

Flöe

LOUNGE

DINNER

SERVED 5 PM—12 AM

Shares & Starters

- BANG BANG CAULIFLOWER 16**
fried cauliflower | bang bang sauce
crispy rice noodles | scallions
- CRISPY WINGS 17**
Blakes dry rub & choice of sauce:
buffalo | bbq | sweet chili | mango habanero
- PUB NACHOS 17**
chipotle chicken | beer cheese fondue
guacamole | pico de gallo | queso fresco
black beans | fresh jalapeno
(protein substitutions: grilled shrimp, steak, or
pork belly 5)
- PUB PRETZEL BITES 16**
beer cheese fondue
- FIRECRACKER SHRIMP 19**
firecracker sauce | cilantro lime slaw
- POKE NACHOS 17**
wonton chips | furikake | avocado
spicy aioli | sweet soy glaze
micro cilantro
- BRAISED WAGYU MEATBALLS 17**
lemon herb ricotta | crostini
rustic tomato sauce | parmesan cheese

Bowls

- DAILY SOUP**
cup 7 bowl 10
- POKE BOWL 23**
ahi | crab meat | seaweed salad | edamame
cucumber | sushi rice | avocado
pickled ginger | furikake | scallions
unagi sauce
- YAKI UDON TOFU BOWL 20**
udon noodles | crispy tofu | sauteed bok choy
baby carrots | edamame | scallions
furikake | sesame seeds
(protein additions: shrimp, ahi tuna,
or salmon 8 | chicken 5)
- CARNE ASADA BOWL 23**
avocado | spanish cilantro quinoa | black
beans | roasted corn | pickled onions
cilantro | sour cream | pico de gallo
tomatillo salsa

Flatbread & Pizza

SERVED WITH CHOICE OF SIDE GREEN SALAD OR CAESAR SALAD

- FIGGY PIGGY 17**
fig jam | cypress goat cheese
gorgonzola | local prosciutto
caramelized onions | wild arugula
- PEPPERONI PIZZA 17**
classic pepperoni pizza
- MISTO "FUN GUY" 17**
triple crème brie | mozzarella
wild mushrooms | onion jam | chili honey
truffle oil | micro greens
- THREE CHEESE PIZZA 16**
mozzarella | jack | parmesan

From the Garden

- CAESAR SALAD 15**
chopped romaine | parmesan | cherry tomato | avocado | parmesan crisp
(protein additions: shrimp, ahi tuna, or salmon 8 | chicken 5)
- SUMMER SALAD 17**
baby kale | spinach | shredded carrots | shaved red onions | mandarin oranges
strawberries | feta | pistachios | citrus vinaigrette
(protein additions: shrimp, ahi tuna, or salmon 8 | chicken 5)
- SOICAL AHI 23**
mixed greens | red cabbage | cilantro | scallions | mandarin oranges | shredded carrots
crispy wonton | sliced almonds | edamame | sesame ginger dressing

Classics

- FUEGO QUESADILLA 18**
chipotle chicken | pickled onion
pico de gallo | jack cheese
jalapenos | avocado | sour cream
- STREET TACOS 18**
*choice of carne asada, chipotle chicken,
battered shrimp, pork belly*
jalapeno crema | pico de gallo
pickled onion | cabbage | salsa verde
- ANGRY BIRD 19**
fried chicken | sriracha mayo
spicy honey glaze | jalapeno slaw
b&b pickles brioche bun | fries
- BLACKENED AHI TORTA 19**
black sesame roll | ahi
yuzu aioli | pea shoots | jalapeno
cucumber ribbons | avocado
red onion | fries
- SPEAKEASY BURGER 21**
grass fed angus beef | bourbon candied
bacon | port onion jam | purple moon
cabernet cheddar | beer battered onion rings
pretzel bun | arugula | tomato | fries
- **MARRIOTT SIGNATURE BURGER 23**
grass fed angus patty OR beyond meat patty
lettuce | tomato | pesto mayo
brioche bun | fries

choice of 3 toppings:
AMERICAN | SWISS | CHEDDAR |
PEPPER JACK | BACON | AVOCADO |
FRIED EGG | MUSHROOM |
CARAMELIZED ONION

Mains

- IRVINE STEAK COBB 25**
marinated flank steak | romaine | arugula | avocado | cucumber | roasted corn
tomato | bacon | hard boiled egg | cotija | green onion | tajin vinaigrette
- OC STEAKHOUSE BURGER 27**
sesame brioche bun | 8oz brandt farms beef prime burger | mt. tam cheese | burnt ends
brisket jam | seared pork belly | tarragon aioli | wild arugula | heirloom tomato | truffle
parmesan steak frites | trio of dipping sauces
- FISH & CHIPS 19**
golden road beer battered cod | fries | coleslaw | tartar sauce
- ASIAN CITRUS SALMON 28**
sushi rice | sauteed bok choy | baby carrots | cucumber ribbons
sesame seeds | scallions
- PALABOK CARBONARA 26**
fresh tagliatelle | pork ragu | chicharron | soft boiled egg | grilled annatto shrimp
green onion
- N.Y. STEAK AND FRITES 32**
10oz grass fed | garlic parmesan fries | chimichurri | arugula salad
- HALF ROASTED CHICKEN 32**
roasted chicken | garlic mashed potatoes | broccolini | heirloom carrots | herb jus
- PAN SEARED SEA BREAM 28**
smoked tomato broth | succotash | roasted potato medallions | charred lime
pea shoots | pea tendrils | herb oil

Sides

- ONION RINGS 9
- SWEET POTATO FRITES 9
- SIDE SALAD 7
- SAUTEED MARKET VEGGIES 7
- PARMESAN GARLIC FRITES 9

**\$1 of this menu item will be going to the Children's Miracle Network

Wines

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SPARKLING

Kenwood Yulupa | California Sparkling Wine
Mionetto | Prosecco DOC Brut | Veneto | Italy 12 48

WHITES

Hess Collection Chardonnay | Napa Valley, California 14 56
Sonoma Cutrer Chardonnay | Sonoma Coast, California 16 64
Brancott Estate Sauvignon Blanc | Marlborough, New Zealand 12 48
La Crema Sauvignon Blanc | Sonoma County, California 16 64
Pighin Pinot Grigio | Friuli | Italy 12 48
Santa Margherita Pinot Grigio | Alto Adige | Italy 17 68
Fleurs de Praire Rose | Cotes de Provence | France 14 56
Chateau St. Michelle Riesling | Woodinville, Washington 12 48

REDS

Columbia Crest H3 Cabernet | Columbia Valley, Washington 12 48
Hess Allomi Cabernet | Napa Valley, California 22 88
Clos du Bois Sonoma Reserve | Alexander Valley, California 16 64
Erath Pinot Noir | Willamette, Oregon 14 56
Meiomi Pinot Noir | California 17 68
J. Lohr, Los Osos Merlot | Paso Robles, California 12 48
Raymond Vineyards Reserve Merlot | Napa Valley, California 16 64
Joel Gott Red Blend | Washington 12 48

BOTTLE ONLY

Chandon Brut | California 60
Veuve Cliquot Champagne | France 180
Meiomi Chardonnay | Santa Barbara, California 60
Cakebread Cellars Chardonnay | Napa Valley, California 90
Kim Crawford Sauvignon Blanc | Marlborough, New Zealand 80
The Beach Rose | By Whispering Angel | Vin de Provence, France 54
Trouble Maker Red Blend | Central Coast, California 52
St. Francis Merlot | Sonoma, California 58

Signature Cocktails

SMOKEY NEGRONI 18

DEL MAGUEY VIDA MEZCAL | CAMPARI
SWEET VERMOUTH

COCONUT IN THE CLOUDS 17

RUMHAVEN COCONUT RUM
RON ZACAPA RUM | COCONUT CREAM
PINEAPPLE JUICE | FRESH LIME JUICE
EGG WHITE

ELDERFLOWER GIMLET 18

TANQUERAY GIN | CUCUMBER
ST. GERMAINE | FRESH LIME JUICE

CHIPOTLE PINEAPPLE MARGARITA 18

PATRON SILVER | COINTREAU
CHIPOTLE PINEAPPLE SYRUP
FRESH LIME JUICE | MINT

GERRI'S BERRIES 18

KETEL ONE VODKA | LILLET
AGAVE NECTAR | FRESH LEMON JUICE
MUDDLED STRAWBERRIES | MINT

PINK LADY 17

CRUZAN RUM | BUTTERFLY PEA SYRUP
LUXARDO MARASCHINO
FRESH LIME JUICE
FRESH LEMON JUICE
GRAPEFRUIT BITTERS

EM'S AMIGO 18

HERRADURA SILVER | COINTREAU
PINEAPPLE JUICE | MUDDLED MINT
GINGER BEER
with casamigos blanco 22

HOT SHOPPES

ON THE ROCKS 17

TULLAMORE DEW | PINEAPPLE JUICE
CRANBERRY JUICE
FRESH LEMON JUICE
GINGER SYRUP

PB & J OLD FASHIONED 18

PEANUT INFUSED BUFFALO TRACE
STRAWBERRY SIMPLE SYRUP
ANGOSTURA BITTERS

BERRY LEMONADE

MULE 16

TITO'S VODKA | FRESH LIME JUICE
RASPBERRY SYRUP
STRAWBERRY SYRUP | LEMONADE
GINGER BEER

BONELESS

RISING SUN 10

FEVER TREE GRAPEFRUIT
FRESH ORANGE JUICE
SPICY MANGO

On Tap 12

West Coast IPA 8.0%
Golden Road Brewery, Anaheim

Mango Cart 4.0%
Golden Road Brewery, Anaheim

El Chango 5.3%
Bootlegger's Brewery, Fullerton

Overcast Hazy IPA 7.0%
DeLaHunt, San Clemente

Rotating Draft

Domestic 10

Budweiser 5.0%

Bud Light 4.2%

Michelob Ultra 4.2%

Coors Light 4.2%

Craft 11

Lagunitas IPA 6.2%

Firestone 805 4.7%

Blue Moon 5.4%

Sam Adams Lager 5.0%

Import 11

Corona Extra 5.0%

Corona Light 4.1%

Guinness Draught 4.2%

Modelo Especial 4.4%

Heineken 5.0%

Heineken 0.0 0.0%

Stella Artoia 5.0%

Hard Seltzer 10

Truly's 5.0%

CREATE YOUR OWN ADVENTURE

FLOE BEER FLIGHT 12

CHOICE OF 4 DRAFT BEERS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please let us know of any dietary preferences or food allergies we should be aware of in preparation of your meal. We are happy to modify any of our dishes to your satisfaction.

For parties of 6 or more, 18% gratuity will be added. FEB 2022