

PRIMITIVO

Winter Brunch Menu

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TAPAS

Patatas Bravas ~ Crispy heirloom potatoes, brava sauce, aioli ~ *Seven*

Bacon Wrapped Dates ~ Spanish chorizo, candied walnuts, balsamic ~ *Ten*

Sauteed Tiger Shrimp ~ Toasted garlic, dried

Croquetas de Jamon ~ Spanish ham, potato puree, mornau.

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SALADS & BRUNCH

Grilled Shrimp Salad

Grilled prawns, baby spinach, orange and grapefruit segments, PX vinaigrette
Fourteen

Pan Seared Skuna Bay Salmon Salad

Mixed greens, piquillo peppers, blanched asparagus, Marcona almonds, toasted cashews, chimichuri-pesto vinaigrette
Fourteen

Winter Radicchio Salad

Pear, butter lettuce, pomegranate seeds, dried berries, shaved manchego, poppy seed vinaigrette
Twelve

Primitivo Caesar

Anchovy dressing, cherry tomato confit, grated pecorino-romano, housemade croutons
Twelve (add chicken 4/ add grilled shrimp 5)

Seasonal Vegetable Breakfast Frittata

Ask Server for details
Twelve

Polenta & Poached Egg

Creamy polenta, local chilis, spicy brava sauce, manchego, soft poached egg
Eleven

Bread Pudding French Toast

Brioche, seasonal macerated berries, vanilla bourbon sauce, fresh whipped cream
Twelve

Crab Cake Eggs Benedict

Dungeoness crab, tri-colored peppers, Hollandaise
Sixteen

Venice Omelet

Chorizo fresco, goat cheese, piquillo peppers, hamon, cilantro
Eleven

Huevos Rancheros

Fresh HAAS avocados, 2 sunny side up eggs, Mexican style salsa, pureed black beans
Twelve

Short Rib "Machaca"

Roasted peppers, red onion, heirloom tomatoes, grilled flour tortillas, over easy eggs
Fourteen

Breakfast Pizza

Spanish chorizo, salsa brava, crispy heirloom potatoes, manchego, red onion, fried eggs
Fourteen

Spanish Paella

Organic Chicken, tiger shrimp, black mussels, chorizo, peas

PRIMITIVO

Winter Lunch Menu

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TAPAS

Mixed Spanish Olives ~ Citrus, chile, olive oil ~ *Six*

Bacon Wrapped Dates ~ Spanish chorizo, candied walnuts, balsamic ~ *Ten*

Patatas Bravas ~ Crispy heirloom potatoes, garlic confit, brava sauce, aioli ~ *Seven*

Croquetas de Jamon ~ Spanish ham, potato puree, mornay, harissa ~ *Nine*

Sauteed Tiger Shrimp ~ Toasted garlic, dried

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SOUP & SALADS

Daily Soup

Ask your server for details

Eight

Winter Radicchio Salad

Pear, butter lettuce, pomegranate seeds, dried berries, shaved manchego, poppy seed vinaigrette

Twelve

Primitivo Caesar

Anchovy dressing, cherry tomato confit, grated pecorino-romano, housemade croutons

Twelve

add chicken 4/ add grilled shrimp 5

Grilled Shrimp Salad

Grilled prawns, baby spinach, orange and grapefruit segments, PX vinaigrette

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LUNCH ENTREES

Grilled Flatbread

Two hour California grapes, gorgonzola, manchego, caramelized onions

Thirteen

Steak Frites

Flat Iron steak, salsa verde, arugula, truffle scented parmesan fries

Seventeen

Spanish Paella

Organic chicken, tiger shrimp, black mussels, chorizo, peas

Seventeen

Seasonal White Fish

Ask your server for details

Eighteen

Grilled Vegetable Sandwich

Ciabatta, eggplant, zucchini, yellow squash, piquillo peppers, goat cheese, chipotle aioli.

Choice of sides

Twelve

100% Organic Turkey Burger

Tillamook cheddar, heirloom tomato, caramelized onions, avocado mayo. Choice of sides

Fourteen

PRIMITIVO

Winter Dinner Menu

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TAPAS

Bacon Wrapped Medjool Dates ~ Chorizo,
balsamic reduction, candied walnuts

Twelve

Stuffed Piquillo Peppers ~ Manchego and
gruyere cheeses, golden raisins, pine nuts, chive
oil

Nine

Croquetas de Jamon ~ Spanish ham,
potato, mornay, harissa aioli

Eleven

Sauteed Tiger Shrimp ~ Toasted garlic,
Fresno chilies, parsley, albarino

Fourteen

Patatas Bravas ~ Crispy heirloom potatoes,
roasted tomato sauce, garlic confit, aioli

Ten

Albondigas ~ Lamb, grass-fed beef & pork
meatballs, arrabiatta, manchego

Thirteen

Tortilla Espanola ~ Caramelized onion,
roasted potato, sauce romesco, garlic aioli

Nine

Mixed Spanish Olives ~ Citrus, chile, olive oil,
toasted almonds

Seven

Domestic Artisanal Cheeses ~ Seasonal
fruit accompaniments, crostini. Choice of:

-One Cheese (*Six*)

-Three Cheeses (*Sixteen*)

-Five Cheeses (*Twenty Five*)

Charcuterie Board ~ Artisanal domestic
selection, olives,
grilled ciabatta

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PLATOS

Grilled Flatbread ~ Two hour roasted
California grapes, gorgonzola, manchego,
caramelized onions

Fifteen

Ropa Vieja Short Ribs ~ Spanish cornbread,
marinated tomatoes, goat cheese crema

Nineteen

Pan Seared Skuna Bay Salmon ~ Crème
fraiche veloute, confit tomatoes, baby carrots

Twenty Two

Pan Seared Diver Scallops ~ Winter risotto,
asparagus, peas, three herb pesto, roasted garlic
sauce

Eighteen

Roasted Pork Tenderloin ~ Sauteed
spinach & local peppers, PX reduction

Eighteen

Prince Edward Island Mussels ~ Aji
amarillo broth, chorizo Pamplona, shallot,
garlic, thyme white wine,
toasted baguette

Eighteen

Espresso Rubbed Grilled Flat Iron
Steak ~ Mini patatas bravas, cognac-
mushroom sauce, fried onions,

balsamic verjus

Twenty Three

PRIMITIVO HAPPY HOUR

Monday-Saturday 5:30pm-6:30pm & Sundays 4:00pm-6:30pm

Primitivo Sliders- Choice of:

- BBQ Shortrib with cilantro coleslaw \$2.50/each
- Organic Turkey with Tillamook cheddar, heirloom tomato, caramelized onions, avocado mayo \$2.50/each
- Moroccan Lamb Patty with tzatziki sauce \$3.50/each
- Dungeoness Crab with lemon-basil aioli \$3.50/each

Marinated olives with smoked almonds \$4

Chopped Salad ~ Mozzarella, salami, chick peas, pepperoncini, tomatoes, herb vinaigrette \$9

Baby Beet Salad ~ Herbed goat cheese, citrus, almonds, champagne-shallot vinaigrette \$9

Mezze Platter ~ Mediterranean inspired dips, pickled vegetables, pita \$8

Tortilla Española ~ Caramelized onion, potato, garlic aioli \$7

Patatas Bravas ~ Crispy heirloom potatoes, brava sauce, aioli \$6

We source and support locally and Sustainably Grown ingredients whenever possible. All food should be enjoyed at the table with libation & conversation.

Parties of 6 or more will be charged an 18% Gratuity. Please make your server aware of any food allergies or restrictions

Stuffed Piquillo Peppers ~ Manchego and gruyere cheeses \$6

Tres Salchichas ~ Spanish sausages, housemade mustard, pretzel bread \$7

Croquetas de Jamon ~ Spanish ham, potato, mornay, harissa aioli \$8

"Albondigas" ~ Lamb, pork & beef meatballs, manchego, arrabiatta \$10

Bacon Wrapped Dates ~ Chorizo, candied walnuts, balsamic \$10

Truffle Lobster Crab Tower ~ Hass avocado, tomatoes, micro salad, truffle \$11

Artisanal Cheeses ~ Seasonal fruits, almonds, crostini. Choice of:

-One cheese \$6/Three cheeses \$16/Five cheeses \$25

DRINKS

Beer, Red sangria & Elderflower infused sparkling sangria \$4/ea

Red & White wine \$5/ea

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