

Prime Happy Hour

5-7 pm Nightly in Our Bar

Cocktails

ALPINE FLIGHTPLAN | 9
gin, alpine vermouth, local jam,
fresh herbs
260 cal

BLUEBERRY LEMON DROP | 8
vodka, fresh blueberries, lush
candied lemon, balanced with
fragrant ripe blueberry
260 cal

NOPALES MARGARITA | 11
a classic margarita with lime and
vintage tequila
250 cal

OLD FASHIONED | 8
bourbon, aromas of orange peel,
layered with sweet toasted vanilla
170 cal

SOLSTICE V&T | 10
vodka, tonic syrup & soda water,
with fresh raspberries & rosemary
130 cal

Signature Bites

CRISPY CASTELVETRANO OLIVES | 6
500 cal

FLEMING'S POTATO TOTS | 6
670 cal

SWEET CHILI CALAMARI | 9
770 cal

THE PRIME BURGER* | 10
1400 cal

Wines By The Glass

6 oz. 150 cal

AVALON | 8
Pinot Noir California

BENVOLIO | 7
Pinot Grigio Fruili DOC Italy

CATENA | 11
Malbec Vista Flores Mendoza

DRUMHELLER | 8
Cabernet Sauvignon Columbia Valley

HIGH HEAVEN VITNERS | 11
Red Blend Roaming Elk Columbia Valley

Beer

BLUE MOON SEASONAL | 5
150-180 cal

MUSHROOM-FARRO BURGER | 10
920 cal

CALIFORNIA BURGER* | 12
1450 cal

FILET MIGNON FLATBREAD* | 13
1030 cal

FILET MIGNON SANDWICH* | 19
1140 cal

F Handselected wines specifically for this Fleming's.

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

*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

Bar La Carte

Sandwiches and burgers include a side of french fries (360 cal)

THE PRIME BURGER* | 14
prime beef, Wisconsin cheddar
cheese, peppered bacon 1040 cal

CALIFORNIA BURGER* | 16
prime beef, tomato, arugula, bacon,
avocado, cheddar cheese, smoked
jalapeño aioli 1090 cal

MUSHROOM-FARRO BURGER | 14
housemade mushroom, chickpea
and farro veggie patty, goat
cheese, arugula, campari
tomatoes, fried onion rings 560 cal

FILET MIGNON SANDWICH* | 26
sliced filet mignon, caramelized
onions & mushrooms, creamy
horseradish sauce 780 cal

FLEMING'S POTATO TOTS | 9
smoked chili & jalapeño aioli
add pork belly +4
670-1160 cal

**SLICED FILET MIGNON & POTATO
WAFFLE*** | 30
sliced filet mignon, potato waffle,
demi glace, horseradish cream
sauce 670 cal

FILET MIGNON FLATBREAD* | 18
danish blue & monterey jack
cheeses, red onion confit 1030 cal

SHRIMP SCAMPI | 21
roasted tomatoes, white wine
butter, grilled herb sourdough
640 cal

Chef's Butcher Board

selection of charcuterie & artisan cheeses
960 cal | 23



Before placing your order, please inform your Server if anyone in your party has a food allergy.

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Beer Selections

BLUE MOON SEASONAL | 7
Denver, Colorado
150-180 cal

STELLA ARTOIS CIDRE | 7
Belgium (Gluten-Free)
170 cal

HEINEKEN | 7
Holland
140 cal

DUVEL STRONG GOLDEN ALE | 11
Belgium
220 cal

CORONA EXTRA | 7
Mexico
150 cal

SIERRA NEVADA TORPEDO IPA | 7
Chico, California
240 cal

SAMUEL ADAMS BOSTON LAGER | 7
Boston, Massachusetts
170 cal

LAGUNITAS IPA | 7
Petaluma, California
190 cal

STELLA ARTOIS | 7
Belgium
150 cal

KONA BREWING CO.
BIG WAVE GOLDEN ALE | 7
Kailua Kona, Hawaii
150 cal

BLUE MOON BELGIAN WHITE | 7
Denver, Colorado
170 cal

OMISSION PALE ALE | 7
Portland, Oregon (Gluten-Free)
170 cal



2011 Belle Glos, Pinot Noir Taylor Lane Sonoma Coast

Enjoy this special release — aged to perfection for 8 years. Flavors of cherry, apple, and blackberry are balanced with pleasant acidity and nice minerality resulting in excellent depth and concentration that lingers through to the silky, smooth, and supple finish.

BY THE GLASS | 30
BY THE BOTTLE (1.5L) | 240

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Hand-Crafted Cocktails

THE MANHATTAN | 15

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

SOLSTICE V&T | 15

Absolut Elyx vodka, tonic syrup & soda water, with fresh raspberries & rosemary
130 cal

CALIFORNIA R&R | 14

Ketel One vodka, fresh raspberries, cinnamon syrup & fresh rosemary
240 cal

OLD FASHIONED | 14

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

ALPINE FLIGHTPLAN | 14

Aviation American gin, alpine vermouth, local jam, fresh herbs
260 cal

BERRY PATCH PAL | 14

Woodford Reserve Rye, fresh blackberries, Aperol & blanc vermouth
180 cal

PINEAPPLE LEMON DROP | 13

Tito's Handmade vodka, fresh and bright pineapple with lemon and a touch of spice
230 cal

SPANISH HERITAGE | 13

Bacardi Ocho rum, lime, bitters & a spicy kick from housemade poblano syrup
180 cal

NOPALES MARGARITA | 13

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime
250 cal

MOONLIGHT MULE | 13

Wheatley vodka, lemon with aromas of ginger and rosemary
200 cal

ALTA VISTA SOUR | 13

Four Roses Single Barrel bourbon, Chardonnay-honey syrup, fresh grapefruit & lemon, finished with a touch of Malbec
200 cal

MONK'S CUP | 11

Pimm's No.1, alpine vermouth & a hint of exotic herbs
200 cal

Fleming's Bourbon Experience

Embark on a guided whiskey tasting experience with 3 selections from America's Kentucky Bourbon Trail, including tasting notes & a brief history on this classic American spirit 200 cal | 20

War of the Rosé

6 oz. 150 cal

MIRAVAL BY JOLIE-PITT AND PERRIN, Rosé Côtes de Provence France | 17

STUDIO BY MIRAVAL, Rosé Méditerranée IGP France | 13

GRUET, Brut Rosé New Mexico | 13

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