ALL - DAY MENU

We use a Black Angus USDA Prime Beef. American-style Kobe Beef and Grass Fed when available. Our House Made Burger is Ground daily and Hand Pressed to 6oz. All Burgers are cooked Medium unless otherwise requested.

FLIPSIDE BURGER \$8.95 The Classic with American Cheese, LT\*, Caramelized Onions, Special Sauce

CLASSIC \$7.95 On a Toasted Bun, LTP\*

**TRUFFLED SHROOM** \$12.95 Cremini Mushrooms, Melted Gruyere, Truffle Mayo

**BRUISER** \$9.95 Blackening Spice, Point Reyes Blue, Caramelize Onions, Mayo

MR. ORTEGA \$12.95 Pepper Jack, Guacamole, Roasted Chilies, Chipotle Mayo

**LORRAINE** \$ 12.50 Applewood Smoked Bacon, Fried Egg, Gruyere, Caramelized Onions

HOLY FALAFEL \$9.50 House Made Patty, Tatzikki, LTOP\* ITALIAN STALLION \$8.95 House Made Chicken Patty, Fresh Mozzarella, Balsamic Onions, Tomato, Basil Mayo

GRASS FED \$14.95 Naturally Raised Grass Fed Beef, Available Any Style\*

**CASABLANCA** \$14.95 House Made Lamb Patty, Preserved Lemon Tatzikki, Cucumber, Tomato Garlic Harissa

**GOBBLER** \$9.95 Fresh Ground Turkey Patty, Cranberry Relish, Sweet Potato Chips, Mayo

HOWLIE \$10.95 Breaded Fresh Cod, Lemon Caper Aioli, Vegetable Slaw

TEXAN \$12.50 Smoked Gouda, BBQ - Bacon, Onion Rings

**RATATOUILLE** \$8.95 Roasted Eggplant, Squash, Zucchini, Red Bell, Mushrooms, Onions, Basil Mayo, Tomato Spread

ADD: Fries, Green Salad, Vegetable Slaw, Applewood Smoked Bacon, Chili, Guacamole, Cheese, Egg 2.00 Mushrooms, Jalapenos, Red Onion, Extra Sauce, Caramelized Onion .75

\*LT: Lettuce, Tomato | \*LTP: Market Lettuce, Sliced Tomato, and Pickles | \*LTOP: LTP, Red Onion

#### STARTERS

**RUSTIC SOUP** Cup \$3 Bowl \$5.95 Potato, Bacon, Cheddar

**ON THE FLIPSIDE** \$5.95 Crispy Potatoes, Pickled Jalapenos, Chili, Cheese, Onions, Sour Cream, Scallions

SNOOKIES DELIGHT \$4.95 Beer Batter Fried House Made Pickles, Ranch Dip PAPA'S POPPERS \$7.95

6 Breaded House Made Jalapenos: Bacon Cream Cheese & Cilantro Lime Cream Cheese Fillings

LOCALLY FAMOUS \$8.95 Your Choice: Buffalo, BBQ or Plain Chicken Wings, Served with Blue Cheese or Ranch Dressing, Celery & Carrots MISS MUFFETT \$6.50

Deep Fried Spring Hill Cheese Curd, Served with Garlic Marinara

**OUR MEAT BALLS** \$6.95 Megan's Secret Blend, Hand Rolled, Parmesan, Marinara

SANDWICHES \_

CHOICE OF FRIES OR GREEN SALAD

MENAGE FROMAGE \$7.95 Your Choice of 3 Melted Cheeses Mild or Spicy.

**JUST YOUR BLT** \$9.95 Applewood Smoked Bacon, \*LT, Mayo. Your Choice of Bread

KOBE REUBEN \$11.95 Sauerkraut, Gruyere, Russian Dressing on Rye

FLIPPIN CLUB \$11.95 Chicken Breast, Ham, Bacon, \*LT, Cheddar , Gruyere, Honey Mustard, Mayo. Your Choice of Bread.

MEET- ZE - BALLS \$8.95 Meat Balls, Garlic Marinara, OAXACA Cheese, Basil

KOBE BEEF HOT DOGS, CRISPY & CARAMELIZED

ON A TOP SPLIT BUN

CHICAGO \$6.95 \*LTP,1000 Island, Celery Salt CHILI CHEESE \$7.95 Chili, Cheddar, Jalapenos

**GRANDPA DOG** \$8.95 Cheddar stuffed, Bacon Wrapped, Garlic Aioli **BIG DOG** \$7.95 Corn, Relish, Fresco Cheese

#### SIDES

18% Gratuity will be added for parties of 6 or more. No Substitutions | \$2 Split plate charges apply

FRIES \$3.00 CHILI CHEESE FRIES \$5.25 TRUFFLED FRIES \$6.25 Truffle, Parmesan, Garlic VEGETABLE SLAW \$3.50 
 SWEET FRIES
 \$4.95

 WAFFLE FRIES
 \$5.25

 POTATO SALAD
 \$5.25

 MAC & CHEESE
 \$5.50

 HOUSE O'RINGS
 \$5.50

#### SALADS

CAESAR \$7.95 Roasted Garlic Dressing, House Made Brown Butter Croutons

**CLASSIC COBB** \$8.95 Hearts of Romaine, Point Reyes Blue, Bacon Bites, Tomato, Boiled Egg, Scallion, Ranch Dressing

**MEDITERRANEAN** \$7.95 Mix Greens, Feta, Kalamata Olive, Cucumber, Cherry Tomato, Red Onion, Lemon Thyme Vinaigrette.

**GREEN GODDESS** \$6.95 Hearts of Romaine, Cherry Tomato, Avocado, Red Onion, Goddess Dressing

**CANDY APPLE** \$7.95 Baby Spinach, Point Reyes Blue, Spiced Walnut, Green Apple, Crasin Vinaigrette

**ADD:** Beef Patty, Turkey Patty, Grilled Chicken, Falafel, Crispy Cod \$5.00

#### ENTREES

MAC - N - CHEESE \$7.95 Cheddar, Brown Butter Bread Crumbs Available in ADULT VERSION - Ask your Server \$10.95

**FRIED CHICKEN** \$12.95 Leg and Thigh served with Cole Slaw or Potato Salad

FISH & CHIPS \$10.50 Breaded Fresh Cod, Served with Cole Slaw, Seasoned Fries, Lemon Caper Aioli

1/2 RACK OF BABY BACK RIBS \$17.95 Tender Pork Ribs, Onion Rings, BBQ Sauce, Slaw

#### SHAKES & DESSERTS

CLASSICS \$5.95 Adult Version 9.95 Vanilla, Chocolate, Strawberry, Coffee, Banana **NUTELLA \$6.95** Vanilla, Nutella, Chocolate Coulis COOKIES&CREAM \$6.95 Load of Oreos, Chocolate Coulis Add: Bourbon \$3 CAMPFIRE \$6.95 House Made Toasted Marshmallow, Vanilla Ice Cream lohnnie Walker **NEAPOLITAN BANANA SPLIT \$7.95** Vanilla, Chocolate, Strawberry Gelato PIE OF THE DAY \$5.95 Ask vour Server COBBLER A LA MODE \$6.95 Ask your Server **BROWNIE FUNDAY** \$7.95 Brownie, Vanilla Ice Cream, Chocolate Coulis, Whip Cream, Spiced Walnut, Cherry HOUSE MADE GELATO Scoop : 1- \$3.50 | 2-\$6 | 3-\$8.50 Chocolate, French Vanilla, Strawberry, Espresso

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### BREWS SIDE

#### \_\_\_\_ DRAFT BEER \_

	12 OZ MUG	24 OZ MUG	1L MUG
YOUR FLIPSIDE PALE ALE, Made for us by Firestone	4	7	9
LAGUNITAS IPA, CA	4	7	9
SPEAKEASY DOUBLE DADDY IPA, CA	5	8	10
ANCHOR STEAM, CA	4	7	9
BLUE MOON, co	4	7	9
GUINNESS, Ireland	5	8	10
WARSTEINER PILSNER, Germany	4	7	9
COORS LIGHT, CO	4	7	9
WIDMER HEFEWEIZEN, OR	4	7	9
STELLA ARTOIS, Belgium	4	7	9

#### \_\_\_\_\_ BOTTLES & CANS \_\_\_\_\_

BUDWEISER, MO	3
BUD LIGHT, MO	3
CORONA, MEXICO	4
FRULI STRAWBERRY BEER, Belgium	5
REISSDORF KOLSCH 500ML, Germany	7
BODDINGTONS CREAM ALE, England	5
HEINEKEN, Netherlands	5
NEWCASTLE BROWN ALE, England	5
BECKS N/A, Germany	4

#### HAPPY HOUR

### **COMING SOON**

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## WINE SIDE



WINE

WHITE ON TAP	GLASS	CARAFE 120z
2011 ORIGINE, ROSE OF PINOT NOIR, RUSSIAN RIVER	8	15
2009 CHATEAU ST JEAN, CHARDONNAY, SONOMA COUNTY	7	13
2010 PARDUCCI, CHARDONNAY, MENDOCINO COUNTY	7	13
2010 PAUL DOLAN, SAUVIGNON BLANC, MENDOCINO COUNTY	7	13
2010 ZOCKER, GRUNER VELTINER, EDNA VALLEY	8	15

RED ON TAP	GLASS	CARAFE 120z
2009 BERINGER, KNIGHTS VALLEY CABERNET SAUVIGNON	10	19
2008 SIMI, CABERNET SAUVIGNON, ALEXANDER VALLEY	8	15
2009 SANTA BARBARA COLLECTION, PINOT NOIR	8	15
2009 AU BON CLIMAT, PINOT NOIR	8	15
2009 COPPOLA DIRECTOR'S CUT, ZINFANDEL, DRY CREEK	8	15

	BOTTLES	
SPARKLING		

NV ROEDERER, ESTATE BRUT, ALEXANDER VALLEY	10   38
LOUIS BOUILLOT, PERLE D'AURORE, CREMANT ROSE, FRANCE	10   38
OPERA PRIMA - HOUSE SPARKLING	6   22

#### WHITE

2009 RODNEY STRONG, RESERVE, CHARDONNAY, RUSSIAN RIVER	40
2008 MATANZAS CREEK, CHARDONNAY, SONOMA COUNTY	38
2009 BERINGER, PRIVATE RESERVE, NAPA VALLEY	52
2011 ROCHIOLI ESTATE, SAUVIGNON BLANC, RUSSIAN RIVER	45
2010 TANGENT, ALBARINO, EDNA VALLEY	36
2009 CAROL SHELTON, COQUILLE BLANC, PASO ROBLES	39

#### RED

2009 GAMBA, ETSTATES VINEYARDS, OLD VINES ZINFANDEL, RUSSIAN RIVER	56
2010 SEGHESIO, ZINFANDEL, SONOMA COUTY	40
2008 ROCKAWAY, SINGLE VINEYARD, CABERNET, ALEXANDER VALLEY	87
2008 JAMES FAMILY CELLAR, PINOT NOIR , SONOMA COAST	48
2008 DONUM, ESTATE GROWN, PINOT NOIR, RUSSIAN RIVER	85
2009 GIRARD ARTISTRY, BORDEAUX BLEND, NAPPY VALLEY	58
2008 D'ARGENZIO, PETITE SYRAH, RUSSIAN RIVER VALLEY	37

# BAR SIDE

#### FLIP' TAILS

All Cocktails are available by the pitcher

THE DOUBLE WIDE \$9/28 Chinaco Blanco, OR-G Liqueur, Agave, Lime, Ginger Beer

RHU - BARBARIAN \$8/25 Vodka, Strawberry, Cilantro, Lime, Rhubarb Bitters

FIVE & RYE \$9/28 Bulliet Rye, Campari, Ginger, Serrano, Citrus, Chinese Five Spice

KUMQUAT, COME ALL \$9/28 Death's Door Gin, Kumquat, Vanilla, Egg White, Lemon

NO, NINO, TOMORROW! \$9/25 Amaro Nonino, Amaretto, Cardamon, Lemon, Bitters

#### HIPSTER WITH A TALL BOY \$9/28

Encanto Pisco, Gosling's Old Rum, Strawberry Shrub, Citrus, Clove

#### **V.I CREOLE** \$8/25

Cruzan Rum, Aperol, Caramelized Pineapple, Lime

#### GARDEN GNOME LIBERATOR \$8/28

Crop Tomato Vodka, Cucumber, Lemon, Ginger Beer

#### **BANGIN' SHAKES**

NUTELL-ICO \$10

Vanilla Ice Cream, Nutella, Frangelico

COOKIES AND CREAM \$10 Vanilla Ice Cream, Oreo Cookies,

Bourbon

#### **THE CAMPFIRE \$10**

Vanilla Ice Cream, Graham Cracker, Toasted Marshmallow, Chocolate Chips Jonny Walker Red

> THE CALYPSO \$10 Strawberry, Malibu Rum

#### MOCK' tails =

50 - 50 v.2.0 \$4 Orange, Vanilla, Lemon, Soda

THAI - ING ONE On \$4 Basil, Ginger, Chile, Lime, Soda

> **THE STANDARD** \$4 Mint, Lime, Sugar, Soda

#### PLAY IT SAFE

COKE \$3

DIET COKE \$3 COKE ZERO \$3 SPRITE \$3 FANTA \$3 MR PIBB \$3 BARQ'S ROOT BEER \$3 HOT TEA \$3.50

LEMONADE \$3 ICE TEA \$3 VOSS Mineral Water \$6 **PELLEGRINO \$6 COFFEE \$3.50** ESPRESSO \$3.50

### CHILDREN'S MENU

For Ages 10 & Under

ENTREES
HAMBURGER
With or Without Cheese
CORN DOGS
HOT DOG
CHICKEN TENDERS
GRILLED CHEESE SANDWICH
All served With French Fries or Veggies
and a Soft Drink
\$8.95

Served After 10 PM

**SNOOKIES DELIGHT** \$4.95 Beer Batter Fried House Made Pickles, Ranch Dip

**PAPA'S POPPERS** \$7.95 6 Breaded House Made Jalapenos: Bacon Cream Cheese & Cilantro Lime Cream Cheese Fillings

**LOCALLY FAMOUS** \$8.95 Your Choice: Buffalo, BBQ or Plain Chicken Wings, Served with Blue Cheese or Ranch Dressing, Celery & Carrots

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SWEET FRIES \$4.95