



HAPPY HOUR

WEEKDAYS 4-6PM
IN THE BAR & PATIO

SHAREABLE SNACKS



EDAMAME

sea salt, lemon or spiced **4**



FRIED SHISHITOS

ponzu, sesame seeds **5**



GRILLED PITA (8 each or 20 for all three)

choice of baba ganoush, lebneh, whipped ricotta

FIRE ROASTED BEETS

lebneh, pistachio dukkah, scallions **12**

APPETIZERS



CHILLED EASTERN OYSTERS

fresh wasabi, shallots, ponzu (**2** per piece)



ROASTED OYSTERS

½ dozen oysters, coconut, chili, cilantro, lime **12**



SALMON CRUDO

fresh truffle, cherry tomato, radish, shiso, truffle yuzu **14**



PRIME 131 BURGER

american cheese, bacon, brioche bun, special sauce **10**
(make it a meal...add fries **4**)

SUSHI BAR

ROLLS \$12 EACH

CRUNCHY SPICY TUNA

avacado, masago arare, kaiware, sweet soy sauce

VEGAN ROLL

asparagus tempura, kanpyō, shibazuke, cucumber, avocado, kaiware, sweet soy

DRAGON ROLL

shrimp tempura, jumbo lump crab salad, mango, avocado, sriracha



FROM THE BAR

COCKTAILS \$10 EACH

OLD FASHIONED

Bulleit Bourbon, Angostura Bitters, Orange Bitters, Simple Syrup



COSMOPOLITAN

Absolut Citron Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice

JUNGLE BIRD

Brugal 1888, Campari, Fresh Lime Juice, Pineapple Juice, Simple Syrup



GIN RICKEY

Hendrick's Gin, Fresh Lime Juice, Simple Syrup



TEQUILA SUNRISE

Espolón Blanco Tequila, Fresh Orange Juice, Splash Of Monin Geradi

WINES

\$12 EACH



WHITE

Saget 'la Petite Perriere' Sauvignon Blanc | **Loire 2022**

Domäne Wachau, Grüner | **Veltliner 2022**

M. Chapoutier 'Belleruche', Rosé | **Côtes Du Rhone 2022**

RED



Domaine De La Solitude, Côtes-Du-Rhône | **Rhône 2021**

Oberon, Cabernet Sauvignon | **Napa Valley 2022**

Cambria 'Julia's Vineyard', Pinot Noir | **Santa Maria 2021**

BEER



Heineken **6**

Heineken Silver **6**

Heineken NA **5**

Dos Equis Lager **6**

Miller Lite **5**

Blue Moon **6**

6666 Amber Lager **6**



6666 Hazy Session Ipa **6**

Yuengling Flight **5**

