

# LUNCH

## FRESH-SQUEEZED JUICE

sweet valencia orange	5.95
mango, orange & pineapple nectar	6.95
honeydew & coconut agua fresca	7.95
blue boost blueberries, white grape, basil	7.95
power greens kale, romaine, celery, pineapple, mint	7.95
guava, strawberry & hibiscus cooler	7.95

## SNACKS

kennebec fries	crispy lemons & chilis	8.95
crispy chicken wings	shaved vegetables, bacon yogurt ranch	9.95
hot honey brussels sprouts	red fresnos, peanuts	11.95
chicken meatballs	hummus, spicy tomato sauce	13.95
avocado ceviche	jalapeño, lime, pepitas, tortilla chips	14.95
local burrata	heirloom tomato, pistachios	16.95

## VEGAN CORN CHOWDER

asparagus, fresh basil - 8.95

## ENLIGHTENED CAESAR\*

little gem lettuce, baby arugula, capers, migas, grana padano, greek yogurt dressing - 13.95  
add grilled chicken\* - 6.95 roasted salmon\* - 9.95 grilled shrimp - 9.95 avocado - 3.95

## STRAIGHT "A" SALAD

arugula, avocado, asian pear, asiago, almonds - 14.95

## MEDITERRANEAN CHOPPED SALAD

cherry tomato, cucumber, bell pepper, green bean, avocado, caper, parmesan, migas croutons - 15.95

## ASIAN CHICKEN & KALE SALAD

napa cabbage, cashew, crispy noodles, ginger-sesame dressing - 16.95

## AHI TUNA POKE BOWL\*

avocado, cashew granola, pickled mushrooms, bamboo rice, ginger soy - 19.95

## MUSHROOM & QUINOA BURGER

swiss cheese, baby kale, kennebec fries, sriracha aioli - 16.95

## PRIME BURGER\*

whole grain toast or classic bun, kennebec fries, house-made giardiniera, choice of aged white cheddar, wisconsin swiss or havarti - 16.95

## GRILLED CHICKEN SANDWICH

asian pear, arugula, lemon aioli, fig preserves - 14.95

## HAM & CHEESE CROISSANT

black forest ham, gruyère, arugula salad - 14.95

## SPICY TUNA & AVOCADO TOAST\*

watermelon radish, crispy quinoa, cucumber salad - 19.95

## WILD MUSHROOM TERIYAKI BOWL

green vegetable & bamboo rice stir-fry, yuzu ponzu, cashews, garden herb salad - 18.95

## GREEN CHILI & CHICKEN ENCHILADAS

tomato & avocado salsa, chili verde, crema - 19.95

## SHRIMP SCAMPI CAMPANELLE

sweet corn broth, red chili breadcrumbs - 23.95

## BEEF BARBACOA TACOS

kale, almond & brussels sprout slaw, guacamole, salsa verde, corn tortillas - 19.95

## BLACKENED FISH TACOS

elote-style creamed corn, guacamole, smoked almond slaw, spicy tomato salsa - 24.95

## MISO GLAZED FAROE ISLANDS SALMON\*

bok choy, asparagus, snap peas, broccolini - 25.95

## PRIME STEAK FRITES\*

hand-cut kennebec fries, herb butter - 32.95

## TASTE OVER TREND

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
A 3% restaurant surcharge has been added to all guest checks. If you would like this removed, please let us know.

# HAND-CRAFTED COCKTAILS

<b>RATHER BE DRY*</b> floreale aperitif, aperol, lemon, bubbles	10
<b>POUR DECISIONS</b> white wine, pisco, passion fruit, grapefruit, lime	13
<b>ATTITUDE ADJUSTMENT*</b> basic vodka, ginger, lime, avec hibiscus-pomegranate soda	13
<b>LAID BACK*</b> fords gin, brockmans gin, peach, rhine hall mango, lemon, tonic	14
<b>PINEAPPLE HABANERO MARGARITA*</b> tromba blanco, lime, appel's smoky habanero syrup	14
<b>BEATRIX ESPRESSO MARTINI</b> ceres vodka, beatrix voyager espresso, coffee liqueur, licor 43, demerara	13
<b>GRAPEFRUIT OAXACA OLD FASHIONED</b> nosotros reposado, ilegal joven, agave, grapefruit, bitters	15

\*can be made zero proof with lyre's alcohol-free spirits

# WINE

## SPARKLING

<b>PROSECCO</b> giuliana, italy, nv	12	48
<b>CAVA BRUT ROSÉ</b> los dos, catalonia, spain, nv	11	44
<b>BLANC DE BLANCS</b> schramsberg, north coast, california, 2018		72

## ROSÉ

<b>SANGIOVESE</b> underground wine project, "mr. pink", columbia valley, wa, 2020	12	48
<b>PINOT NOIR/CHARDONNAY</b> maison noir "love drunk", oregon, 2021	14	56

## WHITE

<b>SAUVIGNON BLANC</b> dourthe "la grande cuvée", bordeaux, france, 2020	11	44
<b>SAUVIGNON BLANC</b> margerum, santa barbara, california, 2020	14	56
<b>PINOT GRIGIO</b> le monde, friuli, italy, 2020	11	44
<b>CHARDONNAY</b> red tail ridge "sans oak", finger lakes, new york, 2020	13	52
<b>CHARDONNAY</b> house of brown, lodi, california, 2020	13	52
<b>SAUVIGNON BLANC</b> loveblock, marlborough, new zealand, 2020		64
<b>CHARDONNAY</b> rombauer, carneros, california, 2020		88

## RED

<b>PINOT NOIR</b> girasole, mendocino, california, 2019	12	48
<b>PINOT NOIR</b> grower's guild wine co., oregon, 2019	14	56
<b>SANGIOVESE</b> frascole "torre di viico", tuscan, italy, 2019	13	52
<b>GRENACHE/SYRAH/MOURVÈDRE</b> merkin vineyards "chupacabra", wilcox, arizona, 2020	13	52
<b>CABERNET SAUVIGNON</b> land of saints, santa barbara, california, 2019	14	56
<b>CABERNET SAUVIGNON</b> hedges "cms", columbia valley, washington, 2019	13	52
<b>MALBEC</b> corazón del sol, uco valley, argentina, 2018	15	60
<b>PINOT NOIR</b> illahe vineyards, willamette valley, oregon, 2016		80
<b>CABERNET SAUVIGNON</b> stag's leap "artemis", napa valley, california, 2018		150

# LOCAL BOTTLES & CANS

<b>HIBISCUS GINGER KOMBUCHA</b> beatrix restaurants, chicago, il	7
<b>NON-ALCOHOLIC GOLDEN ALE</b> athletic brewing co., stratford, ct	6
<b>CIDER</b> eris brewery, pedestrian, chicago, il	7
<b>MEXICAN LAGER</b> buckledown brewing, cactus pants, lyons, il	8
<b>PILSNER</b> metropolitan, flywheel, chicago, il	7
<b>ROSE WHEAT ALE</b> cruz blanca brewery, la floridita, chicago, il	7
<b>CITRA BLOND ALE</b> lagrow beer co., chicago, il	8
<b>SESSION ALE</b> moor's brewing, chicago, il	8
<b>IPA</b> two brother's, amplifier ipa, warrenville, il	7