

# Bar La Carte

Sandwiches and burgers include a side of french fries (360 cal)  
& crispy castelvetro olives (60 cal)

## **BURRATA WITH PROSCIUTTO | 16**

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini  
720 cal

## **FILET MIGNON FLATBREAD\* | 19**

danish blue & monterey jack cheeses, red onion confit  
1030 cal

## **FILET MIGNON SANDWICH\* | 28**

sliced filet mignon, caramelized onions & mushrooms,  
creamy horseradish sauce  
770 cal

## **COLOSSAL SHRIMP TEMPURA | 30**

lightly battered, with mushrooms, asparagus, red pepper, lemon,  
agrodolce sauce  
1420 cal

## **FILET MIGNON & POTATO WAFFLE\* | 32**

sliced filet mignon, potato waffle, demi glace, creamy horseradish sauce  
650 cal

## **GRILLED LAMB LOLLIPOPS\* | 33**

tomato, arugula, castelvetro olives, herbed goat cheese  
670 cal

## **Chef's Butcher Board**

*served with traditional accouterments*

### **SELECTION OF CHARCUTERIE & ARTISAN CHEESES | 26**

1560 cal

### **SELECTION OF CHARCUTERIE | 22**

1180 cal

### **SELECTION OF ARTISAN CHEESES | 22**

1470 cal

## **THE PRIME BURGER\* | 15**

prime beef, Wisconsin cheddar cheese, peppered bacon  
1020 cal

## **MUSHROOM-FARRO BURGER | 15**

housemade mushroom, chickpea & farro veggie patty, goat cheese, arugula,  
campari tomatoes, fried onion ring  
570 cal

## **CALIFORNIA BURGER\* | 17**

prime beef, tomato, arugula, bacon, avocado, cheddar cheese,  
smoked jalapeño aioli  
1140 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary,  
additional nutrition information is available upon request

cal represents calories

Fleming's abides by all state & local liquor laws

Before placing your order, please inform your Server if anyone in your party has a food allergy

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness, especially if you have certain  
medical conditions; these items may contain raw or undercooked ingredients

# Beers

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**BLUE MOON BELGIAN WHITE | 8**

Denver, Colorado  
170 cal

**BLUE MOON SEASONAL | 8**

Denver, Colorado  
150-180 cal

**KONA BREWING CO.**

**BIG WAVE GOLDEN ALE | 8**

Oahu, Hawaii  
150 cal

**LAGUNITAS IPA | 8**

Petaluma, California  
190 cal

**OMISSION PALE ALE | 8**

Portland, Oregon (Gluten-Free)  
170 cal

**OMMEGANG ABBEY ALE | 11**

Cooperstown, New York  
250 cal

**SAMUEL ADAMS BOSTON LAGER | 8**

Boston, Massachusetts  
170 cal

**SAMUEL ADAMS REBEL IPA | 8**

Boston, Massachusetts  
200 cal

**SIERRA NEVADA TORPEDO EXTRA IPA | 8**

Chico, California  
240 cal

**CORONA EXTRA | 8**

Mexico  
150 cal

**DUVEL STRONG GOLDEN ALE | 11**

Belgium  
220 cal

**HEINEKEN | 8**

Holland  
140 cal

**STELLA ARTOIS | 8**

Belgium  
150 cal

**STELLA ARTOIS CIDRE | 8**

Belgium (Gluten-Free)  
170 cal



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# Hand-Crafted Cocktails

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## Cocktails

### BLUEBERRY LEMON DROP | 13

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry  
230 cal

### CALIFORNIA JAM JAR | 14

Ketel One vodka fresh basil, ripe strawberry & citrus with savory hints on the nose  
240 cal

### MONKS CUP | 11

Pimm's No. 1, alpine vermouth & a hint of exotic herbs  
290 cal

### MOONLIGHT MULE | 15

Belvedere vodka, lemon with aromas of ginger & rosemary  
200 cal

### OLD FASHIONED | 14

Basil Hayden bourbon, aromas of orange peel, layered with sweet toasted vanilla  
140 cal

### OLD MEXICO | 13

Bacardi rum, lime, bitters & a spicy kick from housemade poblano syrup  
240 cal

### ROSÉ FIZZ | 15

Herradura Blanco tequila, lemon, housemade grenadine, sage, topped with sparkling rosé  
230 cal

### ROYALE PAL | 14

Templeton rye, Dolin Blanc & Aperol with a hint of strawberry  
210 cal

### RUSSIAN RIVER GOLD RUSH | 13

Four Roses Small Batch bourbon, honey syrup, finished with RRV pinot noir  
120 cal

### SOCAL V&T | 15

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit  
120 cal

### SOUR GRAPES | 15

Hendrick's gin, alpine vermouth, local jam, fresh herbs  
190 cal

### THE DUCKY | 11

Decoy by Duckhorn sauvignon blanc with fresh lime, served over ice  
110 cal

### THE MANHATTAN | 15

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel  
230 cal

## Fleming's Bourbon Experience | 20

Embark on a guided whiskey tasting experience with 3 selections from America's Kentucky Bourbon Trail, including tasting notes & a brief history on this classic American spirit  
200 cal

## War of the Rosé

6 oz. 150 cal

MIRAVAL, Rosé by Jolie-Pitt & Perrin Côtes de Provence France, 2017 | 17

GRUET, Sparkling Rosé New Mexico, NV | 13

BY.OTT from DOMAINES OTT, Rosé Côtes de Provence France, 2017 | 16

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