

COCKTAILS

BUFFALO TRACE OLD FASHIONED

buffalo trace bourbon, angostura bitters,
turbinado, orange, cherry 14

ESPRESSO MARTINI

absolut vanilla, evil bean cold brew, espresso 14

PRIME BRULEE MARGARITA

don julio, pineapple, vanilla simple, lime 15

ROOFTOP LEMONADE

stoli vodka, fraise des bois,
lemon, strawberry simple 14

PINA COLADA

hand-shaken with malibu,
pineapple puree, heavy cream 12

PAIN KILLER

pussers dark, pineapple, coconut,
orange, nutmeg 14

CITRUS MULE

absolut mandarin, orange preserves,
lime, mint 12

HUGO SPRITZ

st germain, prosecco, elderflower soda, mint 14

TIKI RITA

plantation coconut rum, 1800 reposado,
orange, pineapple, lime, coconut 16

RED OR WHITE SANGRIA

red - light and fruity, white - bright and crisp,
infused with seasonal berries and citrus 12

ZERO PROOF

RETIREMENT DREAMS

prickly pear, cream of coconut, orgeat, mint citrus 10

COCO COLADA

pineapple, lime, coconut cream, coconut milk 10

LAVENDER LEMON FIZZ

grapefruit soda, lavender simple,
lemon, peppered foam 10

ESPRESSO MARTINI ZERO

seedlip spice 94, espresso, demerara, orgeat 10

PSEUDO HUGO

elderflower, peach puree, lime, mint 10

WINE

WHITE

GLS / BOT

BUBBLES

NICOLAS FEAUILLATTE, FRANCE..... 187 ML / 24
PROSECCO, ITALY 10 / 36
DOM PERIGNON, FRANCE..... 305

SWEET

MOSCATO VOGA, ITALY 10 / 36
FLEURS DE PRAIRIE ROSE, FRANCE..... 12 / 44

PINOT GRIGIO

FRATELLI PIGHIN, ITALY 12 / 46
SANTA MARGHERITA, ITALY 16 / 60

SAUVIGNON BLANC

JOEL GOTT, CALIFORNIA..... 12 / 44
ROCK FERRY, NEW ZEALAND..... 14 / 52

CHARDONNAY

JUGGERNAUT, SONOMA 12 / 46
SONOMA-CUTRER, RUSSIAN RIVER..... 16 / 60

RED

PINOT NOIR

BOEN TRI APPELLATION, CALIFORNIA 12 / 44
FOUR GRACE'S, WILLAMETTE VALLEY..... 16 / 60

CABERNET SAUVIGNON

SILVER PALM, CALIFORNIA..... 10 / 36
DAOU, PASO ROBLES..... 14 / 54
THE CRITIC, NAPA 16 / 58
CAYMUS, NAPA 135
NICKEL & NICKEL, STATE RANCH, NAPA..... 160
SILVER OAK CABERNET, NAPA VALLEY..... 225

UNIQUE REDS

CAB-FRANC, QUEST (BY AUSTIN HOPE),
CALIFORNIA 10 / 38
RED BLEND, BANSHEE, MORDECAI, CA..... 12 / 46
SHIRAZ, TORBRECK, AUSTRALIA 16 / 60
RED BLEND, WALKING FOOL (WAGNER),
SUISUN VALLEY 60
RED BLEND, MACHETE (ORIN SWIFT),
CALIFORNIA 110

CAFÉ PRIME

ANATOLIA CAFÉ

brandy, luxardo cherry liqueur,
cinnamon syrup, whipped cream / 15

IRISH COFFEE

jameson, evil bean cold brew, whipped cream / 14

EL CAFÉCITO

pussers dark, evil bean cold brew,
chocolate bitters, turbinado simple / 15

HOT BOOZY COFFEE

brandy, grand marnier, kahlua,
orange peel, whipped cream / 15



SEA STARTERS

SHRIMP COCKTAIL (GF)

five jumbo chilled shrimp, old bay,
classic cocktail sauce 15

CHIPOTLE TUNA TOSTADAS*

crispy corn tostadas topped with ahi tuna ceviche
in lime juice and chipotle honey glaze,
finished with charred avocado, cotija cheese,
pickled red onions, micro cilantro,
and cilantro crema 12.99

SEAFOOD SALAD STACK

lobster, crab, and shrimp blend,
avocado, grilled pita 16

FRESH OYSTERS* (GF)

seasonal oysters served with cocktail sauce,
mignonette, fresh lemon 16

TUNA TARTARE*

marinated ahi tuna, cucumbers,
avocado, ponzu, crisp wontons 17

PINEAPPLE CHILI SHRIMP

panko-fried shrimp,
pineapple chili glaze, chives 17

FRIED CALAMARI

served with marinara 17

SHAREABLES

TERRACE WINGS (GS)

tossed with your choice of sauce:
nashville hot, garlic parmesan, sweet thai chili 16

CRISPY TENDERS

served with choice of sauce:
nashville hot or garlic buffalo 12

CHORIZO QUESO DIP

baked chorizo and cheese, served with grilled pita 14

BEEF TARTARE*

finely chopped beef tenderloin, capers, quail egg yolk,
cracked black pepper, chives, crisp chips 16

SPINACH & CRAB DIP

baked with cheeses, served with warm pita 16

(GF) GLUTEN-FREE | (GS) GLUTEN SENSITIVE | (V) VEGETARIAN

*WE USE NUTS AND NUT-BASED OILS IN OUR FOOD. IF YOU ARE ALLERGIC TO NUTS,
OR ANY OTHER FOODS, PLEASE LET YOUR SERVER KNOW. OUR FOOD CONTAINS OR MAY CONTAIN
UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OYSTERS, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

THE GARDEN

STUFFED MUSHROOMS^(V)

crisp fried, herb cheese blend,
lemon beurre blanc 13

FRIED GREEN TOMATOES

topped with chorizo maque choux
and herb aioli 13

WEDGE SALAD^(GF/V)

iceberg wedge, red onion, bleu cheese crumbles,
heirloom tomatoes, ranch 14
chicken +8 / shrimp +10 / salmon* +12 / scallops* +18

ENTREES

BBQ PORK SLIDERS

tender roasted pork, bbq sauce,
cheddar cheese, crisp fried onions 15

BAKED MEATBALLS

all-beef meatballs, house marinara,
provolone, parmesan 14

TENDERLOIN BOWL

roasted beef tenderloin, kale blend, seasoned rice,
carrots, corn maque choux, dijon aioli 18

SIGNATURE WAGYU BURGER*

aged cheddar or smoked gouda, tomato,
lettuce, caramelized onions, dijon aioli 20

NASHVILLE HOT CHICKEN TACOS

butter-milk-fried chicken tossed in spiced chili oil,
topped with classic slaw, fresh cucumber,
cilantro crema, honey, and microgreens 18

TOASTED SESAME TUNA BOWL*

rare tuna, seasoned rice, avocado, red cabbage,
cucumber, chives, fresh lime, nori wraps 18

DELIGHTS

MOCHA TRES LECHES^(V)

espresso-infused milks, chocolate sponge cake,
whipped coffee cream 9

CRÈME BRÛLÉE^(GF/V)

vanilla custard, caramelized sugar, fresh berries 9

N.Y. CHEESECAKE^(V)

served with fresh berries and whipped cream 9