



KITCHEN & COCKTAILS

STARTERS

SIZZLING HOT ROCK

your choice of sliced prime beef or ahi tuna, serrano soy chile marinade

WILD MUSHROOM BRUSCHETTA

shitake/crimini/oyster mushrooms, house pesto parmesan

WAGYU MEATBALLS

smoked provolone cheese, truffle oil, rich garlic pomodoro sauce

PRIME BEEF CARPACCIO

fried capers, lemon zest, truffle oil, reggiano parmesan, grilled baguette

BACON-WRAPPED DATES

organic jumbo medjool dates, blue cheese, chipotle aioli

SPICY AHI TUNA TOSTADAS

ahi tuna poke, avocado sriracha sauce

DEL MAR DUO

chili garlic charred octopus, grilled jumbo tiger shrimp, chipotle aioli

MARKET OYSTERS

1/2 dozen fresh oysters, serrano ponzu sauce

CAESAR SALAD

petite romaine, arugula, sun-dried tomato, white anchovy, garlic croutons

STEAKS

PRIME FILET

8 ounces, char-grilled vegetables, yukon gold mashed potatoes

PRIME RIBEYE

14 ounces, char-grilled vegetables, yukon gold mashed potatoes

PRIME NY STRIP

12 ounces, char-grilled vegetables, yukon gold mashed potatoes

ENTREES

HOUSE-MADE SHORT RIB RAVIOLI

house-made ravioli, fresh spinach, tomato gorgonzola cream, balsamic reduction

SHRIMP COSTA AZUL

blue crab stuffed jumbo tiger shrimp, bacon wrapped char-grilled vegetables, lemon cream

ROASTED PORK BELLY

yukon gold mashed potatoes, char-grilled vegetables, chile de arbol blackberry sauce

ROASTED ACORN SQUASH

roasted squash with house pesto fettuccine and wild mushrooms

LEMON BASIL CHICKEN FETTUCINE

house-made pasta, thai basil, lemon cream, spinach & tomato

CABERNET BEEF SHORT RIBS

braised beef short ribs, yukon gold mashed potatoes, charred vegetables, cabernet jus

PAN-SEARED CHILEAN SEABASS

red pepper vinaigrette, citrus cream, house-made pasta

CHIMICHURRI SCALLOPS

poblano cilantro chimichurri, yukon gold mashed potatoes, char-grilled vegetables

TIGER SHRIMP FETTUCINE

house-made pasta, lemon cream, spinach & tomato

SPECIAL RESERVE NINE WAGYU FILET

8 ounces, australian beef, charred vegetables, yukon gold mashed potatoes

WAGYU STRIPLOIN

12 ounces, australian beef, charred vegetables, yukon gold mashed potatoes

SPECIALTY COCKTAILS

KIKI MAI TAI

fresh pineapple, strawberry, orange,
blue chair spiced coconut rum

EL PATRONE MARTINI

tito's vodka, extra dirty, blue cheese
olives

SEXY NAVEL

ketel one, peach de vigne liquor,
orange & lemon juice

RUBY MULE

tito's vodka, grapefruit juice, fever
tree ginger beer, grapefruit bitters

TOPO CHICO MARGARITA

don julio blanco, mexican lime juice,
simple syrup, topo chico, tajin rim

BLACKBERRY CHILE

MARGARITA

mezcal popul vuh, blackberry puree, chile
arbol, lime juice, simple syrup, tajin

HOUSE OLD FASHIONED

four roses bourbon, luxardo cherries, fresh
orange, orange bitters

FRENCH 75

grey whale gin, champagne, lemon

PINEAPPLE TEPACHE

fermented pineapple tepache, four roses
bourbon, lemon juice, orange bitters

TROPICAL BELLINI

sparkling prosecco, fresh strawberry,
orange & pineapple juice

STRAWBERRY THAI

BASIL CAIPIRNHA

fresh strawberry, thai basil cachaca
rum, muddled key limes, topo chico

BLACKBERRY CAIPIRNHA

fresh blackberry, cachaca rum, simple
syrup, muddled key limes, topo chico

KEY LIME CAIPIRNHA

cachaca rum, simple syrup, muddled
key limes, topo chico

CUCUMBER COLLINS

hendricks gin, cucumber, fresh lemon
juice, simple syrup, cucumber tonic

CHAMPAGNE SANGRIA

mandarin absolut vodka, sparkling
wine, guava juice, simple syrup

PREMIUM COCKTAILS

MEXICAN OLD FASHIONED

mezcal ilegal anejo, agave nectar,
orange bitters

PALOMITA ULTRA

mezcal ilegal anejo, agave nectar, orange
bitters

BLOOD ORANGE NEGRONI

hendricks gin, sweet vermouth carpano

MAMA JANE

widow jane ten year bourbon, muddled lemon
and lime, light ginger ale, luxardo cherry

LA TRAVIESA

don julio anejo, fresh citrus, agave, orange
salt, cabernet float

JT PRIVATE BARREL COCKTAILS

featuring whistle pig 12 year, bottled exclusively for J.T. Prime

PRIME SOUR

whistle pig 12yr, pomegranate, house sweet
and sour

PRIME OLD FASHIONED

whistle pig 12yr, luxardo cherries, fresh
orange, orange bitters

PRIME MANHATTAN

whistle pig 12yr, marasca syrup, sweet
vermouth, angustra bitters

ULTRA PREMIUM COCKTAILS

PRIME 75

hennessy xo, grand mariner xo, valdo
sparkling, fresh lemon juice

SUPREMA MARGARITA

herradura seleccion suprema, triple
citrus sour, grand marnier 100, cointreau

CLASE AZUL 100

MARGARITA

clase azul plata, grand marnier 100,
sweet and sour, cointreau

CXOSMO

chopin extra rare, xo grand marnier,
pomegranate juice, fresh lime juice