PRIVE BURGERS, CRAFT FRIES, SPIRITS & SHAKES

Prime Platter*

Two extra-large eggs any style, two buttermilk pancakes,

applewood bacon or breakfast sausage links

\$11

BRUNCHYBOOZE

Bellini \$12
Prosecco sparkling wine & peach schnapps

Mimosa \$12
Prosecco sparkling wine & orange juice

Bloody Maria \$12
Tequila, lemon juice, tomato juice,
Tabasco & celery salt

LIGHTERFARE

Low Fat Vanilla
Yogurt Parfait \$9
Low fat yogurt, organic granola,
bananas & berries

Hot Oatmeal \$9
Brown sugar, fresh berries & bananas

Thick sliced Texas toast dipped in cinnamon egg batter

French Toast

PRIME**BREAKFAST**

Our Eggs are Cracked and Cooked to Order. Served with Country Potatoes and choice of Toast or Thomas' English Muffin

Eggs My Way* \$12 Two extra-large eggs any style Eggs My Way Plus* \$15 Two extra-large eggs any style with applewood bacon or breakfast sausage Three Egg Spinach Mushroom Cheddar Omelet* \$15 Three fresh egg omelet prepared to order with fresh spinach, mushrooms, cheddar Three Egg Cheese Omelet* \$14 Choose from American, Swiss, cheddar or pepper jack Three Egg Western Omelet* \$15 With peppers, onions, mushrooms, and diced ham Breakfast Sandwich* \$12 Bacon, Egg & American Cheese on Thomas' English Muffin

PRIMEGRIDDLE French Toast, Waffle and Pancakes Are

Served with Butter & Warm Maple Flavored Syrup

Belgian Waffle \$11 Made fresh to order in our waffle iron \$11 Three Buttermilk Pancakes Old Fashioned buttermilk pancakes made fresh to order **Blueberry Pancakes** \$13 **Chocolate Chip Pancakes** \$13 **PRIMEADDITIONS** Applewood Bacon or Breakfast Sausage Links \$5 Strawberries & Whipped Cream \$4 Thomas' English Muffin \$2 Substitute Egg Whites* \$2

BEVERAGES

\$18

DE VEIO (GES	
Orange, Cranberry or Tomato Juice	\$4.5
Soft drinks	\$4
Ice Tea	\$3.5
Espresso	\$5
Double espresso	\$7
Cappuccino Latte	\$7
Coffee	\$3.5
Hot tea selections	\$3.5
San Pellegrino Panna water 1-liter	\$9
San Pellegrino Panna water 1/2-liter	\$6

Items marked with a "V" denote Vegetarian items

20% gratuity will automatically be added to parties of eight or more guests. FOOD ALLERGY WARNING: Some of our food is cooked in peanut oil *Warning: consuming raw or undercooked items, which may include meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.

BOUTIQUE BURGERS, CRAFT FRIES, SPIRITS & SHAKES

CRAFT & FAVORITE BEERS

Sculpin Ballast Point (IPA)	9
Newcastle Brown Ale	9
Stella Artois	9
Corona	9
Blue Moon	9
Blue Moon Seasonal	9
Heineken	9
Guinness	9
Rogue Dead Guy Ale	9
Samuel Adams	9
Samuel Adams Seasonal	9
Coors Light	8

REDWINES

	GLASS	BOTTLE
Cabernet Sauvignon Carnivor - California	11	40
Pinot Noir Pinot Evil - Chile	10	38
Crush - Red Blend The Dreaming Tree - California	12	46
Merlot Milbrandt - Washington State	11	40
Malbec Gascon - Argentina	12	42
Syrah Writer's Block - California	11	40

WHITE & SPARKLING WINES

	GLASS	BOTTLE	
Prosecco Bianco LaMarca - Italy	12	42	
Moscato Mirassou - California	10	38	
Chardonnay Dark Horse - California	10	38	
Pinot Grigio Maso Canali - Italy	12	44	
Sauvignon Blanc Whitehaven - New Zealand	12	44	
White Zinfandel Buehler - California	11	38	

PREMIUMCOCKTAILS

Ask your server for your favorite cocktails and after-dinner drinks

Margaritas 12

on The Rocks or Frozen Sauza Hornitos Blanca Tequila & your favorite fruit flavor

Morning Spritzer 12

Prosecco, Aperol, club soda, on the rocks

Long Island Iced Tea 12

Sauza Tequila, Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Triple Sec, sour mix & cola

Chilly Willy 12

Malibu Rum, Peach Schnapps, Midori Melon Liquor, orange juice and pineapple juice

DESSERTS

Enjoy our daily cake and pie selections Here are some suggestions...

Carrot Cake 8

Chocolate Cake 8

Brownie a la Mode 8

Kentucky Pie 11 A hybrid of chocolate chip cookie and pecan pie, served a la mode

SHAKES & FLOATS

BOOZY

Baileys, Kahlua, OREO® & Banana 18

Salted Caramel Rum 16

Chocolate Chip Cookie Baileys 16

Rum Banana Cream Pie 16

NON-BOOZY

Vanilla, Strawberry or Chocolate Milkshake 10

Root Beer or Pepsi Float 10