

# Prime Happy Hour

## Cocktails

### BLUEBERRY LEMON DROP | 8

vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

### OLD FASHIONED | 8

bourbon, aromas of orange peel, layered with sweet toasted vanilla

### ALPINE FLIGHTPLAN | 9

gin, alpine vermouth, local jam, fresh herbs

## Wines By The Glass

6 oz. 150 cal

### BADISSA | 7

Pinot Grigio Venezia

### DRUMHELLER | 8

Cabernet Sauvignon Columbia Valley

### SEVEN SINNERS | 8

Red Blend California

### SEA SUN | 9

Chardonnay California

### CATENA | 11

Malbec Vista Flores Mendoza

## Beer

### BLUE MOON SEASONAL | 5

150-180 cal

### HEMINGWAY V&T | 10

vodka, modern V&T with notes of grapefruit and herbs

### NOPALES MARGARITA | 11

a classic margarita with lime and vintage tequila

## Signature Bites

### CRISPY CASTELVETRANO OLIVES | 6

smoked chili & jalapeño aioli  
500 cal

### FLEMING'S POTATO TOTS | 6

smoked chili & jalapeño aioli

### SURF & TURF SLIDERS\*

FILET MIGNON | LOBSTER | CRAB CAKE

TWO | 10

TRIO | 15

590-600 cal

### SWEET CHILI CALAMARI | 9

lightly breaded, tossed with sweet chili  
sauce  
760 cal

### THE PRIME BURGER\* | 10

prime beef, Wisconsin cheddar cheese,  
peppered bacon  
1420 cal

### FILET MIGNON FLATBREAD\* | 13

danish blue cheese & balsamic  
reduction  
1030 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