

CHEF *Lin's* PRIME



COCKTAILS

HAVANNA, A RUM OLD-FASHIONED FOR TWO	70
A shareable blend of premium aged rums, Meletti Amaro, bitters, cassia, gum arabic, and smoked Middleton cherry wood chips. Paired with chocolate truffles.	
THE GIRL NEXT DOOR	18
Ketel One Vodka, fresh lemon and lime juice, coconut water, basil, and house-made hibiscus syrup.	
FRANCEY'S RASPBERRY DROP	17
Tito's Vodka, fresh lemon juice, fresh raspberries, Cointreau, and house-made simple syrup.	
THE PRIME MAI TAI	18
A blend of three premium aged rums, orange curaçao, fresh lime juice, and orgeat syrup.	
CUCUMBER JALAPENO MARGARITA	18
Espolòn Reposado, orange curaçao, fresh lime juice, agave syrup, jalapeno, and cucumber.	
THE FUNKY MONKEY	19
Monkey 47 Gin, passion fruit syrup, fresh lime juice, Peychaud's Bitters, and mint.	
CON DIEN	18
A Vietnamese inspired espresso martini, Planteray Coconut Rum, Luxardo Espresso Liqueur, Vietnamese espresso blend, nogave syrup, and a drop of egg yolk.	
LA MAGRA	17
Espolòn Reposado, orange curaçao, monk fruit, fresh lime juice, and agave syrup.	
PRIME'S OLD-FASHIONED	18
WhistlePig Six-Year Bourbon, demerara, gum arabic, a blend of bitters, and a Luxardo cherry.	
MEZCALARITA	17
Dos Hombres Mezcal, orange curaçao, Ancho Reyes Chile, hibiscus syrup, and fresh lime juice.	
THE MOUND, PRIME SIGNATURE DESSERT COCKTAIL	17
Planteray Coconut Rum, Amaro Averna, demerara, chocolate bitters, clear ice, and chocolate-dipped coconut.	