

# Social HOUR

SUNDAY - THURSDAY | 4PM - 6PM

## HAND-CRAFTED COCKTAILS 9

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### 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 Handmade vodka or  
Aviation gin with a splash of  
dry vermouth  
210/240 cal

## BAR BITES

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### FLEMING'S PRIME STEAKHOUSE SLIDERS\*

Wisconsin cheddar cheese, red onion  
confit, campari tomato, black garlic aioli,  
Fleming's butter pickles 1180 cal | 17  
*pairs with* DAOU VINEYARDS, CABERNET  
SAUVIGNON

### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam 470 cal | 15  
*pairs with* BÖEN, PINOT NOIR

### CRAB CAKE BITES

red pepper & lime butter sauce 650 cal | 19  
*pairs with* SEA SUN, CHARDONNAY

### TEMPURA SHRIMP

apricot horseradish & shaved  
green onion 340 cal | 16  
*pairs with* KEEP YOUR GIN UP

### SPICY TUNA WONTON\*

avocado, seaweed caviar 350 cal | 17  
*pairs with* LOOSEN BROS., RIESLING

### CHICKPEA EGGPLANT VEGAN CAKES

romesco, arugula, pickled red onions,  
agave lime vinaigrette 440 cal | 14  
*pairs with* SILVER GATE, PINOT NOIR

### WHIPPED BURRATA CROSTINI\*\*

garlic toast, campari tomato,  
mint pesto 360 cal | 16  
*pairs with* BENVOLIO, PINOT GRIGIO

### FILET WELLINGTON BITES

crispy puff pastry, mushroom duxelle,  
parmesan, raspberry drizzle 1490 cal | 19  
*pairs with* OLIVE A MARTINI

### CRISPY CHICKEN BITES

miso, lemon, hot pepper aioli 750 cal | 15  
*pairs with* TIME IS HONEY

Available in the Bar only 4PM - 6PM.

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.

# Bar Menu

## SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal | 24

## BEEF CARPACCIO\*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 26

## SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 17

## AHI TUNA POKE STACK\*

avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 28

## FRESH OYSTERS\*

harvested by hand, flown in daily, freshly shucked and served with house-made mignonette

Half 180 cal | 26

Dozen 340 cal | 50

while supplies last

## CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters

Serves 1-2 1090 cal | 99

Serves 4-6 2400 cal | 186

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce

while supplies last

## HANDHELDS

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*Includes a side of french fries & ketchup*

## THE PRIME BURGER\*

our steakhouse burger, Wisconsin cheddar cheese, peppered bacon 1440 cal | 16

## CRISPY CHICKPEA & EGGPLANT BURGER

house-made chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1140 cal | 15

## CALIFORNIA BURGER\*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1750 cal | 18

## FILET MIGNON SANDWICH\*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1440 cal | 28

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# Wines *by the glass*

## SPARKLING

	BARTENURA, Asti Italy, NV	14
	EMMOLO, California, NV	14
	GRUET, Brut Rosé New Mexico, NV	14
	MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11
	SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2020	25

## WHITE WINES & BLENDS


	BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2022	15
	BENVOLIO, Pinot Grigio Friuli DOC Italy, 2022	10
	CLOS DU VAL, Sauvignon Blanc Napa Valley, 2022	20
	CLOUDY BAY, Sauvignon Blanc Marlborough New Zealand, 2022	23
	CRAGGY RANGE, Sauvignon Blanc Martinborough, 2023	17
	DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2022	16
	GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2022	10
	HONIG, Sauvignon Blanc Napa Valley, 2022	15
	HUBERT BROCHARD, Sancerre France, 2022	24
	LOOSEN BROS., Dr. L Riesling Mosel Germany, 2022	10
	PACO & LOLA, Albarino Rias Baixas Spain, 2022	12

## CHARDONNAY

	CAKEBREAD, Napa Valley, 2022	26
	CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2019	14
	DIATOM, Santa Barbara County, 2022	18
	DUCKHORN, Napa Valley, 2022	18
	HESS COLLECTION, Napa Valley, 2021	16
	LONG MEADOW RANCH, Anderson Valley, 2017	14
	MER SOLEIL RESERVE, Santa Lucia Highlands, 2020	14
	ROMBAUER, Napa Valley Carneros, 2022	26
	SEA SUN, California, 2022	13
	SHAFER RED SHOULDER RANCH, Carneros, 2022	32
	STONECAP ESTATE, Columbia Valley, 2022	10
	WALT, Sonoma Coast, 2019	15

## PINOT NOIR

	A TO Z WINEWORKS, Oregon, 2019	16
	BALADE by BELLE GLOS, Arroyo Seco, 2021	21
	BÖEN, Monterey, Sonoma & Santa Barbara County, 2021	15
	CHERRY PIE, Tri-County, 2020	14
	DUTTON GOLDFIELD, Dutton Ranch, Russian River Valley, 2021	22
	SILVER GATE, California, 2021	11
	WALT, La Brisa Sonoma Coast, 2021	23

 These wines are hand-selected by your local Wine Manager, Mario Martinez, and only found at your Newport Beach Fleming's.


## RED WINES OF INTEREST

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

## MERLOT


EMMOLO, Napa Valley, 2021	24
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2020	23
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2019	12

## CABERNET BLENDS

CHARLES & CHARLES, Double Trouble Red Blend Columbia Valley, 2019	12
DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley, 2021	21
 PENFOLDS BIN 389, Cabernet Shiraz South Australia, 2020	30

## CABERNET SAUVIGNON

 BERINGER KNIGHTS VALLEY RESERVE, Knights Valley, 2019	28
 CAYMUS, Napa Valley (1L), 2021	35
 AUSTIN HOPE -1 LITER, Paso Robles, 2021	24
 CHATEAU MONTELENA, Napa Valley, 2019	40
DAOU VINEYARDS, Paso Robles, 2022	18
ELLIE'S by HALL, Napa Valley, 2019	25
GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020	16
JOSH CELLARS, Craftsman Collection California, 2020	13
 MULLAN ROAD by CAKEBREAD, Columbia Valley, Washington, 2018	20
POST & BEAM by FAR NIENTE, Napa Valley, 2021	32
QUILT, Napa Valley, 2021	21
SCATTERED PEAKS, Napa Valley, 2021	19
TALL SAGE, Columbia Valley, 2021	9

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