

SMALL PLATES

tortilla soup
cup **3.99** bowl **5.99**

crispy calamari **10.99**

cocktail sauce, lemon caper aioli
tossed with habañero sauce **11.99**

deviled eggs **5.99**
sriracha sauce

yellowfin tuna sashimi* **11.99**

jalapeño, cilantro, yuzu-ponzu sauce

shrimp bruschetta **10.99**

tomato-basil, mozzarella, olive oil,
shrimp, balsamic

beet lollipops **7.99**

roasted beets, candied pistachios,
goat cheese dip

stuffed peppadews **8.99**

prosciutto-wrapped mozzarella,
basil vinaigrette

roasted red pepper hummus **7.99**

cucumber, kalamata olive relish,
toasted flatbread

steak quesadilla **10.99**

pepper jack, avocado-mango salsa,
chipotle sour cream

roasted tomato

& basil flatbread **9.99**

mozzarella

bbq chicken flatbread **10.99**

pickled onion, pepper jack, cilantro

potato chips & dip **8.99**

bacon, onion, white cheddar,
sour cream

tequila shrimp skewers* **10.99**

avocado mango salsa

asian short rib tacos **10.99**

citrus cabbage slaw

SLIDERS

served on toasted mini buns
with fried onion strings

kurobuta pork belly **7.99**

pickles

prime rib **9.99**

arugula, horseradish cream

apple wood smoked

bacon cheeseburger **8.99**

lettuce, tomato, pickles

EXTRAS

all 3.99 each

brussel sprout gratin

celery root mashed potatoes

stir-fry vegetables

french fries

black beans & rice

mac & cheese

peppadew polenta

grilled asparagus

sweet potato fries

steamed broccoli

GREENS

caesar salad romaine, parmesan crisps, fried white anchovies 1/2 **5.99** full **9.99**

cobb salad pulled chicken, roasted pork belly, greens, gorgonzola, avocado, onion, cherry tomato, egg, buttermilk dulce **12.99**

shanghai scallop salad* mandarin oranges, green onion, napa cabbage, spinach, dried cranberry, edamame, diced cucumber, cilantro, ramen, carrot, cranberry sesame vinaigrette **14.99**

beet salad arugula, mandarin oranges, pistachio brittle, roasted beets, goat cheese, citrus vanilla vinaigrette 1/2 **5.99** full **9.99**

add to any salad salmon* **5.99** grilled shrimp* **4.99** chicken **3.99**

STEAKS & CHOPS

all usda prime beef, served with brussel sprout-radish slaw

twin filets* bacon butter **29.99**

ny strip* roasted red pepper butter **28.99**

primebar cut* chipotle butter **25.99**

kurobuta pork chops* cajun-seasoned, garlic white wine sauce, peppadew polenta **21.99**

bone-in ribeye* gorgonzola dulce **38.99**

USDA PRIME DOUBLE BURGERS & TWO-HANDED SANDWICHES

with seasoned fries

hamburger lettuce, tomato, red onion, pickles, brioche **9.99** w/ cheese **10.99**

primebar burger goat cheese, arugula, wild mushrooms, grilled tomato, red onion, pickles, brioche **11.99**

fried egg burger apple smoked bacon, gouda, fried egg, lettuce, tomato, red onion, pickles, brioche **11.99**

bbq burger cheddar, bacon, barbecue sauce, fried onion strings, lettuce, tomato, pickles, brioche **11.99**

california chicken club chipotle mayo, avocado, pepper jack, bacon, lettuce, tomato, multi-grain bread **10.99**

vegetarian hummus roasted red pepper hummus, avocado, tomato, spinach, pickled onion, roasted carrot, zucchini, goat cheese, balsamic glaze, lavosh **9.99**

seared tuna* citrus cabbage slaw, avocado, wasabi-yuzu aioli, brioche **12.99**

prime dip shaved prime rib, swiss, grilled onion, horseradish cream, au jus, french baguette **12.99**

SPECIALTIES

bento box choose from our daily creation of mediterranean, american or asian boxes **13.99**

lemon pesto chicken pasta blistered cherry tomatoes, kalamata olives, linguine **14.99**

pork tacos lettuce, pickled red onion, pico de gallo, avocado, salsa, black beans & rice **12.99**

szechwan shrimp stir-fry bamee noodles, broccoli, snow peas, soybeans, shiitake mushrooms, carrot, onion, red pepper, cashew nuts **16.99**

horseradish-crusting salmon* roasted asparagus, cherry tomatoes, sautéed potatoes, white wine-garlic broth **17.99**

ancho tuna* mint mango sambal sauce, basmati rice, stir-fry vegetables **19.99**

baked mac & cheese four cheese mixture, roasted tomato **10.99** w/ chicken **14.99**

seared tuna tacos* wasabi cream, citrus cabbage slaw, avocado-mango salsa, black beans & rice **14.99**

beer-battered fish & chips lemon caper aioli, seasoned fries **13.99**

asian short ribs celery root mashed, spinach, hoisin barbecue sauce **25.99**

pan-seared scallops* peppadew polenta, grilled asparagus, cilantro-lime pesto **19.99**

garden mascarpone pasta shells, garlic, cherry tomatoes, broccoli, roasted mushrooms, zucchini, herbed mascarpone sauce, parmesan **12.99**

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. (c) 04-2010-Scottsdale Concepts America

WINES

SPECIALTY COCKTAILS

pure desert margarita

3 amigos tequila, pure agave nectar, lime juice, sugarcane stick

pomegranate martini

smirnoff vodka, pama liqueur, fresh pomegranate juice, fresh sour, fresh blueberries

berry mojito

bacardi razz, fresh raspberries & blackberries, mint leaves, fresh lime, pure cane syrup, sugarcane stick

cucumber martini

smirnoff melon, muddled cucumber, fresh lime, cucumber wheel

dirty ceo martini

chopin vodka, olive juice, blue cheese olives

peartini

grey goose la poire, st-germain liqueur, pear juice, prosecco, pear slice

classic mojito

bacardi 8, bacardi limon, mint leaves, fresh lime, pure cane syrup, topped with soda, sugarcane stick

whiskey peach

bulleit bourbon, monin peach puree, fresh lime, orange wheel

fire & ice martini

absolut ruby red vodka, jalapeño, fresh lemon, jalapeño slice

strawberry basil martini

smirnoff vodka, bombay sapphire gin, strawberries, basil, fresh lime, basil leaf

mangotini

absolut mandarin, mango liqueur, mango juice, lime wheel

silly goose

grey goose orange vodka, strawberries, simple syrup, lime juice, fresh kiwi, strawberry

desert blossom

morello cherry puree, smirnoff vodka, lime juice, vanilla simple syrup, prosecco, sugar rim, cherry

scottsdale quarter

tanqueray 10, st-germain elderflower liqueur, sweet sour, strawberry

coconut lime mojito

parrot bay rum, limon, coconut water, lime juice, muddled mint leaves, sugarcane stick

pomegranate margarita

sauza tres generaciones añejo tequila, pomegranate syrup, cranberry juice, orange and lime wedges

FLIRTATIOUS BLONDES

chardonnay

william hill, central coast 8 30
 chateau st jean, sonoma 9 34
 newton red label, sonoma 12 46
 sonoma-cotrer russian river ranches 13 50
 zd, california 15 55
 trefethen, napa 52
 rombauer, carneros 58

sauvignon blanc

matua, new zealand 8 30
 sterling vineyards, napa 9 34
 cloudy bay, new zealand 45
 frog's leap, napa valley 40

FIERY REDHEADS

cabernet sauvignon

kenwood yulupa, california 8 30
 bv, north coast 9 34
 chateau st jean, california 32
 rodney strong, sonoma 11 42
 br cohn "silver label", sonoma 38
 duckhorn decoy, napa 43
 cade cuvee, napa 88
 zd, napa 15 58

merlot

bogle, california 8 30
 sterling vintner's collection, california 9 34
 robert hall, paso robles 48
 sagelands, washington 40
 provenance, napa valley 60

RESERVES

dom perignon eprenay, france 250
 krug grande cuvee reims, france 290
 kistler chardonnay, sonoma 100
 far niente chardonnay, napa 75
 dutton goldfield sanchetti pinot noir, sonoma 80

DRAFT'S

prescott brewing, liquid amber, prescott
 nimbus brewing, old monkeyshine, tucson
 four peaks brewing, kilt lifter ale, tempe
 four peaks brewing, 8th street ale, tempe
 four peaks brewing, hefeweizen, tempe
 oak creek brewing, nut brown ale, sedona
 oak creek brewing, hefeweizen, sedona
 oak creek brewing, pale ale, sedona
 big sky brewing, moose drool, montana
 odell brewing, 90 shilling ale, colorado
 stone brewing, arrogant bastard ale, california
 firestone walker brewing, union jack ipa, california
 sierra nevada pale ale, california
 stone ipa, california
 samuel adams lager, massachusetts
 samuel adams seasonal, massachusetts
 bud light, st louis
 guinness stout, ireland
 stella artois, belgium
 strongbow cider, england

interesting blondes

stellina di notte, pinot grigio, italy 8 30
 santa margherita, pinot grigio, italy 50
 jekel, riesling, california 8 30
 conundrum, california 12 46
 im rose, napa 9 34

bubbly

chandon brut 187ml 8
 gloria ferrer blanc de noir 12 46
 moët et chandon imperial 65
 veuve clicquot "yellow label" 75

pinot noir

echelon, france 8 30
 a by acacia, california 10 38
 calera, central coast 13 50
 truchard, carneros 45
 domaine chandon, carneros 54

interesting redheads

terrazas reserva malbec, argentina 11 42
 rosenblum vc zinfandel, california 8 38
 rosemount shiraz, australia 8 30
 spellbound petite sirah, california 38
 newton claret, napa 12 46

btl

belle glos "clark & telephone" pinot noir, carneros 75
 duckhorn merlot, napa 70
 silver oak cabernet sauvignon, alexander valley 99
 plumpjack cab sauvignon, oakville 120
 nickel and nickel sullenger, napa 105