

Social HOUR

AVAILABLE NIGHTLY | 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

	DECOY, Brut Sparkling California	20
	EMMOLO, Methode Traditionale California	19
	GRUET, Brut Rosé New Mexico	14
	MIONETTO, Avantgarde Prosecco Treviso Italy	11
	RUFFINO, Moscato D'asti Veneto Italy	10
	SCHRAMSBERG, Brut Blanc De Blancs North Coast	25

WHITE WINES & BLENDS


	BELLE GLOS, Rosé Oeil De Perdrix Sonoma County	15
	BENVOLIO, Pinot Grigio Friuli DOC Italy	10
	CLEAN SLATE, Reisling Mosel	13
	CLOUDY BAY, Sauvignon Blanc Marlborough New Zealand	20
	DUCKHORN VINEYARDS, Sauvignon Blanc North Coast	16
	GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand	10
	GRGICH HILLS ESTATE, Rosé Napa Valley	19
	HONIG, Sauvignon Blanc Napa Valley	15
	LOOSEN BROS., Dr. L Riesling Mosel Germany	10
	THE SHEPARD COLLECTION, Rosé	15

CHARDONNAY

	CAVE DE LUGNY, La Carte Mâcon-Lugny France	14
	CHATEAU MONTELENA, Napa Valley, 2017	32
	DIATOM, Santa Barbara County	18
	GRGICH HILLS ESTATE, Napa Valley	23
	HESS COLLECTION, Napa Valley	16
	HOUSE OF BROWN, Central Valley	16
	ROMBAUER, Napa Valley Carneros	26
	SEA SUN, California	13
	STONECAP ESTATE, Columbia Valley	10

PINOT NOIR

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

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

RED WINES OF INTEREST

	ABSTRACT by ORIN SWIFT, Red Blend California	24
🍷	ALEKSANDER, Bordeaux Blend Paso Robles	25
	CASTELLO DI VOLPAIA, Chianti Classico Italy	15
	CATENA, Vista Flores Malbec Mendoza Argentina	15
	CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast	24
🍷	CHATEAU MONTELENA, Zinfandel Napa Valley	22
	COSENTINO, Cigar Old Vines Zinfandel Lodi	15
	MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain	14
	MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia	18
🍷	PENFOLDS, Shiraz Cabernet South Australia	17
	PESSIMIST by DAOU, Red Blend Paso Robles	15
🍷	THE SHEPARD COLLECTION, Cab Franc	25

MERLOT

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

CABERNET BLENDS

🍷	CHARLES & CHARLES, Double Trouble Red Blend Columbia Valley	12
	DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley	21
🍷	PARADUXX by DUCKHORN, Proprietary Red Napa Valley	21

CABERNET SAUVIGNON

	AUSTIN HOPE, Paso Robles	24
	CAYMUS, Napa Valley (1L)	35
	DAOU VINEYARDS, Paso Robles	18
	ELLIE'S by HALL, Napa Valley	25
	GOOSE RIDGE, First Flight Goose Gap Yakima Valley	16
🍷	GRGICH HILLS ESTATE, Napa Valley	30
🍷	HONIG, HONIG Napa Valley	28
	JOSH CELLARS, Craftsman Collection California	13
	POST & BEAM by FAR NIENTE, Napa Valley	32
	QUILT, Napa Valley	21
	SCATTERED PEAKS, Napa Valley	19
	TALL SAGE, Columbia Valley	9

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