

Flöe

LOUNGE

LUNCH

SERVED 11 AM-5 PM

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

CLASSIC ACAI BOWL 16

house made granola | strawberries
blueberries | banana | local honey

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

IRVINE STEAK COBB 25

marinated flank steak | romaine | arugula | avocado | cucumber | tomato
roasted corn | bacon | hard boiled egg | cotija | green onion | tajin vinaigrette

Mains

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 | tomatillo salsa

ASIAN CITRUS SALMON 28

sushi rice | sauteed bok choy | baby carrots | cucumber ribbons | sesame seeds | scallions

FISH & CHIPS 19

golden road beer battered cod | fries | coleslaw | tartar sauce

OC STEAKHOUSE BURGER 27

sesame brioche bun | 8oz brandt farms beef prime burger | mt tam cheese | burnt ends
brisket jam | smoked pork belly | tarragon aioli | wild arugula | heirloom tomato
truffle parmesan steak frites | trio of dipping sauces

N.Y. STEAK AND FRITES 32

10oz grass fed | garlic parmesan fries | chimichurri | arugula salad

Sides

ONION RINGS 9 SWEET POTATO FRIES 9 SIDE SALAD 7

SAUTEED MARKET VEGGIES 7 PARMESAN GARLIC FRIES 9

Handhelds

B.L.T.T.A. 19

bacon | turkey | bibb lettuce
heirloom tomato brioche bread | fries

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

OC GRILLED CHEESE 18

provolone | local cheddar | avocado
tomato | brioche bread | 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

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

Wines

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b

SPARKLING

Kenwood Yulupa California Sparkling Wine		12
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 Prairie 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