

## SUNDAY SURF & TURF

A SPECIAL SUNDAY MENU FEATURING  
AN 8OZ FILET WITH YOUR CHOICE OF "SURF "  
FOR \$70 PER PERSON.

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## WINE ENTHUSIAST NIGHT

ON SUNDAYS, ENJOY HALF PRICED  
BOTTLES OF WINE ALL NIGHT

*\*Bottles prices \$150 and less*

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## PRIVATE DINING

Ocean Prime Denver features five stunning private dining spaces:

The Board Room accommodates up to 14 guests and

The Club Room accommodates up to 16 guests;

Our glass enclosed Table 50 accommodates up to 8 guests;

Prime Room 1 accommodates up to 24 guests and

Prime Room 2 accommodates up to 22 guests. Both rooms may  
be combined to accommodate a larger party of up to 48 guests.

The upper terrace accommodates up to 70 guests.

*Promotions not valid on holidays.*

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

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## COCKTAILS

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### BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon Juice,  
Piper Sonoma Brut, Dry Ice Smoke 20

### OLD FASHIONED

Russell's Reserve 10 Year Bourbon,  
Aperol, Angostura Bitters 18

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### TAKE TWO

Strawberry-Infused Botanist Gin,  
Mango, Citrus Basil, Foam 18  
*National Cocktail Competition Winner*

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### HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka, Calabrian Chili  
Blue Cheese Stuffed Castelvetrano Olives 20

### CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled Fresh Cucumber,  
Fresh Lime Juice 17

## BEER

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WHITE RASCAL Belgian Wheat 7.50  
Avery Brewing, Boulder, CO | 5.6%

MAMA'S LITTLE YELLA PILS Pilsner 7.50  
Oskar Blues Brewery, Longmont, CO | 5.3%

PROST PILS German Lager 7.50  
Prost Brewing, Denver, CO | 4.5%

DENVER PALE ALE Pale Ale 7.50  
Great Divide Brewing Co., Denver, CO | 5.0%

PINSTRIPED RED ALE Red Ale 7.50  
Ska Brewing, Durango, CO | 5.15%

90 SHILLING Scottish Ale 7.50  
Odell Brewing, Fort Collins, CO | 5.3%

APRICOT BLONDE Golden Blonde Ale 7.50  
Dry Dock Brewing Co., Aurora, CO | 5.1%

BOUT DAMN TIME India Pale Ale 7.50  
4 Noses Brewing Co., Broomfield, CO | 7.1%

FLATIRON FOG NE Style IPA 7.50  
4 Noses Brewing Co., Broomfield, CO | 6.5%

ELLIE'S BROWN ALE American Brown Ale 7.50  
Avery Brewing Co., Boulder, CO | 5.5%

NITRO MILK STOUT Milk Stout 7.50  
Left Hand Brewing Co., Longmont, CO | 6.0%

STEM CIDERS Off-Dry Cider 7.50  
Denver, CO | 5.8%

TITAN IPA India Pale Ale 7.50  
Great Divide Brewing Co., Denver, CO | 7.1%

## SCOTCHES

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### ISLAND MALTS

THE ISLANDS PRODUCE SOME OF THE MOST ROBUST WHISKIES

WITH COASTAL INFLUENCES LIKE SALT TANG + FRESH SEA AIR.

ARBEG 10YR

HIGHLAND PARK 12YR

HIGHLAND PARK 18YR

LAGAVULIN 16YR

LAPHROAIG 10YR

TALISKER 10YR

### BLENDS

JOHNNIE WALKER BLACK

JOHNNIE WALKER BLUE

JOHNNIE WALKER RED

MONKEY SHOULDER

## COCKTAILS

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REPOSADO PAPER PLANE

Casamigos Reposado, Aperol,  
St. Germain, Fresh Lemon Juice 17

BLACK ORCHID

Belvedere Organic Blackberry & Lemongrass Infusion,  
St. Germain, Fresh Lemon & White Cranberry Juice 17

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PRIME MANHATTAN

Woodford Reserve, Carpano Antica Vermouth,  
Amaro Nonino, Rosemary Grapefruit  
Peppercorn Bitters 18

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PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco, Picante,  
Fresh Lemon Juice, Orange Bitters 19

PEAR GRAPEFRUIT FIZZ

Finlandia Grapefruit Vodka, Fresh Lemon Juice,  
Asian Pear, Cinnamon, Grapefruit Soda 16

PRIME MARGARITA

Don Julio Blanco Tequila, Elderflower,  
Fresh Ruby Red Grapefruit Juice, Agave Nectar 19

## PREMIER SELECTIONS

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*A Refined Cocktail Made with Premium Spirits.*

*Inspired by Classic Creations.*

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### SMOKED OLD FASHIONED

Angel's Envy Rye Whiskey, House Demerara Syrup,

Angostura & Orange Bitters,

Charred Cherry Wood Smoke 32

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### PREMIER POURS

RÉMY MARTIN "LOUIS XIII"

MACALLAN 25 YR

GLENLIVET 25 YR

CLASE AZUL ULTRA AÑEJO

TEARS OF LLORONA EXTRA AÑEJO

WHISTLEPIG BOSS HOG "SIREN'S SONG"

ANGEL'S ENVY CASK STRENGTH

HENNESSY "PARADIS"

## SCOTCHES

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### SPEYSIDE MALTS

THIS IS HOME TO HALF OF SCOTLAND'S MALT WHISKEY DISTILLERIES.  
THEY PRODUCE MELLOW, SWEET, MALTY + FRUITY MALT WHISKIES.

BALVENIE 12YR

BALVENIE 21YR

GLENFIDDICH 12YR

GLENFIDDICH 15YR

GLENLIVET 12YR

GLENLIVET 18YR

MACALLAN 12YR

MACALLAN 18YR

MACALLAN 25YR

MACALLAN RARE CASK

### HIGHLAND MALTS

THESE WHISKIES WILL RANGE FROM DRY + HEATHERY TO SWEET + FRUITY.

DALMORE 12YR SINGLE MALT

DALWHINNIE 15YR

GLENMORANGIE 10YR

GLENMORANGIE LASANTA

GLENMORANGIE NECTAR D'OR

GLENMORANGIE QUINTA RUBAN

OBAN 14 YR SINGLE MALT

## TEQUILA

### TEQUILA

123 DIABLITO EXTRA AÑEJO  
 CASA DRAGONES AÑEJO  
 CASAMIGOS AÑEJO  
 CASAMIGOS BLANCO  
 CASAMIGOS REPOSADO  
 CLASE AZUL REPOSADO  
 CLASE AZUL ULTRA AÑEJO  
 CORZO SILVER  
 CORZO AÑEJO  
 CORZO REPOSADO  
 DOBEL "DIAMANTE" REPOSADO  
 DON JULIO BLANCO  
 DON JULIO REPOSADO  
 DON JULIO AÑEJO  
 DON JULIO 1942  
 EL TESORO BLANCO  
 FORTALEZA BLANCO  
 GRAN CORAMINO CRISTALINO  
 KOMOS CRISTALINO AÑEJO  
 LA GRITON REPOSADO  
 PATRÓN SILVER  
 PATRON REPOSADO  
 TEARS OF LLORONA EXTRA AÑEJO

### MEZCAL

BOZAL ENSAMBLE  
 BOZAL TEPEZTATE  
 CUENTACUENTOS "CUISH"  
 DEL MAGUEY PAPALOME  
 DEL MAGUEY TEPEXTATE  
 DONA LOCA ESPADIN  
 DONA LOCA TEPEZTATE  
 ILEGAL AÑEJO  
 LÁGRIMAS DE DELORES' "VERDE"  
 LÁGRIMAS DE DELORES' "CASTILLA"  
 LÁGRIMAS DE DELORES' "MASPARILLO"  
 VAGO ELOTE

## WHITES

	6oz	9oz
Moscato d'Asti, Zagara, Barolo, Italy, 2021 .....	15	—
Prosecco, Riondo, "Giuliana," Veneto, Italy, NV .....	14	—
Brut, Piper Sonoma, Sonoma County, NV .....	14	—
Champagne, Brut, Veuve Clicquot, "Yellow Label," France, NV .....	30	—
Brut Rosé, Mumm Napa, Napa Valley, California, NV .....	17	—
Côtes de Provence, "Whispering Angel," Château d'Esclans, Provence, France, 2022.....	14	21
Riesling, "50 Degrees," Schloss Johannisberg, Rheingau, Germany, 2022 .....	12	18
Pinot Grigio, Terlato, Friuli Colli Orientali, Friuli, Italy, 2022.....	15	23
Pinot Gris, King Estate, "Signature Collection," Oregon, 2022.....	13	20
Sauvignon Blanc, Matanzas Creek, Alexander Valley, California, 2022 .....	14	21
Chablis, Domaine William Fèvre, "Champs Royaux," Burgundy, France, 2020 .....	17	26
Sancerre, Pascal Jolivet, Loire, France, 2021 .....	19	29
Albariño, Torres, "Pazo das Bruxas," Rías Baixas, Galicia, Spain, 2022 .....	13	20
Sauvignon Blanc, Kim Crawford, Marlborough, 2022 .....	17	26
Chardonnay, Rodney Strong, Sonoma County, California, 2021 .....	12	18
Pouilly-Fuissé, Louis Jadot, Burgundy, France, 2021.....	16	24
Chardonnay, La Crema, Sonoma Coast, California, 2021 .....	14	21
Chardonnay, Waugh Cellars, Russian River Valley, California, 2022 .....	18	27
Chardonnay, Trefethen, Oak Knoll District, Napa Valley, 2021 .....	18	27

## REDS

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	<i>6oz</i>	<i>9oz</i>
Pinot Noir, Erath, Dundee Hills, Oregon, 2021 .....	17	26
Pinot Noir, Siduri, Santa Barbara County, California, 2021 .....	16	24
Pinot Noir, Goldeneye, Anderson Valley, California, 2020 .....	29	44
Cabernet Sauvignon, BonAnno, Napa Valley, California, 2021 .....	16	24
Zinfandel, Federalist, Dry Creek Valley, California, 2019 .....	18	27
Orin Swift, "Eight Years in the Desert," California, 2021.....	20	30
Château Reysson, Haut-Médoc, Bordeaux, France, 2017.....	19	29
Malbec, Bodega Colomé, Calchaquí Valley, Salta, Argentina, 2021 .....	16	24
Chianti Classico, Cecchi, Tuscany, Italy, 2021 .....	14	21
Merlot, Raymond, "Reserve," Napa Valley, California, 2020 .....	17	26
Red Blend, Austin Hope, "Quest," Paso Robles, California, 2021.....	15	23
Chappellet, "Mountain Cuvée," Napa Valley, California, 2020 .....	22	33
Cabernet Sauvignon, Beringer, Knights Valley, California, 2020 .....	18	27

## AMERICAN WHISKIES

### BOURBON

1792 RIDGEMONT  
ANGEL'S ENVY  
BAKER'S  
BASIL HAYDEN'S  
BULLEIT  
EAGLE RARE  
FOUR ROSES SINGLE BARREL  
MAKER'S MARK  
MICHTER'S BOURBON  
RUSSELL'S RESERVE 10 YEAR  
RUSSELL'S RESERVE 13 YEAR  
WELLER "SPECIAL RESERVE"  
WOODFORD RESERVE

### RYE

ANGEL'S ENVY RYE  
BASIL HAYDEN RYE  
BULLEIT RYE  
HUDSON MANHATTAN RYE  
MASTERSON'S 10 YEAR RYE  
MICHTER'S RYE  
TEMPLETON RYE  
WHISTLEPIG 10 YEAR STRAIGHT RYE

### COLORADO WHISKEY

AD LAWS FOUR GRAIN  
AD LAWS SAN LUIS VALLEY RYE  
BRECKENRIDGE BOURBON  
STRANAHAN'S  
WOODY CREEK BOURBON  
WOODY CREEK RYE

## LOUNGE MENU

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### SUSHI

PRIME ROLL\*  
Tempura Shrimp,  
Cream Cheese, Scallion,  
Beef Carpaccio 25

OCEAN ROLL\*  
#1 Tuna, Salmon,  
Hamachi, Avocado,  
Chili Garlic Oil 29

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 27

CHEF'S FEATURE ROLL\* *Mkt*

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### HAPPY HOUR

*Offered Monday–Friday in our Lounge from 4:00–6:00 p.m.*

ENJOY \$5 OFF OUR LOUNGE MENU.

\$5 off Specialty Cocktails, \$10 Select Red & White Wines,  
and \$6 Local Beers.

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*Preservation System designed to extend the life of*

*Premier selections, enjoyable up to 4 weeks*

3oz | 6oz

Chardonnay, Far Niente, Napa Valley,

California, 2021 ..... 15 | 30

Barolo, Renato Ratti, “Marcenasco,”

Piedmont, Italy, 2018 ..... 18 | 36

Toscana, Gaja Ca’ Marcanda,

“Promis,” Tuscany, Italy, 2021 ..... 15 | 30

Pinot Noir, Sanford & Benedict Vineyard,

Santa Rita Hills, California, 2015 ..... 19 | 38

Cabernet Sauvignon, Justin, “Isosceles,”

Paso Robles, California, 2019..... 19 | 38

Cabernet Sauvignon, Chimney Rock,

Stag’s Leap District, California, 2019 ..... 23 | 46

Cabernet Sauvignon, Daou, “Soul of a Lion,”

Paso Robles, California, 2019/2020 ..... 30 | 60

## AFTER DINNER

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### ESPRESSO MARTINI

Ketel One Vodka, Vanille de Madagascar, Espresso,  
Kahlua, Served Black or with Cream 16

### IRISH COFFEE

Tullamore Dew, French Press Coffee,  
Heavy Cream 16

### COGNACS

COURVOISIER VSOP 15

COURVOISIER XO 36

HENNESSY VS 14.5

HENNESSY "PARADIS" 1 oz. 59 | 1.5 oz. 99

REMY MARTIN XO 40

REMY MARTIN 1738 13

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RÉMY MARTIN "LOUIS XIII"

1 oz. 149 | 1.5 oz. 225

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### PORTS

FONSECA BIN #27 Ruby Port 11

TAYLOR 10 YEAR Fine Tawny 12

TAYLOR 20 YEAR Fine Tawny 18

TAYLOR FIRST ESTATE RESERVE 12

TAYLOR LATE BOTTLED VINTAGE 12

GRAHAM'S 40 YEAR Fine Tawny 35

## LOUNGE MENU

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### APPETIZERS

SONOMA GOAT CHEESE RAVIOLI  
Golden Oak Mushrooms 23

LAMB LOLLIPOPS \*  
Teriyaki Glaze, Togarashi Crumble,  
Soy Butter Sauce 26

PARMESAN TRUFFLE FRIES  
Parmesan Cheese, Truffle Oil, Ketchup 16

POINT JUDITH CALAMARI  
Sweet Chili Sauce 25

SHRIMP SAUTÉ  
Garlic Cheese Bread, Tomato, Tabasco Cream Sauce 25

PRIME SLIDERS \*  
OP Sauce, Caramelized Onions,  
Tillamook Cheddar, Lettuce, Tomato 16

JUMBO LUMP CRAB CAKE  
Sweet and Sour Slaw, Horseradish Mustard Aioli 29

AHI TUNA TARTARE \*  
Avocado, Pickled Ginger,  
Sour Cream, Citrus Ponzu 25

### ON ICE

OYSTERS ON THE HALF SHELL \*  
EAST COAST 29 WEST COAST 33

JUMBO SHRIMP COCKTAIL 30

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance).