

PRIME • SEVEN • NINE

UPPER KITCHEN & BAR

brunch menu

TUNA TATAKI | 16 ¾

Ahi Tuna / Togarashi / Mango Purée
Teriyaki / Dikon / Chili / Sesame

CALAMARI 🌾 | 14 ¾

Gluten Free Dredge / Bang Bang Sauce
Sweet Cucumber / Chili / Lime

JAPANESE GYOZA 🌾 | 14

Pork & Veggie Dumplings / Ponzu
Scallion / Sesame / Sriracha

EGGS BENEDICT | 17

Poached Eggs / Prosciutto
Hollandaise / Asparagus

AVOCADO TOAST | 21

Smoked Salmon / Capers / Red Onion
Goats Cheese / Sourdough

GARDEN OMELETTE | 15

Mushroom / Onion / Spinach
Roasted Red Pepper / Tomato / Feta

OPEN-FACED STEAK AND EGGS | 24

Sourdough / Caramelized Onion
Goats Cheese / Tomato

BRUNCH BURGER | 19

Lettuce / Tomato / Onion
Dijonnaise / Cheddar / Bacon

PRIME BLT | 15

5 Pieces of Bacon / Tomato
Bacon Jam / Truffle Aioli
Lettuce / Brioche / Add Egg (1)

FISH N CHIPS | 22

Beer Battered Halibut / Heirloom Carrot
& Napa Slaw / House Tartar

PRIME TRUFFLE FRIES | 10 ½

Truffle Aioli / Fresh Herbs
Sea Salt & Black Pepper

FRIED CHICKEN SAMMY | 18

Spicy Molasses / Blue Cheese Dressing
Sweet Pickles / Lettuce / Tomato / Onion

salads

PRIME CAESAR | S 9 L 13

House Dressing / Pancetta
Parmesan / Croutons / Lemon

ORGANIC FIELD GREENS 🌾 🌿 🍃 | S 7 L 11

Apple / Tomato / Cucumber / Onion
Carrot / Sunflower & Pumpkin Seeds
House Vinaigrette

THE WEDGE | S 9 L 14

Buttermilk Dressing / Crumbled Blue
Cheese / Bacon / Onion / Radish
Cucumber / Tomato

* add Chicken 8 * add Ahi Tuna 8 * add 3 Shrimp 9 * add 5 oz Striploin 14

🌾 - gluten Free

🌿 - vegetarian

🍃 - vegan