

Social HOUR

SUNDAY - THURSDAY | 4 PM - 6 PM

HAND-CRAFTED COCKTAILS 9



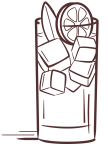
TIME IS HONEY

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 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 1020 cal | 18
pairs with SEA SUN, CHARDONNAY

TEMPURA SHRIMP

apricot horseradish & shaved
green onion 150 cal | 15
pairs with KEEP YOUR GIN UP

SPICY TUNA WONTON*

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

COUSCOUS FRITTER**

housemade cashew cheese, pickled
red onions, pea shoots 440 cal | 13
pairs with SILVER GATE, PINOT NOIR

WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato, mint
pesto 450 cal | 15
pairs with BENVOLIO, PINOT GRIGIO

CRISPY CHICKEN BITES

miso, lemon, hot pepper
aioli 930 cal | 14
pairs with TIME IS HONEY

Available in the Bar only Sunday - Thursday, 4PM - 6PM. Not available Easter Sunday (April 9, 2023), Mother's Day (May 14, 2023) or Father's Day (June 18, 2023).

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.

Shareables

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal | 20

AHI TUNA POKE STACK*

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

SHRIMP COCKTAIL

horseradish cocktail sauce 230 cal | 22

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 13

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 21

CHILLED SEAFOOD TOWER*

ahi tuna poke, shrimp cocktail, north atlantic lobster tails 900/1500 cal
Serves 1-2 | 65
Serves 4-6 | 125

FEATURED WINES

TALL SAGE , Cabernet Sauvignon Columbia Valley	9
STONECAP ESTATE , Chardonnay Columbia Valley	10

HAND-CRAFTED COCKTAILS 17

OLD FASHIONED

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

BLUEBERRY LEMON DROP

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

SOCAL V&T

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

THE MANHATTAN

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

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Wines *by the glass*

SPARKLING

GRUET, Brut Rosé New Mexico	14
MIONETTO, Avantgarde Prosecco Treviso, Italy	11
SCHRAMSBURG, Brut Blanc De Blancs North Coast	25
VIETTI, Moscato D'asti	40
VILLA M, Brachetto, NV	40

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
LOOSEN BROS., Dr. L Riesling Mosel, Germany	10
PONZI VINEYARDS, Pinot Gris Willamette Valley	13

CHARDONNAY

DIATOM, Santa Barbara County	18
HESS COLLECTION, Napa Valley	16
LOUIS JADOT, Macon Villages	56
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, Santa Rita Hills Santa Barbara	21
SILVER GATE, California	11
WALT, La Brisa Sonoma Coast	23

 These wines are hand-selected by your local Wine Manager and only found at your local 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
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, Double Trouble Red Blend Columbia Valley	12
DECOY LIMITED by DUCKHORN, Red Blend Napa Valley	21

CABERNET SAUVIGNON

DAOU VINEYARDS, Paso Robles	18
ELLIE'S by HALL, Napa Valley	25
FPS by B.R. COHN, California	15
GOOSE RIDGE, First Flight Goose Gap Yakima Valley	16
HONIG, Napa Valley	28
IRON & SAND, Paso Robles	60
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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