

HAND-CRAFTED COCKTAILS



TIME IS HONEY

Maker's Mark bourbon, lemon, honey syrup, luxardo cherry 200 cal



TEOUILA ME SOFTLY

Sauza Silver tequila, Cointreau, grenadine, lemon & Rosé 190 cal



KEEP YOUR GIN UP

Gray Whale gin, Jack Rudy tonic, lime & cucumber ribbon 280 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 1260 cal | 16 pairs with DAOU VINEYARDS, CABERNET SAUVIGNON

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili iam 550 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 bairs with KEEP YOUR GIN UP

SPICY TUNA WONTON*

avocado, seaweed caviar 280 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 430 cal | 15 pairs with BENVOLIO, PINOT GRIGIO

FILET WELLINGTON BITES

crispy puff pastry, mushroom duxelle, parmesan, raspberry drizzle 1490 cal | 18 bairs 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.



SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 call 22

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 call 24

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 mianonette Half 180 call 25 Dozen 340 call 49 while supplies last

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh ovsters Serves 1-2 1100 cal | 88 Serves 4-6 2410 cal | 165 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 1670 cal | 15

CRISPY CHICKPEA & EGGPLANT BURGER

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

CALIFORNIA BURGER*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño ajoli 1750 cal | 17

FILET MIGNON SANDWICH*

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

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Wines by the glass

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

SPARKLING

GRUET, Brut Rosé New Mexico, NV	14
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11
SCHRAMSBERG, Brut Blanc De Blancs North Coast, 2020	25
WHITE WINES & BLENDS	
BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2022 BENVOLIO, Pinot Grigio Friuli DOC Italy DUCKHORN VINEYARDS, Sauvignon Blanc North Coast, 2022 GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2022 HONIG, Sauvignon Blanc Napa Valley, 2023 LOOSEN BROS., Dr. L Riesling Mosel Germany, 2021 RUFFINO, Moscato D'asti Piedmont Italy, 2021	15 10 16 10 15 10
CHARDONNAY	
CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2018 DIATOM, Santa Barbara County, 2022 HESS COLLECTION, Napa Valley, 2022 ROMBAUER, Napa Valley Carneros, 2022 SEA SUN, California, 2021 STONECAP ESTATE, Columbia Valley, 2020	14 18 16 26 13
PINOT NOIR	
A TO Z WINEWORKS, Oregon, 2019 BALADE by BELLE GLOS, Arroyo Seco, 2022 BÖEN, Monterey, Sonoma & Santa Barbara County, 2022 CHERRY PIE, Tri-County, 2021	16 21 15 14
SILVER GATE, California, 2020 WALT, La Brisa Sonoma Coast, 2021	11 23

These wines are hand-selected by your local Wine Manager, Abdul Hussein, and only found at your The Woodlands Fleming's.

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RED WINES OF INTEREST

ABSTRACT by ORIN SWIFT, Red Blend California, 2021 ALPASION GRAND CABERNET FRANC, Mendoza Argentina, 2019 ALPASION PRIVATE SELECTION, Malbec Blend Mendoza Argentina, 2018 CASTELLO DI VOLPAIA, Chianti Classico Italy, 2021 CATENA, Vista Flores Malbec Mendoza Argentina, 2021 CAYMUS-SUISUN, The Walking Fool Suisun Valley, North Coast, 2021 COSENTINO, Cigar Old Vines Zinfandel Lodi, 2020 MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2019 MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia PESSIMIST by DAOU, Red Blend Paso Robles, 2021	24 22 26 15 15 24 15 14 18
MERLOT EMMOLO, Napa Valley, 2021 LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2020 MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2019	24 23 12
CABERNET BLENDS CHARLES & CHARLES, Double Trouble Red Blend Washington State, 2019 DECOY LIMITED by DUCKHORN, Red Blend Alexander Valley, 2021	12 21
CABERNET SAUVIGNON DAOU VINEYARDS, Paso Robles, 2022 ELLIE'S by HALL, Napa Valley FPS by B.R. COHN, California, 2017 GOOSE RIDGE, First Flight Goose Gap Yakima Valley, 2020 HONIG, Napa Valley, 2021 JOSH CELLARS, Craftsman Collection California, 2021 POST & BEAM by FAR NIENTE, Napa Valley, 2021 QUILT, Napa Valley, 2021 SCATTERED PEAKS, Napa Valley, 2021 TALL SAGE, Columbia Valley, 2021	18 25 15 16 28 13 32 21 19

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