

# Prime Happy Hour

5-7 pm Nightly in Our Bar

## Cocktails

### PINEAPPLE LEMON DROP | 7

vodka, fresh and bright pineapple with lemon and a touch of spice

### SOCAL V&T | 8

vodka, craft tonic, California seasonal herbs, ripe fruit

### ISLAND OLD FASHIONED | 8

bourbon, orange peel, pineapple demerara syrup and a dash of bitters

## Wines By The Glass

6 oz. 150 cal

### DRUMHELLER | 8

Cabernet Sauvignon Columbia Valley

### CORVO | 8

White Blend Sicily

### MARK WEST | 10

Pinot Noir California

### PREDATOR | 10

Zinfandel Lodi Old Vine

### MER SOLEIL | 12

Chardonnay Reserve Santa Barbara

## Beer

### BLUE MOON SEASONAL | 5

150-180 cal

### ALPINE FLIGHTPLAN | 9

gin, alpine vermouth, local jam, fresh 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 | 8

lightly breaded, tossed with sweet chili  
sauce  
760 cal

### THE PRIME BURGER\* | 8

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