

Bar La Carte

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

BURRATA WITH PROSCIUTTO | 15

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

FILET MIGNON FLATBREAD* | 18

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

FILET MIGNON SANDWICH* | 26

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

COLOSSAL SHRIMP TEMPURA | 28

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

FILET MIGNON & POTATO WAFFLE* | 30

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

GRILLED LAMB LOLLIPOPS* | 30

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

Chef's Butcher Board

served with traditional accouterments

SELECTION OF CHARCUTERIE & ARTISAN CHEESES | 23

1560 cal

SELECTION OF CHARCUTERIE | 19

1180 cal

SELECTION OF ARTISAN CHEESES | 19

1470 cal

THE PRIME BURGER* | 14

prime beef, Wisconsin cheddar cheese, peppered bacon
1020 cal

MUSHROOM-FARRO BURGER | 14

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

CALIFORNIA BURGER* | 16

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

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



Hand-Crafted Cocktails

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

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