CAFFE PRIMO™

Primo Classics

Steak & Eggs 18
Grilled 6oz Flatiron Steak, Your Choice of Eggs
Breakfast Burger 15
Bacon, Fried Egg, Cheddar, Roasted Tomato Jam, Arugula
Crispy Chicken Burger 16
Roasted Poblano Chilies, Bacon, Chipotle Aoli, Caramelized onion, Avocado
Smoked Salmon Fritatta 15
Salmon, Egg, Goat Cheese, Capers, Dill
Above w/ Choice of Fries, Tots, Mixed Greens or Fresh Melon & Berries

Roasted Chicken & Goat Cheese Papardelle 16
Papardelle, EVOO, Garlic, Capers, Wild Mushrooms, Goat Cheese, Roasted Chicken, Chili Flakes
Bagel & Lox 15
Choice of Bagel, Smoked Salmon, Cream Cheese, Tomato, Red Onion, Capers
Huevos Rancheros 14
Eggs, Black Beans, Cotija Cheese, Salsa Rojo, Cilantro, Avocado
Primo Belgian Waffle 15
Candied Walnuts, Caramelized Bananas, Belgian Sugar
Maple Syrup, House Made Whipped Cream
Brown Rice Bowl w/ Salmon 17 | Chicken Teriyaki or Grilled 14
Served with Farmers Market Roasted Vegetables & Spicy Chimichurri on side

Breakfast

Egg Dishes w/ Primo Potatoes, Mixed Greens, Fresh Melon & Berries
Traditional Eggs Benedict 13
Poached Eggs, Smoked Ham, Hollandaise
Salmon Eggs Benedict 18
Poached Eggs, Smoked Scottish Salmon, Hollandaise
Asparagus Mushroom Omlette 12
Roasted Asparagus, Wild Mushrooms, Goat Cheese
2 Eggs Any Style 12
Bacon or Sausage
Farmers Market Fruit Plate 16
Fresh Berries, Melon, and Prosciutto
Basket of Fresh Baked Assorted Pastries 15
Housemade Preserves & Butter

Side Bacon or Sausage 5 | Fries, Tots or Primo Potatoes 5 | Truffle add 1.50
Belgian Waffle 10 | Side Salad 5 | 2 Egg Any Style 3 | Side Fresh Fruit 6

Mimosas

Traditional Mimosa or Bellini 10
Le Grand Cortage Split with Caramelized Pineapple or White Peach Puree 15

Bottomless Traditional Mimosas w/ *Campo Viejo* Spanish Cava 30

Burgers & Sandwiches

All Burgers on Brioche, 1/2lb Wagyu Beef Patty
Choice Fries, Tots, Mixed Greens, Fresh Melon & Berries

Turkey Burger 15
Spicy Mustard Aoli, Fennel Seed, Arugula, Pepper Jack, Crispy Fried Heirloom Tomato
Classic Bacon Cheeseburger 15
Crispy Bacon, Cheddar, Butter Lettuce, Tomato, Red Onion
Wild Mushroom Burger 16
Wild Mushroom Medley, Fontina, Caramelized Onion, Sun Dried Tomato Cabernet Relish
Oven Roasted Turkey & Brie Sandwich 14
Ciabatta, Arugula, Roasted Peppers, Tomato Jam
Chicken & Waffle Sandwich 15
Primo Belgian Waffle, Belgian Sugar, Buttermilk Fried Chicken
Lettuce, Tomato, Red Onion, Spicy Syrup
Milano Caprese Panini 13 | w/ Smoked Salmon 18
Ciabatta, Pesto, Mozzarella, Tomato, Basil, Arugula, Balsamic, EVOO

Pizza 12”

With San Marzano Tomatoes & Primo’s Own Pizza Dough Recipe

Featured Pizza
Andy Special
Margherita 14
Basil, Fresh Mozzarella, Tomato Sauce
Italian Sausage 15
Caramelized Onion, Roasted Red Pepper, Mozzarella, Tomato Sauce
Wild Mushroom 15
Mushroom Medley, Fontina, Thyme, Tomato Sauce

Pastas

Gluten Free Penne Available 3

Short Rib Pappardelle 16
Braised Short Ribs, Reggiano, Red Wine Mushroom Ragu
White Truffle Shrimp Angel Hair 18
Sautéed Tiger Shrimp, Cherry Tomato, Fresh Avocado, White Truffle Cream Sauce
Spaghetti Carbonara 15
Crispy Pork, Egg, Reggiano, Fresh Ground Pepper, Cream Sauce
Cappelini Maria 14
Artichoke Hearts, Arugula, Capers, Green Olives, Cherry Tomato, Pine Nuts, Pesto
Chicken Fettuccine 15
Chicken Breast, Mushroom, Reggiano, Garlic Cream Sauce

Split Plate Fee $4, Maximum 4 Credit Cards Split Per Table,
Gratuity Included for Parties of 6 or more.
Recipe Modifications Politely Declined

White

Flora Springs Chardonnay | Napa Valley, California 13 | 50
Gainey Chardonnay | Santa Ynez Valley, California 11 | 42
Chamisal Chardonnay | Central Coast, California 10 | 38
Villa Maria Sauvignon Blanc | New Zealand 11 | 42
Gainey Sauvignon Blanc | Santa Rita Hills, California 10 | 38
Qupe Modern White Blend | Central Coast, California 12 | 46
Santa Margherita Pinot Grigio | Trentino-Alto Adige, Italy 15 | 57
Barone Fini Pinot Grigio | Mezzocorona, Italy 10 | 38
Listel Rosé | France 11 | 42
Zaca Mesa Viognier | Santa Ynez Valley, California 10 | 38
Trefethen Dry Riesling | Napa Valley, California 11 | 42

Red

Zaca Mesa Z Cuvee Blend | Santa Ynez Valley, California 11 | 42
Happy Canyon Westerly Red Blend | Santa Barbara County, California 12 | 46
Clos Du Val Merlot 375ml | Napa Valley, California | 25
Daou Cabernet Sauvignon | Paso Robles, California 14 | 53
Happy Canyon Westerly Cabernet Sauvignon | Santa Barbara County, California 15 | 57
Destinata Pinot Noir | Santa Maria, California 14 | 53
La Posta Malbec | Argentina 10 | 38
Fantini Sangiovese | Italy 10 | 38
Frescobaldi Chianti | Florence, Italy 14 | 53

Bubbles

Le Grand Cortage Rosé or Brut 187ml | France 14
Mionetto Brut Prosecco 187ml | Italy 12
Campo Viejo Brut Cava | Spain 8 | 30
Nicolas Feuillatte Brut Rose Champagne 187ml | France | ***22***
G.H. Mhmm Brut Cordon Rouge Champagne 375ml | France | ***36***
Perrier-Jouet Grand Brut Champagne | France | ***Make an Offer***

Taps 7-9

Kona Big Wave Golden Ale | Fig Mountain Hoppy Poppy IPA
Fig Mountain Lizards Mouth Imperial IPA | Anchor Mango Wheat
Unibroue La Fin Du Monde | Allagash White Ale | Victory Golden Monkey
Telegraph Stock Porter | Madewest Standard Pilsner
See Canyon Piney the Cider | *Rotating Tap*

Caps 6

805 | Stella | Anchor Steam | Estrella Damm Inedit
Sierra Nevada Pale Ale | Brooks Dry Cider
Victoria | St Archer White Ale | Modelo
Rotating Bottle

Tall Boys 7

Modern Times Coffee Stout | Telegraph IPA
Golden State Mighty Hops Cider

From our Seafood Bar

Fresh Oysters ½ Dozen 12 | Full Dozen 24

Ceviche 15
Ahi, Cucumber, Mango, Fresno Chili, Lime, Tortilla Chips

Tuna Tartar 15
Ahi, Pickled Ginger, Avocado, Cucumber, Green Onion
Shoyu Sauce, Wonton Crisps

Beer Steamed Mussels 1lb 18
Kona Big Wave, Shallots, Crème Fraiche

Steamed Manila Clams 1lb 18
Garlic, Shallots, White Wine Broth

Steamed Peel & Eat Shrimp 15
Shell-on Tiger Shrimp, White Wine, Old Bay, Garlic
Parsley, Sea Salt, Black Pepper, Pickling Spice

Shrimp Cocktail 15
House Made Cocktail Sauce, Horseradish, Fresh Lemon

Starters

Crispy Calamari 12
Lemon Aioli, Tomato Sauce, Fresh Lemon, Fresno Chiles, Green Onion

Bruschetta 13
Garlic, Roma Tomato, Parmesan, Basil, Balsamic Glaze, Reggiano, EVOO

Caprese 13
Fresh Mozzarella, Sliced Heirloom Tomato, Basil, Balsamic Glaze, EVOO

Sicilian Meatballs 3 ea
Braised Beef/Pork/Veal, Reggiano, Micro Basil, Red Sauce

Pomegranate Guacamole 12
Traditional Guacamole, Queso Fresco, Pomegranate, House Made Tortilla Chips

Salads

Primo Blackened Ahi Salad 18
Spring Mix, Iceberg, Fennel, Asparagus, Carrot, Ginger
Cherry Tomato, Green Onion, Meyer Lemon Vinaigrette

Add Chicken 6 | Shrimp 6 | Flatiron 6 | Ahi 6 | Salmon 6 | Tofu 6

Classic Caesar 11 | Small 8
Romaine, Croutons, Parmesan, Garlic Anchovy Caesar Dressing

Farmers Market House Salad 11 | Small 8
Spring Mix, Cherry Tomato, Cucumber, Carrot, Fennel, Balsamic Dressing

Quinoa 13
Asparagus, Cucumber, Cherry Tomato, Dried Cranberries, Avocado
Red & Green Onion, Pine Nuts, Goat Cheese, Blood Orange Basil Vinaigrette

The Greek 13
Spring Mix, Red Onion, Roma Tomato, Cucumber, Kalamata Olives
Red Bell Peppers, Capers, Fresh Oregano, Feta, Red Wine Vinegar & EVOO

Roasted Beet 13
Spring Mix, Cherry Tomatoes, Red and Yellow Beets, Candied Walnuts
Goat Cheese, Raspberry Vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. *Please inform us of allergies or dietary restrictions*