

Bar Menu

Join us for Social Hour at the bar every night from 4PM* to 6PM for a limited time.

**Social hour starts at 3pm at the Tampa Fleming's.*

Dinner
Lunch
Bar

SOCIAL HOUR COCKTAILS & WINES

SOCIAL HOUR BAR BITES

HANDHELDS

FOR THE TABLE

SPIRITS

Wines & Cocktails
Carry Out

RESERVATIONS

Social Hour Cocktails & Wines

Hand-Crafted Cocktails

TIME IS HONEY

Maker's Mark bourbon, lemon, honey syrup, luxardo cherry 200 cal | 9

TEQUILA ME SOFTLY

Sauza Silver tequila, Cointreau, grenadine, lemon & Rosé 190 cal | 9

KEEP YOUR GIN UP

Gray Whale gin, Jack Rudy tonic, lime & cucumber ribbon 280 cal | 9

OLIVE A MARTINI

Titó's Handmade vodka or Aviation gin with a splash of dry vermouth 210/240 cal | 9

Featured Wines

6 oz. Red, White, Rosé:

HAYES RANCH

Glass | 9.00 / Bottle | 36.00

SEA SUN BY CAYMUS

Glass | 9.00 / Bottle | 36.00

PEBBLE LANE

Glass | 9.00 / Bottle | 36.00

JOSH CELLARS

Glass | 9.00 / Bottle | 36.00

Social Hour 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

CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onions, Fleming's butter pickles 1000 cal | 16

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 550 cal | 15

FILET WELLINGTON BITES

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

CHARCUTERIE & CHEESE PLATE

selection of meats & cheeses with traditional accompaniments 1220 cal | 19

CRAB CAKE BITES

red pepper & lime butter sauce 650 cal | 18

TEMPURA SHRIMP

apricot horseradish & shaved green onion 340 cal | 16

SPICY TUNA WONTON*

avocado, seaweed caviar 280 cal | 16

CHICKPEA EGGPLANT VEGAN CAKES

romesco, arugula, pickled red onions, agave lime vinaigrette 440 cal | 13

WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato, mint pesto 430 cal | 15