BOTTLES

Prime Bar

2 CLL TABONUCO SUITE 5, GUAYNABO, 00968, PUERTO RICO • 1.787.775.1210

AMAZING APPETIZERS

LOBSTER BISQUE $12.95
Creamy Lobster Soup, Hint of Sherry

SEAFOOD TOWER
Gold $135

STEAKHOUSE WEDGE $18.95
Iceburg Lettuce, Blue Cheese, Bacon, Tomatoes, Buttermilk Dressing

CLASSIC CAESAR $18.95
Romaine, Parmesan, House-Made Caesar Dressing, Croutons

SPECIALTY BOTTLES ENTREES

SIGNATURE PRIME RIB
Slow roasted to perfection with a flavorful herb crust, our prime rib is always carved to order. Served au jus and with creamy horseradish sauce, creamed spinach, sauteed mushrooms, and loaded baked potatoes
PETITE CUT 14 oz $63.95 • QUEEN CUT 20 oz $79.95 • KING CUT BONE IN 40 oz $139.95

BEEF WELLINGTON $114.95
A show-stopping dish featuring a seared beef tenderloin, coated in duxelles, a finely chopped mushroom mixture, filled with prosciutto, and wrapped in puff pastry

SHAREABLE SIDES $16

LOBSTER MAC & CHEESE (+$20)

SAUTEED MUSHROOMS

BIG BAKED POTATO LOADED

CREAMED SPINACH

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CLASSIC COCKTAILS $14

OAXACA
Illegal Mezcal, Coconut Tequila, Coffee Liqueur,
Shot of Espresso, Flamed Sugar Cube

THE AVIATION
Bombay Sapphire, Lemon Juice, Créme de Violette
Liqueur, Maraschino Liqueur

HUGO HIBISCUS SPRITZ
St. Germain, Hibiscus Flower

ATARDECER
Ilegal Mezcal, Dash Peychaud's Bitter, Lime Juice,
Tonic Water

HERBS BOULEVARDIER
Angel's Envy, Campari, Martini & Rossi Sweet Vermouth,
Cardenal Mendoza, Wine, Rosemary Reduction

SIREN'S CALL
Grey Goose Vodka, Lime Juice, Lavender Syrup,
Flamed Lavender, Butterfly Pea, Créme de Violet

GARDEN OF GUADALUPE
Patrón Tequila, Lime Juice, Midori, Mint and Basil
Leaves, Ginger Beer

NEW YORK SOUR
Dewar's 12 Year, Lime, Sugar Syrup, Angelus, Egg White,
Red Wine

PAN AM
Bacardí Superior Rum, Aperol, Almont Syrup,
Lime Juice, Angostura Bitters

5 DE MAYO
Patrón Silver, Lime, Orange Liqueur, Thyme Syrup,
Flamed Thyme, Cherry Tomato

MÓNACO
Dewar's 12 year Spiced Simple Syrup, Apple Juice,
Luxardo Maraschino Cherry, Mint

SIGNATURE MARTINIS $16

Wide Selection of Olives

PORN STAR MARTINI $16
Grey Goose Vodka, Passoa Passion Fruit, Hints of Vanilla, Topped off with Champagne

GOLD MARTINI SAMPLER $27
Pick Any 3 Martinis with a Caviar Bump

OJITOS LINDOS MARTINI
Bombay Sapphire, Martini Sweet Vermouth, Dash of Fernet Branca

CLASSIC GIN MARTINI
Bombay Sapphire Gin, Martini Dry Vermouth

CLASSIC VODKA MARTINI
Grey Goose Vodka, Martini Dry Vermouth

DIRTY MARTINI
Grey Goose Vodka, Martini Dry Vermouth, Filthy Brand Olive Juice

DON FACUNDO MARTINI
NEO, Martini Dry Vermouth, Lemon Twist

50/50 MARTINI
Bombay Sapphire, Grey Goose Vodka, Martini Dry Vermouth

VESPER MARTINI
Grey Goose Vodka, Bombay Sapphire Gin, Lillet Blanc

GIBSON MARTINI
Bombay Sapphire Gin, Martini Dry Vermouth, Pickled Onions

ESPRESSO MARTINI
Espresso Coffee, Grey Goose Vodka, Hints of Vanilla

CARIBEÑO MARTINI
Bacardí 8 Years Aged Rum, Coffee Liqueur, Shot of Espresso, Chocolate Bitters

MEXICAN COFFEE MARTINI
Patrón Tequila Reposado, Patrón Café, Popcorn Syrup, Dash of Bitters, Shot of Espresso

HEMINGWAY DAIQUIRI MARTINI
Bacardí Superior Rum, Lime Juice, Muddled Sugar
In 1998, a gem was found in an archine of the Bacardí Family Home. It was the original 1910 handwritten recipe of the Hemingway Daiquiri

BOTTLES

Prime Bar

SUNDAY BRUNCH

Every Sunday from 10:00am-3:00pm

LARGE PARTIES & PRIVATE EVENTS

Contact Michelle at michelle@bottlespr.com for all your private event needs.

FOLLOW US ON INSTAGRAM AT @BOTTLESPR

VISIT OUR WEBSITE AT WWW.BOTTLESPR.COM FOR EVENTS, ACTIVITIES, ETC.

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