

**SMALL PLATES**

- pacific seafood chowder**  
cup **3.99** bowl **5.99**
- crispy calamari 9.99**  
cocktail sauce, lemon caper aioli  
tossed with habañero sauce **10.99**
- yellowfin tuna sashimi 11.99**  
jalapeño, cilantro, yuzu-ponzu sauce
- deviled eggs 5.99**  
sriracha sauce
- shrimp bruschetta 10.99**  
tomato-basil, mozzarella, olive oil,  
shrimp, balsamic
- beet lollipops 7.99**  
roasted beets, candied pistachios,  
goat cheese dip
- mini crab cakes 11.99**  
arugula salad, creole mustard sauce
- stuffed peppadews 8.99**  
prosciutto-wrapped mozzarella,  
basil vinaigrette
- roasted red pepper hummus 7.99**  
cucumber, kalamata olive relish,  
toasted flatbread
- steak quesadilla 9.99**  
pepper jack, avocado-mango salsa,  
chipotle sour cream
- buffalo chicken tenders 7.99**  
smoked onion ranch
- spinach & pepper jack  
queso dip 9.99**  
tortilla chips
- habañero shrimp tempura 10.99**  
blue cheese sauce
- roasted tomato  
& basil flatbread 8.99**  
mozzarella
- bbq chicken flatbread 9.99**  
pickled onion, fontina blend, cilantro

**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

**GREENS**

- strawberry fresco salad** spinach, strawberries, spiced pistachios,  
queso fresco, lemon vinaigrette 1/2 **4.99** full **8.99**
- beet salad** arugula, mandarin oranges, pistachio brittle, roasted beets,  
goat cheese, citrus vanilla vinaigrette 1/2 **5.99** full **9.99**
- 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**
- soup & salad combo** cup of soup & choice of 1/2 salad **10.99**
- add to any salad** salmon **5.99** shrimp **4.99** chicken **3.99**

**ALLEN BROTHERS STEAKS** **USDA PRIME DOUBLE BURGERS**

- 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**

**TWO-HANDED SANDWICHES**

- with seasoned fries
- california chicken club** chipotle mayo, avocado, pepper jack, bacon,  
lettuce, tomato, multi-grain bread **10.99**
- grilled portabello** brie, tomato, spinach, tomato kalamata spread,  
multi-grain bread **10.99**
- seared tuna** napa cabbage, avocado, wasabi-yuzu aioli, brioche **12.99**
- cubano** roasted pork, prosciutto, spicy mustard, pickles, fontina, baguette **11.99**
- prime dip** shaved prime rib, swiss, grilled onion, horseradish cream,  
au jus, french baguette **12.99**

**SPECIALTIES**

- bento box** ask server for daily special **13.99**
- wild mushroom pasta** pancetta, shell pasta, garlic, spicy tomato sauce **12.99**
- lemon pesto chicken pasta** blistered cherry tomatoes,  
kalamata olives, linguine **14.99**
- pork tacos** pickled red onion, queso fresco, pico de gallo, avocado,  
salsa, black beans & rice **12.99**
- szechwan shrimp stir-fry** bamee noodles, broccoli, snow peas, soybeans,  
mushrooms, carrot, onion, red pepper, cashew nuts **16.99**
- horseradish-cruste salmon** roasted asparagus, cherry tomatoes,  
sautéed potatoes, white wine-garlic broth **16.99**
- steak & fries** skirt steak, chimichurri sauce, mango salsa, seasoned fries **17.99**
- baked mac & cheese** four cheese mixture, roasted tomato **10.99**  
add chicken **14.99** shrimp **15.99**
- seared tuna tacos** wasabi cream, napa cabbage, avocado-mango salsa,  
black beans & rice **14.99**
- cajun-cruste ahi** pineapple relish, basmati rice **18.99**
- oven-baked crab cakes** napa cabbage, creole mustard sauce,  
seasoned fries **17.99**
- three floyds beer-battered fish & chips** lemon caper aioli, seasoned fries **13.99**

**EXTRAS**

- all 3.99 each
- brussel sprout gratin**
- stir-fry vegetables**
- black beans & rice**
- peppadew polenta**
- celery root mashed potatoes**
- french fries**
- mac & cheese**
- grilled asparagus**

\*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) 07-2010-Chicago Restaurants-America

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**yellowfin tuna sashimi 11.99**  
jalapeño, cilantro, yuzu-ponzu sauce

**deviled eggs 5.99**  
sriracha sauce

**shrimp bruschetta 10.99**  
tomato-basil, mozzarella, olive oil,  
shrimp, balsamic

**beet lollipops 7.99**  
roasted beets, candied pistachios,  
goat cheese dip

**mini crab cakes 11.99**  
arugula salad, creole mustard sauce

**stuffed peppadews 8.99**  
prosciutto-wrapped mozzarella,  
basil vinaigrette

**roasted red pepper hummus 7.99**  
cucumber, kalamata olive relish,  
toasted flatbread

**steak quesadilla 9.99**  
pepper jack, avocado-mango salsa,  
chipotle sour cream

**buffalo chicken tenders 7.99**  
smoked onion ranch

**spinach & pepper jack  
queso dip 9.99**  
tortilla chips

**habañero shrimp tempura 10.99**  
blue cheese sauce

**roasted tomato  
& basil flatbread 8.99**  
mozzarella

**bbq chicken flatbread 9.99**  
pickled onion, fontina blend, cilantro

**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

**SPECIALTIES**

**wild mushroom pasta** pancetta, shell pasta, garlic, spicy tomato sauce **12.99**

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

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

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

**horseradish-crusting salmon** roasted asparagus, cherry tomatoes,  
sautéed potatoes, white wine-garlic broth **16.99**

**baked mac & cheese** four cheese mixture, roasted tomato **10.99**  
add chicken **14.99** shrimp **15.99**

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

**cajun-crusting ahi** pineapple relish, basmati rice **18.99**

**oven-baked crab cakes** napa cabbage, creole mustard sauce,  
seasoned fries **17.99**

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

**steak & fries** skirt steak, chimichurri sauce, mango salsa, seasoned fries **17.99**

**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**

**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,  
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**fried egg burger** apple smoked bacon, gouda, fried egg, lettuce, tomato,  
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**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**

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

**GREENS**

**strawberry fresco salad** spinach, strawberries, spiced pistachios,  
queso fresco, lemon vinaigrette **8.99**

**beet salad** arugula, mandarin oranges, pistachio brittle, roasted beets,  
goat cheese, citrus vanilla vinaigrette **9.99**

**caesar salad** romaine, parmesan crisps, fried white anchovies **9.99**

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

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

**EXTRAS** all 3.99 each

**brussel sprout gratin**  
**stir-fry vegetables**  
**black beans & rice**  
**peppadew polenta**

**celery root mashed potatoes**  
**french fries**  
**mac & cheese**  
**grilled asparagus**

## DRAFT'S

### local

bells two hearted ale, kalamazoo  
 bells seasonal, kalamazoo  
 bells lager, kalamazoo  
 founders red's rye, grand rapids  
 goose island 312, chicago  
 goose island matilda, chicago  
 goose island seasonal, chicago  
 great lakes eliot ness amber, cleveland  
 great lakes seasonal, cleveland  
 metropolitan dynamo copper lager, chicago  
 metropolitan krankshaft kolsch, chicago  
 three floyds gumball head, munster  
 three floyds pride & joy, munster  
 three floyds dreadnaught ipa, munster  
 two brothers cane & ebel, warrenville  
 two brothers ebel's weiss beer, warrenville  
 two brothers domaine dupage  
 french style country ale, warrenville  
 tyranena rocky's revenge  
 bourbon brown ale, lake mills

### import

delirium tremens, belgium  
 guinness stout, ireland  
 hofbrau hefeweizen, germany  
 st bernardus pater #6, belgium  
 stella artois, belgium  
 unibroue maudite, canada  
 unibroue blanche de chambly, canada

### craft

abita turbo dog, louisiana  
 brooklyn brown ale, new york  
 dogfish head 60 min ipa, delaware  
 left hand milk stout, colorado  
 new belgium fat tire, colorado  
 new belgium seasonal, colorado  
 rogue dead guy, oregon  
 rogue shakespeare stout, oregon  
 samuel adams boston lager, massachusetts  
 samuel adams seasonal, massachusetts  
 bear republic racer 5 ipa, california  
 bear republic hop rod rye, california  
 blue moon, colorado

## BIG BOTTLES

estrella inedit  
 goose island sofia  
 goose island demolition  
 ommegang brewery 3 philosophers ale blend  
 rogue double dead guy  
 rogue mocha porter  
 ska brewing nefarious ten pin porter  
 chimay blue grand reserve  
 the lost abbey inferno  
 lagunitas hop stoopid

## BOTTLES

miller lite  
 miller genuine draft  
 budweiser  
 bud light  
 heineken  
 amstel light  
 corona  
 corona light  
 pabst blue ribbon (can)

## WINES

### FLIRTATIOUS BLONDES

#### chardonnay

	glass	btl
morgan metallico, monterey	11	44
hess, monterey	8	32
clos du bois, north coast	10	40
b.r. cohn, sonoma	12	44
errazuriz, chile		40
au bon climat, santa barbara		44
jordan, russian river valley		59
ferrari-carano, alexander valley		48

#### sauvignon blanc

	glass	btl
oyster bay, new zealand	9	36
kim crawford, new zealand	12	48
tangent, san luis obispo	9	36
hall, napa	11	44

### FIERY REDHEADS

#### cabernet sauvignon

	glass	btl
b.r. cohn silver label, sonoma	12	44
cabernet/carmenere, santa rita resv, chile	9	36
hogue genesis, washington state	9	36
cabernet/tempranillo, spanish quarter, spain	9	36
ferrari-carano alexander, sonoma		65
krug, napa		57
stag's leap artemis, napa		98
cabernet/shiraz, penfolds bin 389, australia		72

#### pinot noir

	glass	btl
oyster bay, new zealand	11	44
morgan twelve clones, santa lucia highlands	12	48
archery summit, willamette valley		95
paraiso, monterey		55

#### meritage

	glass	btl
ferrari-carano siena, sonoma	12	42
clos du bois marlstone, california		89
franciscan magnificat, napa		99

### BUBBLY

	split	btl
mumm brut prestige 187, napa	11	
prosecco, tiamo, veneto	9	
francis coppola sophia 187, monterey	9	

## PRIME COCKTAILS

#### pomegranate martini

titos vodka, pama liqueur, fresh lemon juice, monin pomegranate syrup, fresh blueberries

#### cucumber martini

smirnoff melon, muddled cucumber, fresh lime, pure cane syrup, cucumber slice

#### dirty ceo martini

chopin vodka, olive juice, blue cheese olives

#### pear martini

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

#### fire & ice

absolut ruby red vodka, fresh lemon juice, pure cane syrup, cranberry juice, jalapeño, on the rocks, jalapeño slice

#### decadent chocolate martini

godiva white and dark chocolate liqueur, absolut vanilia, cream, pure cane syrup

#### primebar margarita

sauza tres generaciones reposada tequila, monin agave nectar, fresh lime & lemon, lime wedge

#### pinot grigio/pinot gris

	glass	btl
mezzacorona, central coast	7	28
tiamo, viguzzolo	9	36
estancia, central coast	10	40
erath, oregon	11	40

#### interesting blondes

	glass	btl
albarino, monticello, spain	8	32
riesling, hirschbach, germany	8	32
riesling, milbrandt, washington state	9	36
moschofilero, skouras, greece	12	44
sancerre, cherrier, france		49

#### merlot

	glass	btl
stone cellars by beringer, napa	7	28
milbrandt, washington	10	40
woodward nelms road, washington		44
pine ridge crimson creek, napa		69

#### interesting redheads

	glass	btl
rhône, perrin, côtes du rhône-villages	10	40
rhône, chapoutier belleruche rose, grenache	11	40
petite sirah, crusher, clarksburg	9	36
zinfandel, brazin, lodi	10	40
zinfandel, peachy canyon incredible, paso robles	9	36
zinfandel, heitz, napa		50
xinomavro, alfa estate axia, greece	12	48
malbec, tamari resv mendoza, argentina	11	40
malbec, tomero, argentina	10	40
malbec, colome, mendoza		55
malbec, graffigna reserve, argentina		44
shiraz, nine stones barrosa, australia	9	36
shiraz, jester, australia		50

#### berry mojito

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

#### classic mojito

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

#### coming up roses

koval rose hips liqueur, mint leaves, makers mark bourbon, mint sprig

#### chicago 75

north shore gin #6, koval chrysanthemum honey liqueur, fresh lemon juice, fee brothers orange bitters, goose island 312, orange twist

#### ghost of manhattan

koval chicago rye, maraschino liqueur, fee brothers orange bitters, benedictine, rinse of north shore sirène absinthe verte, orange tawist

#### o'leary's mule

cruzan aged dark rum, koval ginger liqueur, fresh lime juice, angostura bitters, topped with soda, lime wheel