

Prime Happy Hour

5-7 pm Nightly in Our Bar

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

BADISSA | 7

Pinot Grigio Venezia

SEVEN SINNERS | 8

Red Blend California

DRUMHELLER | 8

Cabernet Sauvignon Columbia Valley

SEA SUN | 9

Chardonnay California

CATENA | 11

Malbec Vista Flores Mendoza

Beer

BLUE MOON SEASONAL | 5

150-180 cal

Signature Bites

CRISPY CASTELVETRANO OLIVES | 6

500 cal

BEEF CARPACCIO* | 7

1060 cal

CANDIED BACON | 6

260 cal

FILET EMPANADAS | 7

THE PRIME BURGER* | 10

1420 cal

MUSHROOM-FARRO BURGER | 10

980 cal

FILET MIGNON FLATBREAD* | 7

1030 cal

SWEET CHILI CALAMARI | 9

760 cal

CALIFORNIA BURGER* | 12

1550 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

A 15% tax on the sale of alcoholic beverages will be added to the final bill

*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