

# Prime Happy Hour

## Cocktails

### THE DUCKY | 9

Decoy Sauvignon Blanc, fresh lime juice  
110 cal

### BLUEBERRY LEMON DROP | 9

vodka, fresh blueberries  
230 cal

### OLD MEXICO | 9

rum, poblano syrup, fresh lime juice  
240 cal

### SOUR GRAPES | 10

gin, local jam, fresh herbs  
190 cal

### SOCAL V&T | 11

vodka, craft tonic, fresh herbs  
120 cal

### OLD FASHIONED | 11

bourbon, demerara syrup, bitters  
140 cal

## Wines By The Glass

6 oz. 150 cal

### DRUMHELLER | 8

Cabernet Sauvignon Columbia Valley

### SEA SUN | 9

Chardonnay California

### MASO CANALI | 9

Pinot Grigio Trentino

### J VINEYARDS | 9

Cuvee Brut J Cuvée 20 California

### CATENA | 11

Malbec Vista Flores Mendoza

## Beer

### BLUE MOON SEASONAL | 5

150-180 cal

## Signature Bites

### CRISPY CASTELVETRANO OLIVES | 6

500 cal

### CANDIED BACON | 6

260 cal

### SWEET CHILI CALAMARI | 9

760 cal

### THE PRIME BURGER\* | 10

1420 cal

### MUSHROOM-FARRO BURGER | 10

980 cal

### BURRATA WITH PROSCIUTTO | 9

890 cal

### PEPPERCORN STEAK TIPS\* | 11

### BEEF CARPACCIO\* | 12

950 cal

### CALIFORNIA BURGER\* | 12

1550 cal

### FILET MIGNON FLATBREAD\* | 13

1030 cal

### FILET MIGNON SANDWICH\* | 18

1190 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

cal represents calories

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients