PRIME 131

# PRIME TIME MONDAYS

## APPETIZERS

**East Coast Oysters |** chilled ½ dozen, fresh wasabi, shallots, ponzu *22*

**Smoked Clam Chowder |** bacon bits, crispy potato, celery leaves, chili oil *16*

**Fried Shishitos |** ponzu, sesame seeds *10*

**Crunchy Spicy Tuna Roll |** avocado, tama arare, kaiware, sweet soy sauce *18*

**Dragon Roll |** shrimp tempura, jumbo lump crab salad, mango avocado, sriracha *21*

## PRIME TIME DINNERS

Served with grilled sourdough, house salad and choice of side:
french fries, ricotta stuffed mac-n-cheese or grilled asparagus.

**6oz American Wagyu Skirt Steak** *48*

**8oz Filet** *59*

**16oz Prime NY Strip** *75*

**8oz American Wagyu Filet** *87*

**18oz American Wagyu Ribeye** *145*

**Prime 131 Burger |** american cheese, veal bacon, brioche bun, special sauce *39*

**Grilled Branzino |** sea salt, brown butter, lemon, fresh herb salad *52*

**Marinated Baby Chicken |** espelette, spicy aioli *42*

**PRIME BOARD** *365*
*Serves Up to Four Guests*
32oz Australian Tomahawk and 16oz Prime NY Strip served with grilled sourdough, house salad and choice of four sides.

## DESSERTS

**Basque Cheesecake |** forest berry coulis, almond crumble *16*

**Skillet Brownie |** brown butter ice cream, frosted pecans *16*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy. A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.

## GOLD STANDARD COCKTAILS

**Opulent Espresso Martini**
house-infused vanilla bean patrón reposado tequila, mr black coffee liqueur, maven cold brew *18*

**Gold Fashioned**
house blend of whistlepig piggyback rye 6 year, jameson irish whiskey, house-made cabernet simple syrup *18*

**Golden "B"**
maker's mark bourbon, lemon juice, sweetbird honeycomb, sparkling brut, gold dust *17*

**Cosmobelle**
absolut citron vodka, cointreau, sweetbird dragon fruit & papaya, lime juice, cranberry juice *18*

**Gilded Goose**
grey goose vodka, martini & rossi dry vermouth *20*
*make it shaken & salted, add french fries for a salty twist +5*

## HANDSHAKEN COCKTAILS

**Jade in the Shade**
roku gin, sweetbird mint, matcha, lime juice, egg white *16*

**Lycheetini**
haku vodka, lime juice, lychee reàl, sweetbird peach *16*

**Scottish Manhattan**
glenfiddich 12 year scotch, martini & rossi sweet vermouth, bitters *22*

**Negroni Bianco**
bombay sapphire gin, italicus rosolio di bergamotto, cinzano vermouth bianco *16*

**Tequila Twilight**
casamigos blanco tequila, cointreau, agalima organic sour, sweetbird dragon fruit & papaya *16*

**Mystic Garden**
the botanist gin, cointreau, lemon juice, sweetbird honeycomb, basil, fever-tree lime & yuzu *18*

**Yuzu Basil Martini**
ketel one vodka, yuzu reàl, ginger reàl, basil *16*

## WINES BY THE GLASS

### Champagne & Sparkling

**Ruffino**
*Prosecco*, Veneto DOC *16*

**Telmont**
*'Réserve Brut'*, Épernay *28*

**Nicolas Feuillatte**
*'Rosé Brut'*, Chouilly *26*

### Whites & Rosés

**Santa Margherita**
*Pinot Grigio*, Alto Adige DOC *18*

**Emmolo**
*Sauvignon Blanc*, Napa Valley *16*

**Cambria 'Katherine's Vineyard'**
*Chardonnay*, Santa Barbara *16*

**Stag's Leap**
*Chardonnay*, Napa Valley *18*

**Miraval**
*Rosé*, Côtes de Provence *16*

**Domaine de la Chezatte**
*Sancerre Rosé*, Loire Valley *18*

### Reds

**Benton-Lane**
*Pinot Noir*, Willamette Valley *16*

**Flowers**
*Pinot Noir*, Sonoma Coast *24*

**Corazon del Sol**
*Malbec*, Mendoza *16*

**Markham**
*Merlot*, Napa Valley *16*

**Austin Hope**
*Cabernet Sauvignon*, Paso Robles *23*

**Oberon**
*Cabernet Sauvignon*, Napa Valley *18*

**Caymus**
*Cabernet Sauvignon*, Paso Robles *25*

**Domaine de Cabasse**
*'Cuvée Marguerite'*, Côtes-du-Rhône *16*

**Madame de Beaucaillou**
*Bordeaux Blend*, Haut-Médoc *16*

**Trefethen 'Eshcol'**
*Meritage*, Oak Knoll District *16*

## SAKE

**Yoshi No Gawa 'Winter Warrior'** *Junmai Ginjo*, Niigata *16*

## BEER

**Heineken** *8*

**Dos Equis Lager** *8*

**Miller Lite** *7*

**Blue Moon Belgian White** *8*

**Voodoo Ranger IPA** *8*

**Michelob Ultra** *7*

## NO PROOF REQUIRED

**Lavender Lemonade**
sweetbird lavender, lemonade & honey syrups, sparkling water *12*

**Not at All Spritz**
ritual aperitif alternative, lemon juice, sweetbird dragon fruit & papaya syrups, club soda, peychaud's bitters *14*

**Lemoncell-No Martini**
pallini limonzero, triple chamomile tea, lemon juice *14*

**Slimms Cup**
ritual gin alternative, cucumber lime sour, black tea *14*

**Oh Nojito**
seedlip spice 94, mint matcha syrup, lime juice, coconut water *14*

**Proteiña Colada**
ritual rum alternative, coco reàl, pineapple & lime juices, procel protein powder *14 | 10g of protein*

**Missing Thorn, Sparkling,** California *12*

**Missing Thorn, Rosé,** California *12*

**Missing Thorn, Red,** California *12*

**Bellini Zero Cipriani** *14*

**Athletic Brewing Co. 'Upside Dawn' Golden Ale,** San Diego, California *8*

**Athletic Brewing Co. 'Free Wave' Hazy IPA,** San Diego, California *8*

**Heineken 0.0 Lager,** Amsterdam *8*

**Red Bull** *7*

**Red Bull Sugarfree** *7*