	+0.25
BBQ	+0.25
Honey Mustard	+0.25

OTHER IMPORTANT STUFF

OUR EVERYDAY LUNCH SPECIAL:

Add a side (fries, sweet tots, or small Caesar salad) and fountain drink to any burger for +4

GUEST ADVISORY

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

** DO NOT ATTEMPT TO CONSUME ANY PRODUCTS CONTAINING LIQUID NITROGEN UNTIL IT HAS FULLY EVAPORATED