



Brunch

STARTERS

FRENCH ONION SOUP	12	RUSTIC TOMATO SOUP	10
		parmesan crouton	
BLUE POINT OYSTER	2.50 <i>Per</i>	TRUFFLED MAC & CHEESE	16
on the half shell			
AVOCADO SPRING ROLLS	18	FILET MIGNON SPRING ROLLS	18
sweet chili glaze		honey sriracha	
YELLOWFIN TUNA TARTARE	18	AHI TUNA TEMPURA	18
		wasabi mayo & ginger soy sauce	
IMPORTED BUFFALO BURRATA	18	LOBSTER MAC & CHEESE	28
oven roasted tomatoes			

MAKE IT BOOZY...

ADD +\$15 TO ANY DISH
Includes Two Cocktails From Below

MIMOSA • BELLINI • KIR ROYALE • SCREWDRIVER • BLOODY MARY

SKILLETS

24

All Skillets Served with Poached Eggs

FRESH CORNED BEEF HASH
housemade

PRIME SKIRT STEAK
potatoes, peppers & onions, gruyere

SWEET CHORIZO HASH
sweet potato, grilled onion, guacamole

CANTINA

CRISPY FISH TACOS - 15

sea bass, pico de gallo, chipotle sour cream

SHORT RIB TACOS - 18

caramelized onions, mozzarella,
shredded lettuce, chipotle sour cream

CARNE ASADA TACOS - 18

skirt steak, onions, chipotle sour cream, cilantro

CRUNCHY CHICKEN RANCH - 18
QUESADILLA

pepper jack cheese, bacon, avocado, pico de gallo

BENEDICTS

CLASSIC - 24

smokehouse bacon, poached eggs,
toasted english muffin, hollandaise sauce

LUMP CRAB CAKE - 26
market fresh

SMOKED SALMON - 26
wild sourced

AVOCADO TOAST with poached egg	16	CRISPY DUCK CONFIT & WAFFLES	20
		crispy duck confit, sweet plantains, maple syrup	
TWO ORGANIC EGGS	16	S'MORES PANCAKES <i>or</i> WAFFLES	16
with bacon, smoked ham, sausage, turkey bacon or sausage		nutella, graham cracker, maple syrup, mini marshmallows	
ORGANIC OMELET <i>your way, 3 eggs</i>	18	FRENCH TOAST PANINI	18
MEATS: bacon, ham, sausage, turkey bacon, turkey sausage, chorizo, andouille		caramelized bananas, crushed pecans, maple syrup	
VEGGIES: spinach, tomato, onion, mushroom, bell pepper		CINNAMON & PECAN FRENCH TOAST	18
CHEESE: mozzarella, swiss, cheddar, american, pepper jack, feta, fontina		warm maple & blueberry compote	
CHORIZO EGG WRAP	18	PEANUT BUTTER, BANANA PANCAKES	18
avocado, pepper jack, tomato, peppers & onions		BREAKFAST BURRITO	18
ORGANIC EGG FRITTATA	18	scrambled eggs, chorizo, queso fresco, avocado, rice, grilled tomato, onion, jalapeño	
zucchini, ricotta, tomato, pesto		★PRIME BISTRO BREAKFAST BURGER★	20
TRUFFLED FRIED EGG CIABATTA	18	pepper jack, applewood smoked bacon, fried egg, cajun aioli	
applewood bacon, fontina, tomato, truffle butter & oil		CHILAQUILES VERDES	24
BIG BOY BREAKFAST	26	pulled organic chicken, eggs, avocado, queso fresco,	
two eggs any style, choice of: bacon, ham, or sausage		PRIME SKIRT STEAK CIABATTA	26
choose - french toast, pancakes or waffles		caramelized onions, swiss, cajun aioli	
CRUNCHY CHICKEN RANCH	18	PRIME HANGAR STEAK & EGGS	38
QUESADILLA		house chimichurri, truffle-parmesan fries	
pepper jack cheese, bacon, avocado, pico de gallo			
CHOPPED COBB	24		
organic chicken, ham, bacon, avocado, gorgonzola & sliced egg			

EXECUTIVE CHEF EZEQUIEL MEJIA

*Consuming raw or undercooked foods increases your chance of food borne illness. *Please inform your server of any allergies you may have. *A 20% gratuity will be added to parties of six (6) or more. July 2024 v1 - P+C



Brunch Cocktails

16

LAVENDER LIMEADE

Titos Vodka, lavender syrup, cranberry juice, prosecco, fresh lemon & lime juice, lavender and cornflower petal garnish

MORNING MANHATTAN

Woodford Reserve Bourbon, Galliano Ristretto espresso liqueur, crème de cacao, sweet vermouth, chocolate bitters

WHAT'S UP, DOC?

Sanford's Barrel Select Sazerac. Rye, fresh carrot juice, dill syrup, lemon

PA - PA - PALOMA

Del Amigo Mezcal, fresh grapefruit & lime juice, agave syrup, Schofferhofer Grapefruit Hefeweizen, rock salt rim and orange

BUTTERFLY, SUGAR, BABY

Butterfly Pea infused Gray Whale Gin, St. Germain elderflower liqueur, Pomp & Whimsy gin liqueur, lime juice, London Essence Bitter Orange Elderflower tonic

SANFORDS GIN & TONIC

Nordes Gin from Galicia, Spain, London Essence Tonic Flavor

Options:

Classic Indian | Grapefruit Rosemary | Bitter Orange Elderflower

GREEK SHANDY

Skinos Mastiha, oleo, sweet vermouth, Fix Hellas Greek Lager

GREEN APPLE FIZZ

Compass Box Orchard House Scotch, Compass Box Glasgow Scotch, fresh green apple juice, Amaro Nardini, St. George Spiced Pear Liqueur, mint, lime, egg white, club soda

Sangria

R'EAL SANGRIA	By The Glass	12
SANGRIA PITCHER	750ml	40

Craft Beer / Ciders

WOLFER NO.139	Dry Rose Cider	8
ORIGINAL SIN	Hard Cider	7
FIX HELLAS	Lager	7
SCHÖFFERHOFER HEFEWIZEN	Grapefruit	8
PERONI		6
PACIFICO		7
FOUNDER'S	All Day I.P.A	7
SAMUEL SMITH	Oatmeal Stout	9

~ Full Craft Beer Menu Available Upon Request ~

Wine

By The Glass

Red

PINOT NOIR	14
RIOJA	16
MALBEC	14
MERLOT	14
CABERNET SAUVIGNON	14
ROSÉ	14

White

ROSÉ	14
SAUVIGNON BLANC	14
CHARDONNAY	14
PINOT GRIGIO	14
ALBARIÑO	14
CHENIN BLANC VOIGNIER	14
REISLING	14
PROSECCO	14
CAVA	14

Sparkling

Half Bottles 375ml

BRUT, Roederer Estate	48
Anderson Valley, California	
BLANC de BLANC, Schramsberg	45
Calistoga, California	
BRUT, Veuve Cliquot "Yellow Label"	50
Champagne, France	
BLANC de BLANC, Ruinart	80
Champagne, France	
BRUT, Moet Chandon Imperial	50
Champagne, France	
PROSECCO, Zonin	30
Veneto, Italy	
MOSCATO D'ASTI, Elio Perrone	32
Piedmonte, Italy	