

Social HOUR

SUNDAY - THURSDAY | 4PM - 6PM

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 Handmade 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 | 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

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

GRUET, Brut Rosé New Mexico, NV	14
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11
SCHRAMSBERG, Brut Blanc De Blancs North Coast, NV	25
 UMBERTO FIORE, Moscato D'asti Italy, 2022	14

WHITE WINES & BLENDS


BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2022	15
BENVOLIO, Pinot Grigio Friuli DOC Italy, 2021	10
DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2022	16
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2022	10
 KIM CRAWFORD, Sauvignon Blanc Marlborough New Zealand, 2022	15
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2021	10

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2022	14
DIATOM, Santa Barbara County, 2022	18
HESS COLLECTION, Napa Valley, 2021	16
ROMBAUER, Napa Valley Carneros, 2022	26
SEA SUN, California, 2021	13
STONECAP ESTATE, Columbia Valley, 2022	10

PINOT NOIR

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

 These wines are hand-selected by your local Wine Manager, Laurie Catizone, and only found at your San Diego 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, 2021	18
 PALLADINO, Barolo Serralungo D'Alba Peidmont, Italy, 2015	28
PESSIMIST by DAOU, Red Blend Paso Robles, 2022	15

MERLOT

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

CABERNET BLENDS

CHARLES & CHARLES, Double Trouble Red Blend Columbia Valley, 2019	12
DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley, 2021	21

CABERNET SAUVIGNON

DAOU VINEYARDS, Paso Robles, 2022	18
ELLIE'S by HALL, Napa Valley, 2018	25
FPS BY BR COHN, FPS by BR COHN California, 2017	15
GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020	16
HONIG, Napa Valley, 2018	28
JOSH CELLARS, Craftsman Collection California, 2021	13
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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