

# Social HOUR

SUNDAY - THURSDAY | 4PM - 6PM

## HAND-CRAFTED COCKTAILS 9

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### 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

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### 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 (IMPORTED)

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 | 22

## BEEF CARPACCIO\*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 23

## SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 15

## AHI TUNA POKE STACK\*

avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 26

## FRESH OYSTERS\*

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

Half 180 cal | 25

Dozen 340 cal | 49

while supplies last

## CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp (imported), alaskan golden king crab legs, fresh oysters

Serves 1-2 1090 cal | 83

Serves 4-6 2400 cal | 155

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce

while supplies last

## HANDHELDS

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*Includes a side of french fries & ketchup*

## THE PRIME BURGER\*

our steakhouse burger, Wisconsin cheddar cheese, peppered bacon 1440 cal | 15

## CRISPY CHICKPEA & EGGPLANT BURGER

house-made chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1140 cal | 14

## CALIFORNIA BURGER\*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1750 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

|   |   |    |
|---|---|----|
|   | GRUET, Brut Rosé New Mexico                     | 14 |
|  | J VINEYARDS, Brut Cuvée 20 Russian River Valley | 25 |
|   | MIONETTO, Avantgarde Prosecco Treviso Italy     | 11 |
|  | MIRABELLE, Brut Rosé By Schramsberg North Coast | 25 |
|   | 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 |
|   | DUCKHORN VINEYARDS, Sauvignon Blanc North Coast        | 16 |
|   | GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand | 10 |
|  | HONIG, Sauvignon Blanc Napa Valley                     | 15 |
|   | LOOSEN BROS., Dr. L Riesling Mosel Germany             | 10 |

## CHARDONNAY

|   |  |    |
|---|--|----|
|   | CAVE DE LUGNY, La Carte Mâcon-Lugny France | 14 |
|   | DIATOM, Santa Barbara County               | 18 |
|  | FRANK FAMILY, Napa Valley Carneros         | 20 |
|   | HESS COLLECTION, Napa Valley               | 16 |
|  | JAYSON by PAHLMAYER, Napa Valley           | 34 |
|   | 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 |
|  | FRANK FAMILY, Napa Valley Carneros            | 26 |
|  | J VINEYARDS, Russian River Valley             | 34 |
|  | MEIOMI, Santa Barbara Sonoma Monterey         | 16 |
|  | MIGRATION, Sonoma Coast                       | 27 |
|   | SILVER GATE, California                       | 11 |
|   | WALT, La Brisa Sonoma Coast                   | 23 |

 These wines are hand-selected by your local Wine Manager, Tyler Shannon, and only found at your Baton Rouge Fleming's.



## RED WINES OF INTEREST

|   |    |
|---|----|
| ABSTRACT by ORIN SWIFT, Red Blend California  | 24 |
| CASTELLO DI VOLPAIA, Chianti Classico Italy   | 15 |
| CATENA, Vista Flores Malbec Mendoza Argentina   | 15 |
| CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast  | 24 |
| COSENTINO, Cigar Old Vines Zinfandel Lodi   | 15 |
|  FRANK FAMILY, Zinfandel Napa Valley | 29 |
| MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain  | 14 |
| MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia   | 18 |
| PESSIMIST by DAOU, Red Blend Paso Robles  | 15 |






## MERLOT

|   |    |
|---|----|
| EMMOLO, Napa Valley   | 24 |
|  FRANK FAMILY, Napa Valley | 29 |
| LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France   | 23 |
| MILBRANDT VINEYARDS, Family Grown Columbia Valley   | 12 |

## CABERNET BLENDS

|   |    |
|---|----|
|  CHAPPELLET, Mountain Cuvée Napa Valley St. Helena | 25 |
|  CONUNDRUM, Proprietary Blend California           | 12 |
| DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley   | 21 |
|  JAYSON by PAHLMEYER, Red Wine Napa Valley         | 50 |
|  ORIN SWIFT PAPPILLON, Cabernet Blend Napa Valley  | 38 |

## CABERNET SAUVIGNON

|  |    |
|--|----|
|  B.R. COHN, North Coast               | 17 |
|  CAYMUS, Napa Valley (1L)             | 35 |
| DAOU VINEYARDS, Paso Robles  | 18 |
| ELLIE'S by HALL, Napa Valley   | 25 |
|  FRANK FAMILY, Napa Valley Rutherford | 33 |
| GOOSE RIDGE, First Flight Goose Gap Yakima Valley  | 16 |
|  GREENWING, Columbia Valley           | 18 |
|  HONIG, Napa Valley                   | 38 |
| 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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