



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, labneh, whipped ricotta



APPETIZERS

CHILLED EAST COAST OYSTERS

½ dozen, fresh wasabi, shallots, ponzu **12**



ROASTED EAST COAST OYSTERS

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

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

avocado, masago arare, kaiware, sweet soy sauce

DRAGON ROLL

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



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.



FROM THE BAR

COCKTAILS \$10 EACH

GOLD FASHIONED

House Blend of WhistlePig PiggyBack Rye 6 Year, Jameson Irish Whiskey, House-Made Cabernet Simple Syrup

COSMOBELLE

Absolut Citron Vodka, Cointreau, Sweetbird Dragon Fruit & Papaya, Lime Juice, Cranberry Juice

NEGRONI BIANCO

Bombay Sapphire Gin, Italicus Rosalio di Bergamotto, Cinzano Vermouth Bianco

TEQUILA TWILIGHT

Casamigos Blanco Tequila, Cointreau, Dragon Fruit, Agalima Organic Sour, Sweetbird Dragon Fruit & Papaya

LYCHEETINI

Haku Vodka, Lime Juice, Lychee REÀL, Sweetbird Peach

WINES

\$12 EACH

WHITE

Emmolo, Sauvignon Blanc | **Napa Valley**
Terlato Vineyards, Pinot Grigio | **Friuli Colli DOC**
Miraval, Rosé | **Côtes de Provence**

RED

Benton-Lane, Pinot Noir | **Williamette Valley**
Corazon del Sol, Malbec | **Mendoza**
Austin, Cabernet Sauvignon | **Paso Robles**

BEER

Heineken **6**
Heineken 0.0 **5**
Miller Lite **5**
Blue Moon Belgian White **6**
Yuengling Flight **5**

