

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 | 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 | 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, 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

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
MIONETTO, Avantgarde Prosecco Treviso Italy	11
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
 RUFFINO, Moscato D'asti Piedmont Italy	16

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France	14
DIATOM, Santa Barbara County	18
HESS COLLECTION, Napa 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
EOS, California	11
SILVER GATE, California	11
WALT, La Brisa Sonoma Coast	23

 These wines are hand-selected by your local Wine Manager, Robert Fritschle, and only found at your Charlotte 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
 FOUR VINES, The Biker Zinfandel Paso Robles	15
 JAM JAR SWEET SHIRAZ, Spain	10
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
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France	23
MILBRANDT VINEYARDS, Family Grown Columbia Valley	12

CABERNET BLENDS

CHARLES & CHARLES, Post No. 35 Columbia Valley	12
DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley	21

CABERNET SAUVIGNON

CAYMUS, Napa Valley (1L)	35
 CHATEAU MONTELENA, Napa Valley	32
DAOU VINEYARDS, Paso Robles	18
 DRUMHELLER, Columbia Valley	10
ELLIE'S by HALL, Napa Valley	25
GOOSE RIDGE, First Flight Goose Gap Yakima Valley	16
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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