

# BAR SNACKS

\$6 each / \$15 for all

Truffle Popcorn (v/gf) | Spiced Nuts (vg/gf) | Warm Olives (vg/gf)

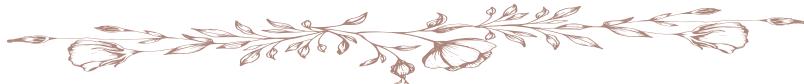
## PLATES

<b>Truffle Fries (v)</b> Parmigiano Cheese, Truffle Oil	\$12
<b>Vegetable Crudité (vg/gf)</b> Seasonal Vegetables, Creamy Hummus	\$20
<b>Prime Beef Sliders</b> Provolone, Lettuce, Tomato, Pickles, Special Sauce	\$21
<b>Black Truffle Grilled Cheese (v)</b> Young Pecorino, Gruyere, Wildflower Honey, Mustard Dip	\$22
<b>Floral Cheese Board (v)</b> Selection of Artisanal Cheeses, Spicy Walnuts, Grissini	\$28
<b>Cannoli (v)</b> Citrus Ricotta Filling, Chocolate Chips	\$15
<b>Chocolate BonBons (v/gf)</b> Dark Chocolate, Peanut Butter	\$16

(gf) - Gluten Free | (v) - Vegetarian | (vg) - Vegan

## HAPPY HOUR

Tuesday-Friday 5-8PM  
*Daily floral bouquets by Starbright*



- Pinot Grigio** Caposaldo, Veneto, Italy 2023 \$8 glass | \$50 magnum bottle
- Rosé** La Vieille Ferme, Loire Valley, France, 2022 \$8 glass | \$50 magnum bottle
- Sparkling** Domaine Chandon Brut, California \$10 glass | \$75 magnum bottle
- Amalfi Spritz** \$10 Lyre's Italian Orange, Q Mixers Club Soda  
(Non Alcoholic)

### Well Mixed Drinks \$12

**Beer** \$7 Michelob Ultra | Blue Moon

### Bites \$8 Each

- Bar Snacks (All 3 - Truffle Popcorn, Spiced Nuts, Olives)
- Prosciutto Stuffed Mozzarella Sticks
- Prime Beef Sliders
- Wagyu Meatball Sliders (contains pork)
- Margherita Pizza (v)
- Rainbow Cookies (v)

# SIGNATURE COCKTAILS

FLEUR OF THE VALLEY 19

Belvedere Vodka, Prosecco, Strawberry, Basil

DAISY 20

Maestro Dobel Silver Tequila, Cointreau, Lemon

LILAC JANE 19

Hendricks Gin, Lime, Grapefruit Infused Pea Flower Tea, Lavender

BUY MYSELF FLOWERS 28

Don Julio 1942 Rosado, Lemon, Q Mixers Sparkling Grapefruit

BESO DEL DIABLO 19

Cazadores Blanco Tequila, Lime, Agave, Touch of Habanero

THE FIX

12 SINGLE | 20 DOUBLE

Ketel One Vodka, Borghetti, Nitro Cold Brew

ELECTRIC BLOOM 20

Su Casa Mezcal, Dry Curacao, Lime,  
Q Mixers Hibiscus Ginger Beer

THE TALISMAN 19

Bulleit Bourbon, Honey Chamomile Nectar, Lemon, Cardamom Bitters

LOW BATTERY 19

Absolut Vodka, Lime, Agave,  
Mint, Red Bull Coconut

# WINE BY THE GLASS

## SPARKLING AND CHAMPAGNE

Prosecco, Pasqua, Italy nv	\$16   \$70
Champagne, Veuve Clicquot Yellow Label nv	\$28
Rosé Champagne, Moët & Chandon nv	\$30

## WHITE WINE

Pinot Grigio, Caposaldo 2018	\$16   \$64
Sauvignon Blanc, Archetype, Marlborough, New Zealand 2021	\$17   \$74
Chardonnay, Bourgogne Blanc, Famille Vincent, 'JJ', France 2020	\$20   \$90

## RED WINE

Pinot Noir, Dusoil, Lodi, California 2021	\$17   \$72
Zinfandel, Turley, 'Juvenile', California 2021	\$18   \$80
Cabernet Sauvignon, Terrazas, Mendoza, Argentina 2019	\$17   \$75
Gigondas, Domaine Brusset, 'Les Hauts de Montmirail', France	\$24   \$105

## ROSÉ WINE

Cotes de Provence, Fleur de Mer, France	\$16   \$68
Cotes de Provence, Whispering Angel, France	\$18   \$78

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# WINE BY THE BOTTLE

## WHITE WINE

Chardonnay, Flowers, Sonoma Coast	\$120
Sauvignon Blanc, Illumination by Quintessa	\$95
Sancerre, Alphonse Mellot, 'La Moussiere' Loire Valley, France	\$90
Pinot Grigio, Daisy, Bieler Family, Washington State 2018	\$74
Chardonnay, Patz & Hall, Sonoma Coast, California 2017	\$95

## RED WINE

Pinot Noir, Flowers, Sonoma Coast	\$135
Cabernet Sauvignon, Jordan, Alexander Valley, California	\$150
Gigondas, Domaine Brusset, 'Les Hauts de Montmirail', France	\$105

## ROSÉ WINE

Domaine la Colombette, 'Notorious Pink', France	\$75
Hampton Water, South of France, 2020	\$70
Domaine OTT, Chateau de Selle, Provence	\$125
Triennes Méditerranée Rosé, Provence, France 2021 1.5L	\$115

## BEERS \$10

Stella
Heineken
Heineken Silver
Brooklyn Lager
Blue Moon
Lagunitas IPA
Heineken 0.0 (N/A)

## REDBULL \$10

Regular   Sugar Free
Yellow   Coconut

## PRIME \$12

Lemonade
Ice Pop

# “FLEUR” AROUND THE WORLD

Afrikaans “ <b>Blom</b> ”	Kurdish “ <b>Kulilk</b> ”
Albanian “ <b>Lule</b> ”	Latin “ <b>Flos</b> ”
Azerbaijani “ <b>Gul</b> ”	Latvian “ <b>Zieds</b> ”
Bavarian “ <b>Bleame</b> ”	Lithuanian “ <b>Ziedas</b> ”
Bosnian “ <b>Cvijet</b> ”	Malay “ <b>Bunga</b> ”
Breton “ <b>Bleunv</b> ”	Maltese “ <b>Fjura</b> ”
Catalan “ <b>Flor</b> ”	Norwegian “ <b>Blomst</b> ”
Croatian “ <b>Cvijet</b> ”	Polish “ <b>Kwiat</b> ”
Czech “ <b>Kvet</b> ”	Portuguese “ <b>Flor</b> ”
Danish “ <b>Blomst</b> ”	Romanian “ <b>Floare</b> ”
Dutch “ <b>Bloem</b> ”	Scottish Gaelic “ <b>Blath</b> ”
Esperanto “ <b>Floro</b> ”	Serbian “ <b>Cvet</b> ”
Estonian “ <b>Ois</b> ”	Sicilian “ <b>Ciuri</b> ”
Filipino “ <b>Bulaklak</b> ”	Slovak “ <b>Kvet</b> ”
Finnish “ <b>Kukka</b> ”	Slovenian “ <b>Cvet</b> ”
French “ <b>Fleur</b> ”	Somali “ <b>Ubax</b> ”
German “ <b>Blute</b> ”	Spanish “ <b>Flor</b> ”
Greek “ <b>Anthos</b> ”	Sundanese “ <b>Kembang</b> ”
Guarani “ <b>Yvoty</b> ”	Swahili “ <b>Maua</b> ”
Haitian Creole “ <b>Fle</b> ”	Swedish “ <b>Blomma</b> ”
Hungarian “ <b>Virag</b> ”	Tagalog “ <b>Bulaklak</b> ”
Icelandic “ <b>Blom</b> ”	Turkish “ <b>Cicek</b> ”
Indonesian “ <b>Bunga</b> ”	Ukrainian “ <b>Kbitka</b> ”
Irish “ <b>Blath</b> ”	Vietnamese “ <b>Hoa</b> ”
Italian “ <b>Fiore</b> ”	Welsh “ <b>Blodeuyn</b> ”

