

CHEF DE CUISINE

Craig Sutherland

SOUS CHEF

Grace Trolinger

PASTRY CHEF

Patrick Ayres

THE A-TEAM

Christopher Nielsen,
Joseph Richard, Jeff Short,
Blake Steinfeld

GUY IN THE COAT

Collin Kelley

PRIMROSE



. LET'S GET THIS PARTY STARTED .

LEFT COAST OYSTERS* - 21/42

spicy bloody mary, yuzu-passion mignonette
+ AMERICAN CAVIAR - 12

OYSTERS "A LA SEVILLE" - 25

six pieces, char-grilled, Iberico chorizo butter,
toasted migas

PAILLARD - 14

hand-breaded pork loin, romesco, frisée, wild
arugula, shaved apple, mustard emulsion

"CHIPS & DIP" - 9 [V/GF]

sweet onion mascarpone, chive, hand-cut chips
+ AMERICAN CAVIAR - 12

LOBSTER ROLLS - 19

fresh Maine lobster, celery heart aioli, buttered
New England roll

STEAK TARTARE* - 17

sous-vide egg yolk, Calabrian chili, crispy
shallots, puffed capers, grilled sour dough

. ON SECOND THOUGHT .

BURRATA - 15 [V/GF]

toasted focaccia, gold raisins, fine herb pistou

PRIMROSE SALAD - 13 [V/GF]

baby arugula, shaved brussels sprouts, chèvre,
pistachio, dried cranberry, citrus vinaigrette

FOIE GRAS TORCHON - 17

apricot-thyme madeleines, apricot smear, frisée

LOCAL BIBB - 14

applewood bacon, local heirloom tomato,
bellavitano cheese, avocado green goddess

. THE MAIN EVENT .

COD "EN PERSILADE" - 37

asparagus, fava puree, carrot beurre blanc

JET-FRESH FISH - MP

a culinary journey of today's inspirations

HAND-MADE GNOCCHI - 27 [V/GF]

celery root soubise, english peas, *Hazel Dell*
mushrooms, parmesan gremolata

HAND-CUT COLORADO ANGUS*

twice-baked potato casserole, seasonal
vegetable, red wine demi glace

6oz CENTER CUT FILET - 49

12oz NY STRIP - 47

DUCK, TWO WAYS* - 45

pan-seared duck breast, duck confit,
carrot puree, pistachio, tart cherry jus

**RIBEYE FOR 2
135**

32oz USDA prime, Colorado Black Angus Beef, aged 28 days.
Carved table-side for two, served with chef's seasonal trimmings.

PORK TENDERLOIN - 32

corn-fed Illinois berkshire, Puebla sweet
potato, grilled broccolini, morita chili adobo

GRILLED QUAIL - 39

bourbon-honey glaze, stone-ground grits,
pimento cheese, tomato-bacon reduction

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may possibly increase your risk of foodborne illness. Thank you for allowing the inclusion of 20% gratuity for parties of six or more.



DRINKS

PRIMROSE
STEAMBOAT
SPRINGS



• COCKTAILS •

THE PRIMROSE COCKTAIL - 21
“*Primrose Private Select*” 13_{yr} cask strength bourbon, Pierre Ferrand “1840” Cognac, Cocchi “Dopo Teatro”

CLOVER CLUB* - 15
Deviation citrus rosé gin, Dolin dry vermouth, sous-vide raspberry, citrus, meringue

THE LOCKHART MARTINI - 15
three fingers of Woody Creek CO potato gin, Dolin dry vermouth, bleu cheese olives
“*One ain’t enough...and three’s too many*”
- Cookie

PIERRE’S PEARS - 15
Pierre Ferrand Cognac, St. George spiced pear liqueur, poached pear puree, citrus

PANCHO’S REVENGE - 14
Los Vecinos ‘Espadin’ Mezcal, Aperol, fresh squeezed grapefruit, fresno chili

MARTINEZ - 14
Copper & Kings Old Tom gin, Carpano Antica, Luxardo maraschino

OLD FASHIONED - 13
Rittenhouse rye, demerara, orange

• WINE •

REDS - glass / bottle

CABERNET - 15 / 59
“The Fortress” - North Coast, CA

PINOT NOIR - 15 / 59
Pali Wines “The Summit” - Santa Barbara, CA

MALBEC - 11 / 43
Pie di Palo - Mendoza, ARG

RED BLEND - 14 / 55
Aviary Vineyards “Birds of Prey” - Napa, CA

WHITE - glass / bottle

CHARDONNAY - 15 / 59
Willamette Valley Vineyards - Turner, OR

SAUVIGNON BLANC - 12 / 47
Hess Select - North Coast, CA

CREMANT D’ALSACE - 12 / 47
Lucien Albrecht - Colmar, FR

PINOT GRIS - 13 / 51
Carabella Vineyards - Chehalem, OR

• BEER •

CRAFT DRAFT

CRAFT LAGER - 6
AC Golden Brewery - “Batch 19” - CO - 5.5%

AMBER ALE - 7
Dry Dock Brewing Co. - CO - 5.8%

AMERICAN IPA - 7
Bell’s Beer - “Two Hearted” Ale - MI - 7%

BOURBON BARREL STOUT - 8
Anderson Valley Brewing Co. - CA - 7%

BOTTLES & CANS

COORS LIGHT - 5

BUDWEISER - 5

STELLA ARTOIS - 6

BOULEVARD “TANK 7” - 8

MELVIN IPA - 7

VICTORIA - 6

STEM CIDER - 6

