

# Floë

LOUNGE  
ALL DAY MENU

11AM-10PM

## Quick Bites

### DAILY SOUP 9

**TORTILLA SOUP 9**  
California Hass  
guacamole | corn strips  
| micro cilantro

**CALIFORNIA  
CHARCUTERIE 17**  
prosciutto | soppressata  
| Humboldt fog cheese |  
camembert | whole grain  
mustard | sour cherry  
jam | dried fruit  
crostini

**FARMERS MARKET  
CRUDITÉ 11**  
red pepper hummus |  
baby carrots |  
cucumber | heirloom  
tomato | grilled pita

**PUB CHIPS & DIP 9**  
house-made rosemary  
truffle potato chips |  
chive onion dip  
**HH 5**

**PRETZEL BITES 10**  
sea salt butter | beer &  
cheese fondue  
**HH 6**

## Sides 6

### ROSEMARY WEDGES

### PARMESAN TRUFFLE FRIES

### PARMESAN MASHED POTATOES

### GRILLED ASPARAGUS

### ROASTED VEGETABLES MEDLEY

## Shares & Starters

### THE CAVALIER WINGS 15

Chef Blake's dry rub wings  
with a choice of sauce:  
buffalo | BBQ | sweet chili |  
Korean gochujang

**HH 11**

### FRESH PACIFIC MUSSELS 16

lemon white wine butter sauce |  
shaved fennel | garlic crostini

### MICHAELANGELO

#### FLAT BREAD 16

pesto | caramelized onion |  
Nueski bacon | mozzarella |  
grilled chicken | sun dried tomato |  
micro basil

**Chef Michael's masterpiece is a mouthful of  
flavor. Inspired by his personal pizza taste,  
this creation is sure to fulfill your  
savory cravings!**

### BANG BANG CAULIFLOWER 11

fried cauliflower | bang bang  
sauce | crispy rice noodles |  
scallions

**HH 7**

### AHI POKE NACHOS 14

wasabi crema | furikake | fresh  
jalapeño | micro cilantro |  
alfalfa sprouts

**HH 10**

### CAJUN SHRIMP 13

fried kale | pickled jalapeño |  
cajun remoulade

**HH 9**

### WORKER BEE

#### FLAT BREAD 14

mozzarella | gorgonzola | shaved  
parmesan | local honey | herb  
micro greens

**HH 10**

## From the Garden + Handhelds

### CLASSIC CAESAR SALAD 13

chopped romaine | shaved  
parmesan | heirloom tomatoes |  
artisan lavosh

### STRAWBERRY KALE SALAD 13

baby kale | arugula | strawberries |  
blueberries | goat cheese | toasted  
almonds | shaved onion | citrus  
vinaigrette

### SESAME AHI SALAD 19

mixed greens | mandarin oranges |  
pickled cucumber | edamame |  
purple ninja radish | angel hair  
carrots | crispy rice noodles |  
ginger ponzu dressing

### IRVINE WEDGE 13

iceberg | Nueski bacon |  
heirloom tomato | avocado |  
Pt. Reyes bleu cheese dressing

### ZUCCHINI SQUASH PASTA 19

roasted garlic | fresh basil | lemon  
juice | arugula |  
heirloom tomato

### PROTEIN ADD ONS

**chicken 5 | salmon 7**  
**NY steak 10 | shrimp 7**  
**ahi tuna 7**

### OC GRILLED CHEESE 15

smoked gouda | local cheddar |  
avocado | heirloom tomato |  
brioche bread | fries

### BBQ PULLED CHICKEN SANDWICH 16

honey jalapeño slaw | pickles |  
pretzel bun | potato wedges

### SURFER SHRIMP TACOS 16

pico de gallo slaw | pickled  
onion | flour tortilla | chipotle  
lime crema | micro cilantro

### BAO BUN TACOS 15

Korean braised short rib |  
jalapeño | pickled veggies |  
sriracha aioli | micro cilantro

**HH 11**

### MARRIOTT

#### SIGNATURE BURGER 18

grass fed angus patty | lettuce |  
tomato | brioche bun | fries

#### CHOICE OF THREE TOPPINGS:

American | Swiss | cheddar |  
pepper jack | bacon | guacamole  
| fried egg | mushrooms |  
caramelized onions

### THE MAHONY BURGER 19

grass fed angus patty | umami mayo | bacon jam | arugula  
| heirloom tomato | camembert | pretzel bun | fries

**HAPPY HOUR**  
**MONDAY—FRIDAY**  
**DINE IN ONLY**  
**4-6PM**

**HH - Happy Hour**

# Coastal & Pasture Available 5-10pm

## MARKET CATCH OF THE DAY 29

roasted vegetables | simply prepared

## SKUNA BAY SALMON 29

roasted squash | sea beans | citrus ginger reduction

*Sonoma Cutrer, Russian River Ranches, Sonoma County, Chardonnay*

## ORGANIC HERB ROASTED CHICKEN 25

roasted fingerling potatoes | baby heirloom carrots | lemon herb jus

*Maison L'Envoye, Straight Shooter, Willamette Valley, Pinot Noir*

## SEAFOOD PASTA 29

scallops | shrimp | fresh mussels | angel hair pasta | Chablis beurre blanc | shaved fennel

*Neyers 304, Sonoma County, Unoaked Chardonnay*

## THE RIBEYE 39

14oz rib eye | garlic parmesan mashed potatoes | grilled asparagus | herbed butter

*Earthquake, Lodi, Central Valley California, Zinfandel*

## FILET MIGNON 40

bacon-wrapped | bourbon demi | roasted trumpet mushrooms | braised cipollini

*Treana, Paso Robles, Cabernet Sauvignon*

## Wine

	187ml	Gl	Btl
Chandon Classic, <b>Brut</b>		12	46
La Marca <b>Prosecco</b>		11	42
Mionetto Prosecco <b>Brut</b>	12		
Mumm Napa, Prestige <b>Brut</b>	16		76
Moet & Chandon, Imperial <b>Brut</b>			120
Veuve Clicquot, <b>Brut</b> , Yellow Label			146
Three Thieves <b>Rose</b>		11	42
Chateau Minuty M <b>Rose</b>		16	62
Fleurs de Prairie <b>Rose</b>		12	46
Chateau Ste. Michelle <b>Riesling</b>		11	42
Three Thieves <b>Pinot Grigio</b>		11	42
CasaSmith, ViNo <b>Pinot Grigio</b>		12	46
Pighin <b>Pinot Grigio</b>		13	50
Emmolo <b>Sauvignon Blanc</b>		14	54
Kim Crawford <b>Sauvignon Blanc</b>		12	46
Brancott Estate <b>Sauvignon Blanc</b>		11	42
Three Thieves <b>Chardonnay</b>		11	42
Chateau St. Jean <b>Chardonnay</b>		13	50
Meiomi <b>Chardonnay</b>		15	58
Sonoma Cutrer, Russian River Ranches <b>Chardonnay</b>		16	62
Neyers 304 <b>Chardonnay</b>		15	58
Rombauer Vineyards <b>Chardonnay</b>		21	82
Cakebread Cellars <b>Chardonnay</b>			98
Three Thieves <b>Pinot Noir</b>		11	42
Chalk Hill <b>Pinot Noir</b>		14	54
Straight Shooter <b>Pinot Noir</b>		13	50
Erath <b>Pinot Noir</b>		14	54
Alamos <b>Malbec</b>		11	42
Kaiken <b>Malbec</b>		12	46
Three Thieves <b>Red Blend</b>		11	42
Austin Hope, Trouble Maker <b>Red Blend</b>		12	46
J. Lohr Estates, Los Osos <b>Merlot</b>		12	46
Raymond Vineyards, Reserve Selection <b>Merlot</b>		16	62
St. Francis <b>Merlot</b>		13	50
Earthquake, Lodi <b>Zinfandel</b>		13	50
Three Thieves <b>Cabernet Sauvignon</b>		11	42
Columbia Crest, H3 <b>Cabernet Sauvignon</b>		12	46
Aquinas <b>Cabernet Sauvignon</b>		14	54
Black Stallion <b>Cabernet Sauvignon</b>		15	58
Treana <b>Cabernet Sauvignon</b>		18	70
The Hess Collection, Allomi <b>Cabernet Sauvignon</b>		22	84
Jordan Vineyard & Winery <b>Cabernet Sauvignon</b>			124

## HAPPY HOUR

THREE THIEVES BY JOEL GOTT SELECTIONS 5 Gl

WEEKLY WINE SPECIAL 10 Gl

## Cocktails

### CUCUMBER

#### GIMLET

tito's  
fresh lime juice  
st. germaine  
simple syrup  
cucumber  
13

### THYME BEE'S KNEES

ford's gin  
honey-thyme simple  
syrup  
fresh lemon juice  
16

### CALI SHADE

jack daniel's  
single barrel  
fresh lemon juice  
peach liqueur  
grapefruit  
simple syrup  
16

### BLACK BARREL

OLD FASHIONED  
mt. gay black barrel  
sugar cube  
house-made  
orange bitters  
14

### VON KARMAN

#### WALK

crown royal  
sweet vermouth  
iced tea  
agave nectar  
fresh lemon juice  
15

### SO-CAL MARTINI

absolut citron  
orange liqueur  
fresh lemon juice  
apple pucker  
float of cabernet  
sauvignon  
15

### HIBISCUS

#### MARGARITA

herraduras silver  
hibiscus syrup  
fresh lime juice  
curacao  
14

### NEGRETE

#### MARTINI

bruxo no.2 mezcal  
sweet vermouth  
campari  
orange  
16

### BETO'S A.J.

#### MARTINI

crown apple  
grapefruit  
fresh lime juice  
orange liqueur  
15

### 2020 MARTINI

glenlivet 12  
orange liqueur  
demarera  
house made bitters  
15

## Beer

### DRAFT 10

Ballast Point *Sculpin IPA*  
ABV: 7.0 %

Pizza Port *Chronic Amber Ale*  
ABV: 4.9 % **HH 7**

Santa Monica *"Modern Witbier" Wit*  
ABV: 5.3 %

Coors Light  
ABV: 4.2 % **HH 5**

Stella Artois Lager  
ABV: 4.8 %

### IMPORTS 9

Corona  
Corona Light  
Heineken  
Guinness  
Modelo Especial

### DOMESTICS 8

Budweiser  
Bud Light  
Miller Light  
Michelob Ultra  
Truly Wild Berry  
Truly Pineapple  
Heineken 0.0 N/A

### BOTTLED

#### CRAFT 9

Blue Moon Belgian White  
Sam Adams Boston Lager  
Firestone 805  
Lagunitas IPA  
Bootlegger "Knuckle Sandwich" IIPA  
North Coast Scrimshaw Pilsner  
Allagash White