

Social HOUR

SUNDAY - THURSDAY | 4PM - 6PM

HAND-CRAFTED COCKTAILS 9



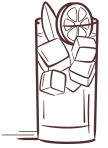
TIME IS HONEY

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 | 16
pairs with DAOU VINEYARDS, CABERNET
SAUVIGNON

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 470 cal | 14
pairs with BÖEN, PINOT NOIR

CRAB CAKE BITES

red pepper & lime butter sauce 650 cal | 18
pairs with SEA SUN, CHARDONNAY

TEMPURA SHRIMP

apricot horseradish & shaved
green onion 340 cal | 15
pairs with KEEP YOUR GIN UP

SPICY TUNA WONTON*

avocado, seaweed caviar 350 cal | 16
pairs with LOOSEN BROS., RIESLING

CHICKPEA EGGPLANT VEGAN CAKES

romesco, arugula, pickled red onions,
agave lime vinaigrette 440 cal | 13
pairs with SILVER GATE, PINOT NOIR

WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato,
mint pesto 360 cal | 15
pairs with BENVOLIO, PINOT GRIGIO

FILET WELLINGTON BITES

crispy puff pastry, mushroom duxelle,
parmesan, raspberry drizzle 1490 cal | 18
pairs with OLIVE A MARTINI

CRISPY CHICKEN BITES

miso, lemon, hot
pepper aioli 750 cal | 14
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 | 21

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 22

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 14

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 25

CHAPPELL CREEK OYSTERS (PEI)*

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

Half 180 cal | 24

Dozen 340 cal | 48

pairs with while supplies last

CHILLED SHELLFISH TOWER*

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

Serves 1-2 1090 cal | 82

Serves 4-6 2400 cal | 154

pairs with 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 1480 cal | 15

CRISPY CHICKPEA & EGGPLANT BURGER

house-made chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1090 cal | 14

CALIFORNIA BURGER*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1790 cal | 17

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1440 cal | 27

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Wines *by the glass*

SPARKLING

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|---|----|
| GRUET, Brut Rosé New Mexico, NV | 14 |
| MIONETTO, Avantgarde Prosecco Treviso Italy, NV | 11 |
| MOËT & CHANDON, Brut Imperial Champagne France, NV | 28 |
| SCHRAMSBURG, Brut Blanc De Blancs North Coast, NV | 25 |
|  MAS FI CAVA BRUT, Spain, NV | 12 |


WHITE WINES & BLENDS


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|---|----|
| BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2022 | 15 |
| BENVOLIO, Pinot Grigio Friuli DOC Italy, 2021 | 10 |
| DECOY by DUCKHORN, Sauvignon Blanc California, 2022 | 14 |
| DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2022 | 16 |
| GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2022 | 10 |
| HONIG, Sauvignon Blanc Napa Valley, 2022 | 15 |
| LOOSEN BROS., Dr. L Riesling Mosel Germany, 2022 | 10 |
|  PONZI VINEYARDS, Pinot Gris Willamette Valley, 2021 | 13 |
|  RUFFINO, Moscato D'asti Piedmont Italy, 2021 | 12 |
|  MASO CANALI, Pinot Grigio Trentino Italy, 2021 | 13 |

CHARDONNAY

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|---|----|
| CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2021 | 14 |
| DIATOM, Santa Barbara County, 2021 | 18 |
| HESS COLLECTION, Napa Valley, 2021 | 16 |
| ROMBAUER, Napa Valley Carneros, 2022 | 26 |
| SEA SUN, California, 2021 | 13 |
| STONECAP ESTATE, Columbia Valley, 2021 | 10 |
|  SONOMA CUTRER, Sonoma Coast Russian River Ranches, 2022 | 17 |

PINOT NOIR


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|---|----|
| A TO Z WINEWORKS, Oregon, 2019 | 16 |
| BALADE by BELLE GLOS, Santa Rita Hills Santa Barbara, 2022 | 21 |
| BÖEN, Monterey, Sonoma & Santa Barbara County, 2021 | 15 |
| CHERRY PIE, Tri-County, 2020 | 14 |
|  EOS, California, 2021 | 11 |
| SILVER GATE, California, 2020 | 11 |
| WALT, La Brisa Sonoma Coast, 2020 | 23 |

 These wines are hand-selected by your local Wine Manager, Kimberly E Dixon, and only found at your Sandestin Fleming's.


RED WINES OF INTEREST

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|---|----|
| ABSTRACT by ORIN SWIFT, Red Blend California, 2022 | 24 |
| CASTELLO DI VOLPAIA, Chianti Classico Italy, 2021 | 15 |
| CATENA, Vista Flores Malbec Mendoza Argentina, 2020 | 15 |
| CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast, 2021 | 24 |
| COSENTINO, Cigar Old Vines Zinfandel Lodi, 2019 | 15 |
|  FOUR VINES, The Biker Zinfandel Paso Robles, 2020 | 15 |
| MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2019 | 14 |
| MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia, 2021 | 18 |
| PESSIMIST by DAOU, Red Blend Paso Robles, 2021 | 15 |
|  JAM JAR, Sweet Shiraz South Africa, 2021 | 10 |




MERLOT


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| EMMOLO, Napa Valley, 2020 | 24 |
| LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2021 | 23 |
| MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2020 | 12 |
|  DUCKHORN MERLOT, Napa Valley, 2020 | 30 |

CABERNET BLENDS

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| DECOY LIMITED by DUCKHORN, Red Blend Napa Valley, 2021 | 21 |
|  PARADUXX, Cabernet Blend Napa Valley, 2020 | 28 |

CABERNET SAUVIGNON

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|---|----|
| DAOU VINEYARDS, Paso Robles, 2021 | 18 |
| ELLIE'S by HALL, Napa Valley, 2018 | 25 |
|  GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020 | 16 |
| HONIG, Napa Valley, 2019 | 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, 2020 | 19 |
| SILVER OAK, Alexander Valley, 2018 | 42 |
| TALL SAGE, Columbia Valley, 2021 | 9 |
|  CHATEAU ST. MICHELLE, Columbia Valley, 2020 | 14 |
|  OBERON, Napa Valley, 2021 | 18 |

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