

## SMALL PLATES

**pacific seafood chowder**  
cup **2.99** bowl **4.99**

**crispy calamari 9.99**

cocktail sauce, lemon caper aioli  
tossed with habañero sauce **10.99**

**mini crab cakes 10.99**

arugula salad, creole mustard sauce  
**deviled eggs 5.99**

sriracha sauce

**cheese plate 8.99 per person**

brie, gouda, blue cheese, fruit,  
roasted nuts, crackers

**shrimp bruschetta 10.99**

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

**roasted red pepper hummus 7.99**

cucumber, black olive relish,  
toasted flatbread

**ahi tuna lettuce wrap 10.99**

tuna tartare, rice, asian slaw,  
fried noodles, pickled ginger,  
sriracha sauce, wasabi soy glaze

**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

## SLIDERS

served on toasted mini buns  
with fried onion strings

**roasted pork 7.99**

pickles

**angry shrimp 9.99**

habañero sauce, pepper jack,  
sriracha sauce, jalapeño pepper

**apple wood smoked**

**bacon cheeseburger 8.99**

lettuce, tomato, pickles

## GREENS

**chop salad** romaine, grape tomatoes, avocado, red onion,  
polenta croutons, queso fresco, mustard vinaigrette 1/2 **5.99** full **9.99**

**arugula salad** oranges, candied pistachios, goat cheese, olive oil, white balsamic 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 **8.99**

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

## PIZZAS

**roasted tomato & basil** mozzarella **8.99**

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

**roasted mushroom** fontina, peas **8.99**

**chimichurri steak** shallots, oven-roasted tomato, arugula, fontina, garlic **10.99**

## TWO-HANDED SANDWICHES

with seasoned fries

**hamburger** lettuce, tomato, red onion, pickles, brioche **9.99** with 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, pickle, brioche **10.99**

**california chicken club** chipotle mayo, avocado, pepper jack, bacon, lettuce, tomato, multi-grain bread **9.99**

**grilled portabello** brie, tomato, spinach, tomato kalamata spread, rustic white **9.99**

**seared tuna** napa cabbage, avocado, wasabi-yuzu aioli, brioche **11.99**

**cubano** roasted pork, prosciutto, spicy mustard, pickles, fontina, baguette **10.99**

**prime dip** shaved prime rib, swiss, grilled onion, au jus, french baguette **11.99**

## PRIMEBAR SPECIALTIES

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

**lemon pesto shrimp pasta** blistered cherry tomatoes, kalamata olives, linguine **13.99**

**pork tacos** lettuce, 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, shiitake mushrooms, carrot, onion,  
red pepper, cashew nuts **16.99**

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

**grilled skirt steak** chimichurri sauce, avocado, tomato, seasoned fries **16.99**

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

**seared tuna tacos** wasabi cream, lime slaw, avocado-mango salsa, black beans & rice **13.99**

**sesame-crusting ahi tuna** corn-pepper relish, sautéed ginger swiss chard, wasabi cream, rice **17.99**

**oven-baked crab cakes** limoncello vinaigrette slaw, creole mustard sauce, seasoned fries **18.99**

## SIDES

all 3.99 each

**steamed broccoli**

**sautéed ginger swiss chard**

**mac & cheese**

**corn-pepper relish**

**french fries**

**grilled asparagus**

**stir-fry vegetables**

**black beans & rice**

## HAPPY ENDINGS

**chocolate cake bites** raspberry sauce **3.99**

**blondie-tini sundae** chocolate sauce **3.99**

**fresh berries** crème anglaise, chocolate shaving, whipped cream **3.99**

**trio-tinis** sampling of each of the above **9.99**

\*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.  
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## SPECIALTY COCKTAILS

### pomegranate martini

smirnoff vodka, pama liqueur,  
monin pomegranate syrup,  
fresh sour, fresh blueberries

### decadent chocolate martini

godiva white & dark chocolate liqueur,  
absolut vanilla, cholive cocktail  
chocolate garnish

### cucumber martini

smirnoff melon, muddled cucumber,  
fresh lime, cucumber wheel

### mangotini

absolut mandarin, mango liqueur,  
mango juice, lime wheel

### strawberry basil

smirnoff vodka, strawberries,  
basil, fresh lime, basil leaf

### fire & ice

absolut ruby red vodka, jalapeño, fresh  
lemon, jalapeño slice, on the rocks

### dirty ceo martini

chopin vodka, olive juice,  
blue cheese olives

### pear martini

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

### berry mojito

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

### whiskey peach

knob creek, monin peach puree,  
fresh lime, orange wheel

### primebar margarita

sauza tres generaciones reposada  
tequila, agave nectar, fresh lime,  
fresh sour, lime wedge

### diva

smirnoff vodka, pama liqueur,  
monin pomegranate syrup,  
pineapple juice

## WINES

### FLIRTATIOUS BLONDES

#### chardonnay

	glass	btl
la terre, california	6	24
menage a trois, california	8	32
newton "red label", napa	12	48
clos du bois "calcaire", sonoma		42
far niente, napa		70

#### sauvignon blanc

geyser peak, california	10	40
oyster bay, new zealand	9	36
cloudy bay, new zealand		75

### FIERY REDHEADS

#### cabernet sauvignon

	glass	btl
14 hands, washington	7	28
sonoma junction, sonoma	8	32
casa lapostolle "rapel", chile	11	44
sterling, napa		60
hogue reserve, napa		52
joel gott "815", california		46
jordan, sonoma		80

#### merlot

blackstone, napa	7	28
rodney strong, sonoma	12	48
franciscan, oakville	11	42
duckhorn '06, napa		75

### BUBBLY

chandon rose, napa	split 6
mumm brut prestige, napa	split 6

## DRAFTS

### local

schlafly pale ale, st louis  
schlafly dry hopped american pale ale, st louis  
schlafly seasonal beer, st louis  
schlafly hefeweizen, st louis  
tin mill skyscraper lager, herman  
o'fallon brewery 5 day ipa, o'fallon  
o'fallon seasonal, o'fallon  
boulevard unfiltered wheat, kansas city  
boulevard pale ale, kansas city  
boulevard single wide ipa, kansas city  
boulevard bully porter, kansas city  
cathedral square abby ale, st louis  
budweiser, st louis  
bud light, st louis  
bud select, st louis  
michelob ultra, st louis

### import

delirium tremens, belgium  
guinness, ireland  
magner's irish cider, ireland  
newcastle brown ale, england  
unibroue blanche de chambly, canada  
paulaner hefeweizen, germany

#### pinot grigio/pinot gris

	glass	btl
mezzacorona, italy	7	28
erath, oregon	9	36
santa margherita, italy		45

#### interesting blondes

caymus conundrum, napa	12	48
snap dragon, riesling, california	6	24
cht ste michelle "eroica", riesling, washington	9	36

#### pinot noir

	glass	btl
echelon, california	8	32
hob nob, california	9	36
erath, oregon		46
argyle reserve		45

#### interesting redheads

ravenswood zinfandel, sonoma	7	28
ridge zinfandel '07, paso robles		46
cht ste michelle syrah, washington	9	36
jacob's creek shiraz, australia	6	24
estancia meritage, paso robles		55
terrazas malbec, argentina	8	32

cavit "lunetta" prosecco, italy	split 8
clicquot brut yellow label, france	btl 85

### craft

abita turbo dog, louisiana  
bell's amber ale, michigan  
bell's best brown, michigan  
rogue dead guy, oregon  
samuel adams lager, massachusetts  
samuel adams seasonal, massachusetts  
goose island 312, illinois  
left hand milk stout, michigan  
bear republic brewing co racer 5 ipa, california  
bear republic brewing co hop rod rye, california  
scrimshaw pilsner, california  
founder's red rye, michigan  
founder's centennial ipa, michigan  
new belgium mothership wit, colorado  
new belgium seasonal, colorado  
new belgium fat tire, colorado  
avery white rascal, colorado  
blue moon belgian white, colorado