

Social HOUR

SUNDAY - THURSDAY | 4 PM - 6 PM

HAND-CRAFTED COCKTAILS 9



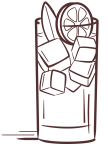
TIME IS HONEY

Maker's Mark bourbon,
lemon, honey syrup,
luxardo cherry
200 cal



KEEP YOUR GIN UP

Gray Whale gin, Jack Rudy
tonic, lime & cucumber
ribbon
280 cal



TEQUILA ME SOFTLY

Sauza Silver tequila,
Cointreau, grenadine,
lemon & Rosé
190 cal



OLIVE A MARTINI

Tito's vodka or Aviation gin
with a splash of dry
vermouth
210/240 cal

BAR BITES

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese,
red onion confit, campari tomato,
black garlic aioli, Fleming's butter
pickles 1180 cal | 16

pairs with DAOU VINEYARDS, CABERNET
SAUVIGNON

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 470 cal | 14
pairs with BÖEN, PINOT NOIR

CRAB CAKE BITES

red pepper & lime butter sauce 1020 cal | 18
pairs with SEA SUN, CHARDONNAY

TEMPURA SHRIMP

apricot horseradish & shaved
green onion 150 cal | 15
pairs with KEEP YOUR GIN UP

SPICY TUNA WONTON*

avocado, seaweed caviar 350 cal | 16
pairs with LOOSEN BROS., RIESLING

COUSCOUS FRITTER**

housemade cashew cheese, pickled
red onions, pea shoots 440 cal | 13
pairs with SILVER GATE, PINOT NOIR

WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato, mint
pesto 450 cal | 15
pairs with BENVOLIO, PINOT GRIGIO

CRISPY CHICKEN BITES

miso, lemon, hot pepper
aioli 930 cal | 14
pairs with TIME IS HONEY

Available in the Bar only Sunday - Thursday, 4PM - 6PM. Not available Easter Sunday (April 9, 2023), Mother's Day (May 14, 2023) or Father's Day (June 18, 2023).

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

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

*This item may be cooked to order. 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..

** Item contains or may contain nuts.

Shareables

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal | 20

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 24

SHRIMP COCKTAIL

horseradish cocktail sauce 230 cal | 22

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 13

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 22

CHILLED SEAFOOD TOWER*

ahi tuna poke, shrimp cocktail, north atlantic lobster tails 900/1500 cal
Serves 1-2 | 75
Serves 4-6 | 145

FEATURED WINES

TALL SAGE, Cabernet Sauvignon Columbia Valley, 2019 9

STONECAP ESTATE, Chardonnay Columbia Valley, 2020 10

HAND-CRAFTED COCKTAILS 17

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla
190 cal

SOCAL V&T

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

BLUEBERRY LEMON DROP

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

THE MANHATTAN

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

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Wines *by the glass*

SPARKLING

GRUET, Brut Rosé New Mexico, NV	14
 MAS FI, Brut Cava Spain, NV	9
MIONETTO, Avantgarde Prosecco Treviso, Italy, NV	11
 SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2018	25

WHITE WINES & BLENDS


BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2018	15
BENVOLIO, Pinot Grigio Friuli DOC, Italy, 2021	10
DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2021	16
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2021	10
 KIM CRAWFORD, Sauvignon Blanc Marlborough, 2021	14
LOOSEN BROS., Dr. L Riesling Mosel, Germany, 2021	10
 RUFFINO, Moscato D'asti Piedmont Italy, 2021	10

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2019	14
DIATOM, Santa Barbara County, 2021	18
 HAHN, Monterey County, 2021	14
HESS COLLECTION, Napa Valley, 2021	16
ROMBAUER, Napa Valley Carneros, 2021	26
SEA SUN, California, 2021	13
 SONOMA-CUTRER, Sonoma Coast Russian River Ranches, 2021	17
STONECAP ESTATE, Columbia Valley, 2020	10

PINOT NOIR


A TO Z WINEWORKS, Oregon, 2021	16
BALADE by BELLE GLOS, Santa Rita Hills Santa Barbara, 2021	21
 GRAN MORAINÉ, Yamhill-Carlton District Willamette Valley, 2019	20
SILVER GATE, California, 2020	11
WALT, La Brisa Sonoma Coast, 2020	23

 These wines are hand-selected by your local Wine Manager and only found at your local Fleming's.



RED WINES OF INTEREST

ABSTRACT by ORIN SWIFT, Red Blend California, 2020	24
CASTELLO DI VOLPAIA, Chianti Classico Italy, 2019	15
CATENA, Vista Flores Malbec Mendoza Argentina, 2019	15
CAYMUS SUISUN, The Walking Fool Suisun Valley, North Coast, 2019	24
COSENTINO, Cigar Old Vines Zinfandel Lodi, 2020	15
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2018	14
MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia, 2020	18
PESSIMIST by DAOU, Red Blend Paso Robles, 2021	15

MERLOT


 DUCKHORN VINEYARDS, Napa Valley, 2020	24
EMMOLO, Napa Valley, 2020	24
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2019	23
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2019	12

CABERNET BLENDS

 BLACKBIRD VINEYARDS 'ARISE', Cabernet Blend Napa Valley, 2018	26
DECOY LIMITED by DUCKHORN, Red Blend Napa Valley, 2019	21
 JUSTIN 'ISOSCELES', Cabernet Blend Paso Robles, 2019	28

CABERNET SAUVIGNON

CAYMUS, Napa Valley (1L), 2020	35
 CROSSBARN by PAUL HOBBS, Napa Valley, 2019	26
DAOU VINEYARDS, Paso Robles, 2021	18
ELLIE'S by HALL, Napa Valley, 2018	25
FPS by B.R. COHN, California, 2017	15
GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020	16
HONIG, Napa Valley, 2019	28
JOSH CELLARS, Craftsman Collection California, 2020	13
POST & BEAM by FAR NIENTE, Napa Valley, 2019	32
QUILT, Napa Valley, 2019	21
SCATTERED PEAKS, Napa Valley, 2019	19
 SIMI, Alexander Valley, 2019	19
TALL SAGE, Columbia Valley, 2019	9

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