

# Social HOUR

SUNDAY - THURSDAY | 4 PM - 6 PM

## HAND-CRAFTED COCKTAILS 9

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### TIME IS HONEY

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



### KEEP YOUR GIN UP

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



### TEQUILA ME SOFTLY

Sauza Silver tequila,  
Cointreau, grenadine,  
lemon & Rosé



### OLIVE A MARTINI

Tito's vodka or Aviation gin  
with a splash of dry  
vermouth

## 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 | 16  
*pairs with* DAOU VINEYARDS, CABERNET  
SAUVIGNON

### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam | 14  
*pairs with* BOEN, PINOT NOIR

### BEEF TARTARE CROSTINI\*\*

black garlic aioli, radish,  
passionfruit gel | 18  
*pairs with* CATENA, MALBEC

### CRAB CAKE BITES

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

### TEMPURA SHRIMP

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

### SPICY TUNA WONTON\*

avocado, seaweed caviar,  
passionfruit gel | 16  
*pairs with* LOOSEN BROS., RIESLING

### CASHEW CHEESE COUSCOUS CAKE\*\*

topped with pickled onion and pea  
shoot tendrils | 13  
*pairs with* EOS, PINOT NOIR

### WHIPPED BURRATA CROSTINI\*\*

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

### CRISPY CHICKEN BITES

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

# Shareables

## SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 920 cal | 20

## AHI TUNA POKE STACK\*

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

## SHRIMP COCKTAIL

horseradish cocktail sauce 300 cal | 22

## SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 610 cal | 13

## BEEF CARPACCIO\*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 21

## CHILLED SEAFOOD TOWER\*

ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1080/1870 cal  
Serves 1-2 | 65  
Serves 4-6 | 125

## FEATURED WINES

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**TALL SAGE**, Cabernet Sauvignon Columbia Valley, 2019 9

**STONECAP ESTATE**, Chardonnay Columbia Valley, 2020 10

## HAND-CRAFTED COCKTAILS 16

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### OLD FASHIONED

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

### TIKI MULE

Wheatley vodka, housemade ginger syrup, fresh-squeezed lime juice & Tiki Bitters  
190 cal

### BLUEBERRY LEMON DROP

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

### THE MANHATTAN

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

### SOCAL V&T

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

\*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.

# Wines *by the glass*

## SPARKLING

GRUET, Brut Rosé New Mexico, NV	14
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11
SCHRAMBERG, Brut Blanc De Blancs North Coast, 2019	25


## WHITE WINES & BLENDS

BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2021	15
BENVOLIO, Pinot Grigio Friuli DOC Italy, 2020	10
DECOY BY DUCKHORN, Sauvignon Blanc California, 2021	14
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2021	10
 JUSTIN, Sauvignon Blanc Central Coast, 2021	15
 LA PERLINA, Moscato Veneto Italy, NV	14
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2021	10
PONZI VINEYARDS, Pinot Gris Willamette Valley, 2021	13


## CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2018	14
HESS COLLECTION, Napa Valley, 2019	16
ROMBAUER, Napa Valley Carneros, 2021	26
SEA SUN, California, 2021	13
STONECAP ESTATE, Columbia Valley, 2020	10

## PINOT NOIR

BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara, 2021	21
BENTON LANE, Willamette Valley, 2020	16
BOEN, Santa Barbara Monterey & Sonoma County, 2020	15
EOS, California, 2019	11
 PATZ & HALL, Sonoma Coast, 2018	32
WALT, La Brisa Sonoma Coast, 2019	23
 WILLAMETTE VALLEY, Willamette Valley, 2020	22

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## RED WINES OF INTEREST

ABSTRACT BY ORIN SWIFT, Red Blend California, 2020	24
 BRANCAIA TRE, Super Tuscan Tuscany, 2019	19
CASTELLO DI VOLPAIA, Chianti Classico Italy, 2020	15
CATENA, Vista Flores Malbec Mendoza Argentina, 2019	15
CAYMUS SUISUN, The Walking Fool Suisun Valley, North Coast, 2021	24
FOUR VINES, The Biker Zinfandel Paso Robles, 2019	15
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2018	14
MOLLYDOOKER, The Boxer Shiraz McLaren Vale, 2020	18
PESSIMIST BY DAOU, Red Blend Paso Robles, 2021	15

## MERLOT

DUCKHORN VINEYARDS, Napa Valley, 2020	24
EMMOLO, Napa Valley, 2019	24
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2019	18
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2019	12


## CABERNET BLENDS

CHARLES & CHARLES, Post No. 35 Columbia Valley, 2018	12
MAD HATTER, Bordeaux Blend Napa Valley, 2019	28
PARADUXX BY DUCKHORN, Proprietary Red Napa Valley, 2019	21

## CABERNET SAUVIGNON

BELLA UNION BY FAR NIENTE, Napa Valley, 2018	32
 CAYMUS, Napa Valley, 2020	36
DAOU VINEYARDS, Paso Robles, 2021	18
 DUCKHORN, Napa Valley, 2019	32
ELLIE'S BY HALL, Napa Valley, 2017	25
 FAUST, Napa Valley, 2019	35
FPS BY B.R. COHN, California, 2017	15
HONIG, Napa Valley, 2019	28
JOSH CELLARS, Craftsman Collection California, 2019	13
QUILT, Napa Valley, 2019	21
TALL SAGE, Columbia Valley, 2019	9

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