

CHEF *Lino'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.