

PRIME BEVERAGES

CRAFT COCKTAILS 20 each

- Boba Berry Tini**
litchfield blueberry vodka, housemade limoncello, blueberries, strawberry boba pearls
- Blonde Swifty**
lillet blanc, elderflower, hendrick's gin, fresh grapefruit juice, lemon bitters, citrus smoke bubble
- Southern Spritz**
grey goose white peach, italicus, white peach purée, seltzer, cranberry
- Paloma Rosada**
casamigos blanco, fresh grapefruit juice, honey, fever tree pink grapefruit soda, grapefruit zest sugar rim
- Yuzu Sunset**
lemon yuzu sake, lychee liqueur, roku gin, agave
- Bluegrass Mule**
woodford reserve bourbon, honey syrup, fresh lime juice, ginger beer
- Prime Sangria**
aged rum, red wine, orange curaçao, pomegranate, seasonal fruit
- Prime Colada**
bacardi rum, coco lopez, fresh pineapple juice, fresh lime juice - *served frozen*
- Smoked Old Fashioned**
whistle pig single barrel 10yr rye, orange, cherry, chocolate bitters
- Tableside Top-Shelf Manhattan**
booker's uncut & unfiltered small batch bourbon, carpano antica vermouth, angostura bitters, fabbri amarena cherry - *poured tableside*
- Saltbrick Prime Top Shelf Margarita**
SBP tromba reposado, pierre ferrand dry curaçao, lime, agave **spicy/flavors optional*

BOTTLED BEER 10 ea

- Corona Extra, Lager, Mexico
- Blue Moon Belgian White, Wheat, Colorado
- Stella Artois, Lager, Belgium
- Amstel Light, Light Lager, Netherlands
- Two Roads Lil' Heaven, Session IPA, CT
- Coors Light, Light Lager, Colorado
- Michelob Ultra, Light Lager, Missouri
- Guinness Draught Can (15oz.), Stout, Ireland
- Two Roads N/A Hazy IPA, N/A IPA, CT
- PREMIUM**
- Kirin Ichiban, Lager, Japan 12
- Elysian Space Dust, IPA, Washington 12
- Victory Prima Pils, Pilsner, Pittsburgh PA 12
- Delirium Tremens, Belgian Pale Ale, Belgium 18
- Ommegang Three Philosophers (750ml) 27
- Quadrupel Ale, Cooperstown NY

ZERO PROOF OPTIONS

- The Prime Freeze** 9
ask your server for our seasonal flavor
- Pineapple Jalapeño Margarita** 14
seedlip garden, agave, pineapple, lime, jalapeño
- Prime-Ade** 9
strawberry, lemon, basil, lemon-lime soda
- Boylan Root Beer** 9
New York
- Boylan Black Cherry** 9
New York

WINES BY THE GLASS

SPARKLING WINE & CHAMPAGNE

- Prosecco, **Valdo**, *Numero 1* 17
Veneto - Italy NV
- Champagne, **Veuve Clicquot**, *Brut Remis* 35
Champagne - France NV

ROSÉ WINE

- **Rosé, **Les Lauzeraies**, *Tavel* 16
Rhône Valley - France 2023

WHITE WINE

- Moscato d'Asti, **G. D. Vajra** 17
Piedmont - Italy 2022
- Pinot Grigio, **Tenuta**, *Luisa* 18
Friuli-Venezia Giulia - Italy 2021
- Sauvignon Blanc, **Squealing Pig** 17
Marlborough - New Zealand 2023
- **Ca'Maiol, **Lugana Prestige** 16
Lombardy - Italy 2022
- Chardonnay, **Stag's Leap** 20
Napa Valley - California 2023
- **Chardonnay, **Belle Glos**, *Glasis Holt Vineyard* 18
Santa Rita Hills - California 2022
- Riesling, **Dr. Konstantin Frank** 18
Finger Lakes - New York 2023

** denotes a sommelier selection

RED WINE

- **Pinot Noir, **Belle Glos**, *Balade* 18
Monterey County - California 2023
- Pinot Noir, **Flowers** 30
Sonoma Coast - California 2022
- **Tempranillo, **Finca San Martin**, *Crianza* 17
Rioja - Spain 2020
- Sangiovese, **Tenuta di Nozzole** 18
Chianti Classico Riserva - Italy 2021
- Malbec, **RJ Vinedos**, *Reunion* 18
Mendoza - Argentina 2023
- Merlot, **Charles Krug** 18
Napa Valley, California 2022
- Red Blend, **Orin Swift**, *Eight Years in the Desert* 30
California 2022
- **Châteauneuf-du-Pape 40
Domaine du Vieux Télégraphe
RhôneValley - France 2018
- **Cabernet Sauvignon, **Jordan** 33
Alexander Valley - California 2020
- Cabernet Sauvignon, **Unvarnished** 17
Paso Robles - California 2022
- *As our own label, grapes in this wine are sourced from sustainably farmed vineyards, from vines selected by Chef Matt O'Neill.*
- Cabernet Sauvignon, **Caymus** 55
California 2022

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish.
Allergy information for all menu items is available through your server.