

## PRIME AMARI MENU

Amari are a category of Italian herbal liqueurs, known for their complex and bitter flavors. These liqueurs infuse a base spirit with various herbs, roots, fruits, and spices. Each amaro has its unique recipe and often carries a balance of bitter and sweet notes.

In Italian culture, Amari holds a special place, often enjoyed as a digestive after meals. The tradition of sipping Amari is deeply rooted in the Italian dining experience, where these liqueurs are believed to aid digestion. The bitter elements are thought to stimulate the appetite and digestive processes. These liqueurs are often tied to regional traditions showcasing local botanicals and flavors

Amaro dell 'Etna (Italy) - Region: Sicily, Mount Etna. Base liquor: Spirit. Key ingredients: Mint, rhubarb, vanilla, almond, star anise, and cinnamon. 12

Amaro Nonino Quintessia (Italy) - Region: Friuli. Base liquor: Spirit. Key ingredients: Orange, saffron, tamarind. 20

Averna (Italy) - Region: Caltanissetta, Sicily. Base liquor: Spirit. Key ingredients: Pomegranate seeds, sage, bitter orange, licorice, juniper. 15

Braulio (Italy) - Region: Bormio, Alpine ski town. Base liquor: Spirit. Key ingredients: 20 secret mountain herbs and botanicals. 17

Cardamaro (Italy) - Region: Piedmont. Base liquor: Wine. Key ingredients: Calumba, cloves, licorice root, cardamom, and 23 other herbs. 10

Cynar (Italy) - Region: Italy. Base liquor: Spirit. Key ingredient: Artichoke leaves. 11

Fernet-Branca (Italy) - Region: Milan. Base liquor: Grape-Based Spirit. Key ingredients: aloe ferox, rhubarb, gentian root, cinchona bark, myrrh, chamomile, cardamom, saffron, mint, and wormwood. 15

Meletti (Italy) - Region: Central Italy, Le Marche. Base liquor: Spirit. Key ingredients: Cinnamon, anise, cloves, chocolate. 10

Montenegro (Italy) - Region: Bologna. Base liquor: Spirit. Key ingredients: Baking spices, sweet and bitter oranges, artemisia, marjoram, oregano, and coriander seeds. 18

Ramazzotti (Italy) - Region: Milan. Base liquor: Spirit. Key ingredients: 33 herbs, flowers, roots, and botanicals including Sicilian oranges, turmeric, star anise, and rosemary. 14

## PRIME WHISKEY MENU

There are many types of whiskey, and bourbon is just one of them (in other words, all bourbon is whiskey, but not all whiskey is bourbon). While all whiskeys are made from a fermented mash of grains, bourbon is predominantly made from corn

### Bourbon:

*Most will agree that bourbon tastes sweeter than rye with vanilla, caramel, and oak notes. Bourbon has an overall lighter and smoother taste than rye.*

### Rye:

*Rye has a spicier taste. Many feel it has grass, pepper, oak, smoke, and fruit notes.*

Amador Double Barrell	19
Angel's Envy	21
Baker's Bourbon	28
Booker's	40
Basil Hayden	17
Basil Hayden Dark Rye	18
Blanton's	35
Buffalo Trace	19
Bulleit Bourbon	15
Bulleit Rye	13
Eagle Rare	20
Elijah Craig	14
Heaven Hill 7 Year	23
Jack Daniel's Bonded Rye	16
Jack Daniel's Tennessee Whiskey	10
Knobb Creek	15
Knob Creek Rye	16
Makers Mark	13
Maker's 46	15
Michter's US *1 Small Batch	20
Sazerac Rye	15
Smuggler's Notch Maple Bourbon	21
Uncle Nearest 18-Year	19
WhistlePig "Piggyback" 6-Year	21
WhistlePig "Piggyback" 6-Year Rye	21
WhistlePig 15 Year	100
WhistlePig 18 Year:	225
Widow Jane	33
Willett	18
Woodford Reserve	15
Woodford Rye	16
Woodford Double Oak	25
Wyoming Small Batch	21



## SCOTCH WHISKY

### MENU

#### Blended Scotch Whisky:

*Scotch Whisky is a mixture of whiskies from different distilleries sold as one.*

Johnnie Walker Black	14
Johnnie Walker Gold	34
Johnnie Walker Green	30
Johnnie Walker Platinum	42
Johnnie Walker Blue	80
Monkey Shoulder	15

#### Speyside Scotch Whisky:

*Smoky and deeply complex with hints of apple, nutmeg, and vanilla.*

Aberlour 12yr	23
Balvenie 12yr	24
Balvenie 14yr	38
Balvenie 21yr	120
Glen Moray 12yr	16
Glenfiddich 12yr, Double Oak Cask	20
Glenfiddich 15yr, Solera Reserve	29
The Glenlivet 12yr	23
The Glenlivet 18yr	55

#### The Highlands Scotch Whisky:

*Generally bold flavors including peat, honey, and dried fruit.*

Aberfeldy 12yr	23
Glenmorangie 10yr	18
Glenmorangie 12yr The Lasanta	22
Glenmorangie 14yr The Quinta	26
The Glendronach 12yr	29
Highland Park 12yr, Viking Honour	15
Highland Park 15yr, Viking Heart	75
The Macallan 12yr, Double Cask	40
The Macallan 18yr, Double Cask	160
Oban 14yr	35
Glenglassaugh 10yr, Evolution	23

#### Islay Scotch Whisky:

*Strong smoky, earthy taste with a touch of seaweed. It's an acquired taste.*

Ardberg 10yr	24
Bruichladdich, "The Classic Laddie"	28
Port Charlotte 10yr	32
Lagavulin	36

#### Lowlands Scotch Whisky:

*Soft and gentle, attributes often characterize Lowlands whiskies.*

Glenkinchie 12yr	32
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#### Campbeltown Scotch Whisky:

*Varied and full-flavored with citrus, vanilla, and salinity.*

Glen Scotia Double Cask	21
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## PRIME CUSTOM

### COCKTAILS

#### Fall Into Rum:

*Bacardi 8 year-aged Rum,  
John D. Taylor Velvet Falernum,  
Freshly Squeezed Lime Juice, a few dashes of  
Angostura Bitters. The Epitome of Fall!*  
16

#### The PRIME Sloe Gin Fizz:

*PRIME'S Improved & Modern Rendition of  
the Sloe Gin Fizz: Plymouth London Sloe  
Gin, Fresh Lemon Juice, Simple Syrup and  
Soda Water. This is NOT the Sloe Gin Fizz  
from the '80s.*  
16

#### Green Apple Vodka Cider:

*Apple Vodka, Fresh Apple Cider, and a touch of  
Cinnamon Syrup.  
Clean, Refreshing, and not too sweet. Very Apple-  
Orchard-like.*  
17

#### The Peach Has Fallen:

*Perfect for Whiskey Lovers in The Fall. Crown  
Peach, Peach Nectar,  
Freshly Squeezed House-made Lemonade.*  
17

#### The Smokey Maple Meadow:

*PRIME'S Signature Cocktail: A "Smoked" Version  
of an Old Fashioned. Served with Smuggler's Notch  
Vermont Maple Bourbon, Demerara Syrup, and  
Black Walnut Bitters. Garnished with an Orange  
Peel Swath and an expensive Luxardo Cherry.*  
18

#### The Empress of Italicus:

*Empress Gin, Fresh Lemon Juice, Sugar  
Syrup, and Italicus Liqueur.  
It's like a Gin Cosmo, but BETTER.*  
18

#### The Alana:

*Refreshing! Tito's, St. Germain, Lime, and  
Cucumber. On the rocks or straight up. Substitute  
Patron Silver Tequila, and call it a Dana!*  
18

## PRIME APERITIFS

Aperitifs are beverages, typically light and often slightly bitter, enjoyed before a meal. They serve the purpose of stimulating the appetite and preparing the palate for the dining experience. Socially, aperitifs have become a ritualized part of the dining experience, offering an opportunity for relaxation and socialization before a meal. Different countries have their own traditional aperitifs, each reflecting local flavors and customs.

In essence, aperitifs serve as more than just pre-dinner drinks; they are a cultural tradition that enhances the overall dining experience and fosters a sense of connection among those sharing the moment.

[Campari](#) (Italy) - Base liquor: Neutral spirit. Key ingredients: Infused herbs and fruits, including bitter orange, rhubarb, and cinchona. 12

[Aperol](#) (Italy) - Base liquor: Neutral spirit. Key ingredients: Infused herbs and bitter orange. 12

[Cocchi Americano](#) (Italy) - Base liquor: Wine. Key ingredients: Cinchona bark, gentian, and citrus. 10

[Salers](#) (France) - Base liquor: Gentian-infused spirits. Key ingredients: Gentian root and other Alpine herbs. 12

[St-Germain](#) (France) - Base liquor: Neutral spirit. Key ingredients: Elderflower blossoms. 16

[Lillet Blanc](#) (France) - Base liquor: White wine. Key ingredients: Citrus liqueurs and quinine. 9

[Select Aperitivo](#) (Italy) - Base liquor: Neutral spirit. Key ingredients: Infused herbs, bitter orange, and rhubarb. 13

[Luxardo Bitter Bianco](#) (Italy) - Base liquor: Neutral spirit. Key ingredients: Infused herbs, bitter orange, and gentian root. 13

[Kina L'Aero D'Or](#) (Switzerland) - Base liquor: White wine. Key ingredients: Cinchona bark, gentian, and various botanicals. 14

[Italicus](#) (Italy) - Base liquor: Neutral spirit. Key ingredients: Bergamot, and citrus. 18

[Pimm's No. 1 Cup](#) (England) - Base liquor: Gin. Key ingredients: Fruit juices and spices. 11

## PRIME DESSERT DRINKS

*Drink your Dessert!*

\$17 each

### [The Cherry Marzipan](#)

*Delightful Beverage combines the flavors of Premium Giffard White Crème de Cacao, Premium Tempus Fugit Crème de Noyaux, which is a Cherry-Almond Liqueur, and a splash of Cream. Velvety and delectable.*

### [The Chocolate Menthe](#)

*Decadent without being too filling. Premium Tempus Fugit Green Crème de Menthe, Premium Giffard White Crème de Cacao and a Splash of Cream. Served with Andes® Mints!*

### [Alex's Brandy](#)

*A seasonal twist on the classic Brandy Alexander! Elegance and Sophistication. Equal parts Premium Tempus Fugit Dark Crème de Cacao, Courvasier VSOP, and Cream. Topped off with a dusting of freshly shaven Nutmeg.*

### [The Cadillac](#)

*Licorice Luxury. Galliano Liqueur, Premium Giffard White Crème de Cacao, and a splash of fresh Cream.*

### [The Pistachio Martini](#)

*Everyone's NEW favorite! Disaronno Amaretto, Vanilla Vodka, and Bailey's Irish Cream. It is NOT Green.*