

PIVOT

— PRIME —

SIGNATURE COCKTAILS

NIGHT SHADE
elijah craig bourbon + angostura amaro +
amaro meletti + lustau vermut rojo

18

FRENCH KISS
drumshanbo orange gin +
chambord + champagne syrup +
lemon + champagne

15

DONKEY KONG'S BREW
bumbu rum + combier creme
de banana + grind espresso liqueur
+ yuzu cordial

16

HOT HONEY
ESPRESSO MARTINI
cachaca + sweet port + espresso +
grind espresso liqueur +
hot honey

16

GOLDEN HOUR
corazon reposado tequila +
peach liqueur + lemon,
orange + simple syrup

16

LYCHEE MARTINI
haiken lychee vodka + del santo +
gran gala + honey syrup + lime

16

WASABI MARTINI
wheatley vodka +
wasabi oil + lemon

15

PRIME JULIUS
ketel one + licor 43 creme brulee +
orange juice + simple

15

SMOKED BARREL PICK
OLD FASHIONED*

PIVOT barrel pick +
coconut palm sugar syrup +
fee brothers mole bitters

21

**Ask about our Willet Old Fashioned*

ZERO-PROOF COCKTAILS

SPRITZ ME, BABY
noughty sparkling wine +
NA aperol

13

LA FEUILLE VERTE
basil + pineapple + yuzu + lime-infused
simple syrup + ginger beer

11

THE HERBALIST
tarragon + lime + simple syrup +
cucumber mint lime soda + orange

11

NOUGHTY SPARKLING
CHARDONNAY
Germany

13

WINES BY-THE-GLASS

PINOT NOIR
Belle Glos 'Clark & Telephone' 2023
Santa Barbara County

18

Lingua Franca 'Avni' 2022
Willamette Valley

22

Paul Ponnelle 2024
IGP Pays d'Oc

15

RED BLENDS

Serial 2021
Paso Robles

14

Chateau Barreyre 2020
Bordeaux, France

19

ZINFANDEL

Michael David 'Earthquake' 2022
Lodi, California

14

MERLOT

Orin Swift 'Advice from John' 2023
St. Helena, California

20

MALBEC
Piedra Negra Reserve 2023
Mendoza, Argentina

17

CABERNET

Austin Hope 2022
Paso Robles

22

Caymus 2023
Napa Valley

30

Calafia 2021
Napa Valley

24

CHARDONNAY

Belle Glos 'Glasier Holt' 2021
Sonoma

20

Rombauer 2024
Carneros

22

Chevalier De La Crée 2023
Burgundy, France

25

BLANC & BOUJEE

Boomtown 2023
Pinot Gris, Washington

12

Jules Taylor 2024
Sauvignon Blanc, Marlborough

15

Trujillo 'Madelyn' 2023
White Blend, Mendocino, California

17

Château La Gravière
Savignon Blanc, Napa Valley

9

SPARKLING & ROSE

Soracco Moscato d'Asti 2023
Moscato, Italy

14

Gruner Veltliner
Brut, Austria

15

Bodegas Latúe Tempranillo Rosé 2025
La Mancha, Spain

13

Veuve Clicquot
Champagne, France

28

WHO WE ARE

PIVOT Prime is a French-inspired steakhouse where tradition and innovation come together. As part of Lucky Eleven Hospitality Group, we honor timeless craftsmanship while infusing bold, globally inspired flavors. Founded by Gregg and Ashley Young and led by Chef Partner Joel Hassanali. You can expect exceptional quality, unreasonable hospitality, and unforgettable flavors.

IT STARTS HERE

gf COLOSSAL SHRIMP COCKTAIL

lemongrass cocktail sauce +
fresh horseradish
— 24 —

v BEST PART OF FRENCH ONION SOUP

braised short rib + crostini +
gruyere + mozzarella gratin
— 17 —

RIRI'S CHICKEN

crispy fried chicken breast +
osetra caviar + crème fraîche
— 23 —

KING CRAB CAKE

jumbo lump crab + king crab,
remoulade + frisee citrus salad
— 29 —

v CRAB CARGOTS

bacon herb butter + havarti + sourdough
— 19 —

WAGYU MEATBALL

calabrian chili tomato sauce +
stracciatella + grilled crostini
— 25 —

STEAK TARTARE

caper + herbs + marinated egg yolk +
garlic aioli + grilled brioche
— 23 —

WARM & FRESH

SOUP OF THE MOMENT

chef's choice
8 oz bowl
— 11 —

v SOUP & SALAD

soup of the moment + petite chopped salad + crostini
— 17 —

gf v LOUIE WEDGE

baby gem romaine + blue crab + poached shrimp +
cured egg yolk + avocado + cucumber + tomato +
red onion + green goddess dressing
— 24 —

SALMON CAESAR

smoked salmon belly + baby romaine +
white anchovy caesar dressing + brioche crumble +
teardrop tomato + parmesan
— 20 —

gf v HONEY ROASTED BEET

quinoa + orange segments + arugula +
sesame seed cashew brittle + citrus vinaigrette +
blood orange snow + honey ricotta
— 17 —

CHICKEN MILANESE SALAD

breaded airline chicken breast + frisée arugula blend +
mushroom + capers + tomato + red onion + prosciutto +
lemon basil dressing + parmesan
— 25 —

v BISTRO SALAD

butter lettuce + confit shallot + capers +
teardrop tomato + anchovies +
brioche crumble + gribiche dressing
— 15 —

v LOBSTER SALAD WRAP

baby romaine spinach mix + avocado +
calabrian chili aioli + steak tomato + onion +
spinach flour tortilla + side salad + citrus vinaigrette
— 24 —

Add a protein to any salad

chicken	steak	salmon	shrimp
10	17	16	21

MAC N CHEESE

five cheese sauce + cavatappi pasta +
parmesan crumble
— 19 —

gf v CORN SUCCOTASH

pork belly + kale + charred jalapeno +
herb butter + vadouvan spice
— 15 —

CULINARY SIDE KICKS

gf JUMBO ASPARAGUS

gribiche sauce
— 15 —

SIDE CHOPPED SALAD

baby romaine + spinach + olive + tomato +
blue cheese + mushroom + bacon +
lemon basil dressing + crispy shallot
— 8 —

v CRACK FRIES

triple cooked potato wedge + parmesan cheese +
roasted garlic aioli + fried herbs
— 13 —

gf BRUSSELS SPROUTS

baked apple + peanut miso dressing +
spiced cashew + espelette + pecorino
— 15 —

v PIVOT Prime Signature Dish **gf** Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LCH 04.29.2026