

PRIME

• ETHICALLY CRAFTED FARE •

MENU SUBJECT TO SEASONAL CHANGES

CRAFT COCKTAILS

MANZANILLA // 13

st george botanivore gin, chamomile tonic, meyer lemon foam, green cardamom

LAVENDER TWILIGHT // 12

sombra mezcal, lavender, lime, bitters, ginger beer

SHRUBBLY // 14

hangar 1 vodka, rhubarb-golden balsamic shrub, galliano, brut

WARM BREEZE // 13

leblon cachaça, jalapeno, cucumber, lime, demerara sugar

BERRY RARE // 12

eagle rare bourbon, strawberry preserves, sorrel

SMOKE & RYE // 13

Bulleit Rye Whiskey, Caramelized Orange, Rosemary

JOHNNY VAN OWEN // 13

bols genever, brovo amaro #1, vermouth, carrot-vanilla essence

TÈMPANO // 14

casamigos reposado, mezcal, cynar, benedictine, lime

SHARED APPS

fried CALAMARI // 12

castelvetroano & cerignola olives, espelette, sumac, lemon confit, mint, squid ink aioli

grassfed beef CARPACCIO // 13

seared rare sirloin, sunchoke aioli, rocolla, pinenuts, estero gold reserve

mushroom BRUSCHETTA // 11

wild mushroom conserva, franklin's teleme cheese, arugula

grassfed beef SLIDERS (2) // 14

thin 3oz patties, white cheddar, prime sauce, buddy roll, pickles

shaved OCTOPUS // 12

sugar snap peas, tokyo turnips, golden raisins, chilled saffron-onion broth

FRENCH ONION soup // 8

caramelized onions, beef broth, wisconsin gruyere grand cru

CAESAR salad // 11

little gem lettuce, pecorino romano, charred onion caesar, croutons

PRIME salad // 9

happy boy farm's baby greens, pt reyes blue cheese, mandarin orange, roasted lemon

PASTAS

yukon potato GNOCCHI // 19

english peas, green garlic, salt spring mussels, pilgrim bread croutons, fines herbes

hand cut TAGLIATELLE // 19

heritage pork shoulder, ragu "alla modenese", pancetta, estero gold reserve

ENTREES

crispy CHICKEN // 25

"korean fried" chicken breast & thigh, grilled avocado, baby carrots, caper creme, lime

ora king SALMON // 34

forbidden black rice, pickled celery, thai chili, green strawberries, rhubarb gastrique

milk braised CHUCK // 26

sofrito, red flint polenta, micro wasabi

GRILL

MARIN SUN FARM'S BEEF

ORA KING SALMON 8oz // 29

100% grassfed & pasture raised

BAVETTE 8oz // 34

FLAT IRON 8oz // 36

VELVET STEAK 8oz // 29



FILET MIGNON 8oz // 50

BONELESS RIBEYE 12oz // 48

HERITAGE BONE-IN PORK CHOP // 33

MARIN SUN FARM'S VEAL

grass/milkfed, humanely and sustainably raised

VEAL TASTING PLATTER // 49

preparations of four varieties of veal cuts (recommended for sharing)

**all of our steaks come medium rare and sliced unless otherwise requested*

House Steak Sauce // 2

Au Poivre Sauce // 4

Sauce Verte // 2

(ask for our free homemade hot sauce)

SIDES

HOUSE FRITES, CHILI OIL, PECORINO, CITRUS KETCHUP // 9

YUKON POTATO MASH, EUROPEAN BUTTER, CREME FRAICHE // 7

HAPPY BOY FARM'S COLLARD GREENS, MAPLE BUTTER, WALNUTS, RED ONION // 8

HAPPY BOY FARM'S BROCCOLINI A LA PLANCHA, OLIVE OIL, FRIED GARLIC // 11

GRILLED ASPARAGUS, SPRING ONION, OLIVE OIL, ROMESCO SAUCE // 11

DESSERTS

SKILLET BROWNIE KRINKLE, NUTELLA, COLD MILK // 9

VANILLA CREME BRULEE, ROASTED VANILLA SORBET, COOKIE // 11

RICOTTA BOMBOLONIS, CARDAMOM SUGAR, KAFFIR LIME CURD // 7

GELATO OF THE DAY // 4