



**PRIME 16**  
TAP HOUSE + BURGERS

**TAKEOUT**

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172 TEMPLE STREET  
NEW HAVEN, CT 06510  
203-782-1616

**KITCHEN HOURS**

SUN-WED 11am -10pm  
THU-SAT 11am – 11pm

**RESERVATIONS AVAILABLE ONLINE: [PRIME16.COM](http://PRIME16.COM)**

- checks may be split up to four ways•
- please notify us of any dietary requirements prior to ordering•

\*COMSUMING RAW OR UNDER-COOKED MEATS  
CAN INCREASE THE RISK OF FOOD BORN ILLNESS

## SMALL BITES

### PICKLED DEVILED EGGS 3.95

topped with sweet smoked paprika and smoked hawaiian sea salt

### GARLIC PRETZEL STICK WITH CHEESE 3.95

soft pretzel stick brushed with garlic oil, topped with black hawaiian sea salt, served with a five-cheese dipping sauce and pickled mustard seed

### KALE FALAFEL BITES 4.95

house made with kale and fresh herbs, served with tahini and harissa hot sauce

### SALT + PEPPER CHIPS 2.95

made with yukon potatoes

### MAPLE SMOKED SRIRACHA PECANS 3.95

pecan halves glazed with maple smoked sriracha sauce

### CHILI CUP 4.95

house made beef chili topped with shredded wisconsin cheddar cheese, crispy tortilla strips, and crema fresca with scallions

### MIXED GREENS 3.50

mixed greens, shredded carrots, diced red onions, chopped cucumber, and grape tomatoes with hopped house vinaigrette

### NICOISE OLIVES 2.95

marinated in sea salt and house rosemary oil

### YUKON POTATO SALAD 2.95

yukon potatoes tossed with creamy garlic dressing and pickled mustard seed

### GOAT CHEESE CROQUETTE BITES 5.95

served with pickled red onion and garlic aioli

## FRY BASKETS

### FRENCH FRIES 2.95

### SWEET POTATO FRIES 3.50

### TRUFFLE-PARMESAN FRIES 3.95

### CAJUN TATER TOTS 3.50

### ADD A DIPPING SAUCE .50 each or three for 1.00

mayo | chipotle mayo | garlic aioli | rosemary dijonnaise | sriracha aioli | wasabi aioli | truffle aioli  
smoked maple bacon bourbon aioli | honey-truffle sauce | smoked ketchup  
gochujang sauce | avocado ranch | tap house sauce

## CHICKEN WINGS

served with julienned celery and carrots, avocado ranch or blue cheese dipping sauce

SIX 7.95 | TWELVE 13.95

### CHOICE OF

classic buffalo | gochujang sauce | hot harissa | carolina bbq | hoisin | maple smoked sriracha  
general tso sauce with sesame + scallions

## SMALL PLATES

### BUFFALO CAULIFLOWER 5.95

panko fried buffalo marinated cauliflower florets served with avocado ranch dipping sauce

### CRISPY SRIRACHA CHICKEN TACOS 9.95

crispy boneless chicken thighs, sriracha, shredded lettuce, pickled red onion, and cilantro-lime crema

### MARINATED BEETS 8.95

marinated beets tossed with micro greens and bleu cheese crumble, cracked black pepper and extra virgin olive oil

### PANZENELLA 8.95

toasted bread, goat cheese, micro greens, and grape tomatoes tossed with basil-lemon vinaigrette

### BURRATA 7.95

served with warm marinara, garlic crostini, parsley pesto and basil oil

### ONION RING SPINDLE 7.50

black and tan onion ring tower served with smoked ketchup, maple bourbon dijon, and chipotle mayo

### FRIED PICKLES 7.50

five pickle spears served with a side of chipotle mayo

### MAC + CHEESE 6.95

with house smoked five-cheese sauce  
*add chopped bacon 1.75*

### ROASTED ARTICHOKE DIP 8.50

creamy blend of roasted artichoke, baby spinach, garlic, parmesan and cream cheese served with whole grain pita chips

## SALADS

### MARINATED KALE CAESAR 9.95

marinated kale tossed with traditional caesar dressing and toasted parmesan panko crumbles

### BLT BOWL 11.95

chopped romaine tossed with avocado ranch dressing, chopped smoked applewood bacon, maple smoked Sriracha pecans, grape tomato, and sliced red onion

### THE BASIC 8.95

mixed greens, garlic and herb croutons, shredded carrots, diced red onions, red bell pepper slices, chopped cucumbers, and grape tomatoes with choice of house made dressing on the side

### SALAD NOUVEAU 11.95

mesclun greens tossed with creamy garlic dressing, hardboiled egg, yukon potato, anchovies, marinated artichoke hearts, grape tomato, and niçoise olives

### CALIFORNIA COBB 12.95

chopped romaine tossed with french dressing, topped with chopped smoked applewood bacon, bleu cheese crumble, hardboiled egg, and avocado

## DRESSINGS

hopped house vinaigrette  
french  
basil-lemon vinaigrette  
creamy garlic  
blue cheese  
avocado ranch  
oil + vinegar

## SALAD ADD ONS

ground beef patty 5.95  
beef-bacon patty 6.95  
seasoned ground beef patty  
*cracked black pepper, blackened or dry rubbed bbq 6.50*  
ground bison patty 7.95  
ground pork patty 5.95  
ground turkey patty 5.95  
vegetarian patty 5.95  
all natural marinated grilled chicken 5.95  
wild alaskan salmon filet 6.95

# SANDWICHES

served with a pickle and one side

## CUBANO 12.95

shredded pork, black forest ham, and smoked applewood bacon topped with swiss cheese, spicy dill pickle chips, pickled red onion, and elm city mustard on pressed roll

## PRIME BLT 8.95

smoked applewood bacon, butterleaf lettuce, sliced tomato, and rosemary dijonaise on a toasted ciabatta roll

## GRILLED THREE CHEESE + PESTO 8.95

melted gruyere, mozzarella and muenster cheese with parsley pesto and tomato-onion jam on sliced brioche

*add smoked applewood bacon 1.75*

*add black forest ham 1.50*

## BAHN MI SALMON 11.95

wild alaskan salmon filet topped with asian slaw, butterleaf lettuce, and wasabi aioli on a bahn mi roll

## BBQ SHREDDED PORK 11.95

topped with wisconsin cheddar cheese, tobacco fried onions, and coleslaw on a bahn mi roll

## VERMONT CHICKEN WRAP 12.95

all natural marinated grilled chicken, vermont aged white cheddar cheese, smoked applewood bacon, grilled apple, sautéed onions, and maple bourbon dijon in a whole wheat wrap

## HERBED CHICKEN 10.95

all natural marinated grilled chicken breast topped with mozzarella cheese, butterleaf lettuce, sliced tomato, and rosemary dijonaise on sliced brioche

## KALE FALAFEL PITA 8.95

house made falafel with kale and fresh herbs, crumbled goat cheese, micro greens, pickled red onion, and tahini on pita

# SIDES

french fries or mixed green salad with hopped house vinaigrette  
included with a sandwich or burger

## SUBSTITUTE A SIDE

sweet potato fries 1.95

truffle parmesan fries 2.95

cajun tater tots 1.95

potato salad 1.95

salt and pepper potato chips .50

sautéed garlic and kale 1.95

coleslaw 1.50

# GOURMET BURGERS\*

our 8 oz burgers are served on a brioche roll (unless otherwise specified)  
with a pickle and one side

## TAP HOUSE 11.95

ground beef patty topped with vermont aged white cheddar cheese, butterleaf lettuce, sliced tomato, and tap house sauce

## MODERN 13.95

cracked black pepper seasoned ground beef patty topped with muenster cheese, spicy dill pickle chips, micro greens, tomato-onion jam, and pickled mustard seed

## TEXAS BAR-B-Q 13.95

bbq dry rubbed ground beef patty topped with wisconsin cheddar, smoked applewood bacon, tobacco fried onions, romaine lettuce, sliced tomato, and smoked maple bacon bourbon aioli

## SRIRACHA BACON 13.95

ground beef patty topped with maple smoked sriracha bacon, aged vermont white cheddar, drunken onions, romaine lettuce, sliced tomato, and sriracha aioli

## NEW YORKER 12.95

cracked black pepper seasoned ground beef patty topped with bleu cheese crumble, wilted baby spinach, tobacco fried onions, and house steak sauce

## BOURBON BISON 14.95

hand-formed ground bison patty topped with butterleaf lettuce, oven roasted tomato, and maple bourbon dijon

## THE SMOKER 13.95

ground beef patty topped with smoked gouda, smoked applewood bacon, sautéed onions, sautéed crimini mushrooms, romaine lettuce, and sliced tomato

## BOD-EGG-A BACON 12.95

cracked black pepper seasoned ground beef patty topped with american cheese, smoked applewood bacon, over-easy fried egg, shredded romaine lettuce, and smoked ketchup



## BIG KAHUNA 12.95

ground beef patty topped with pepper jack cheese, house made SPAM, pickled red onion, grilled pineapple, romaine lettuce, and chipotle mayo

## HONEY TRUFFLE 13.95

ground beef patty topped with swiss cheese, smoked applewood bacon, julienned honey-truffle potato chips, romaine lettuce, and oven roasted plum tomatoes

## CAJUN MELT 12.95

blackened ground beef patty topped with pepper jack cheese, smoked applewood bacon, tobacco fried onions, and chipotle mayo served on sliced brioche

## WILD MUSHROOM

### + GARLIC 13.95

garlic glazed ground beef patty topped with swiss cheese, wild mushroom blend, baby spinach, hoisin sauce, and truffle aioli

## HALF BACON 12.95

hand-formed smoked applewood bacon/ground beef patty topped with wisconsin cheddar cheese, smoked applewood bacon, romaine lettuce, and sliced tomato

## PICANTE 13.95

ancho dry rubbed ground beef patty topped with pepper jack cheese, chipotle relish, salsa verde, cajun spiced tortilla strips, and shredded lettuce

## KOREAN PORK 13.95

seasoned ground pork patty topped with pepper jack cheese, pickled red onion, asian slaw, butterleaf lettuce, and spicy gochujang sauce on a bahn mi roll

## QUINOA CRUNCH 13.95

house made vegetarian patty topped with gruyere cheese, yukon potato chips, avocado, butterleaf lettuce, sliced tomato, and truffle aioli

# **BUILD YOUR OWN BURGER\***

## **CHOOSE YOUR PATTY**

ground beef **9.95** | beef-bacon **10.95**  
seasoned ground beef (*cracked black pepper, blackened or dry rubbed bbq*) **10.50**  
ground bison **13.95** | ground pork **9.95** | ground turkey **9.95** | vegetarian **9.95**

## **CHOOSE YOUR BREAD**

brioche roll | sliced brioche | pretzel roll **.95** | gluten free roll **2.00** | whole wheat wrap **.75**

## **ADD GREENS**

romaine lettuce | butterleaf lettuce **.75** | micro greens **.95** | baby spinach **.75** | marinated kale **.95**

## **ADD TOMATO**

sliced tomato | oven roasted plum tomato **.75** | tomato-onion jam **.95**

## **ADD CHEESE**

american **.95** | wisconsin cheddar **.95** | vermont aged white cheddar **1.50**  
bleu cheese crumble **.95** | mozzarella **.95** | muenster **.95** | pepper jack **.95** | smoked gouda **1.50**  
swiss **.95** | gruyere **1.50** | goat **1.50** | five cheese sauce **.95**

## **ADD PROTEIN**

smoked applewood bacon **1.75** | maple smoked sriracha bacon **2.95** | black forest ham **1.50**  
house chili **1.75** | fried egg **.95**

## **ADD VEGETABLES**

avocado **1.50** | fresh jalapeño **.95** | red bell pepper **.95** | grilled pineapple **.95** | raw onion  
sautéed onion **.95** | red onion **.75** | pickled red onion **.95** | tobacco fried onion **1.50** | drunken onion **1.50** | sautéed crimini  
mushrooms **1.25** | wild mushroom blend **2.50** | spicy dill pickle chips **.95**  
cabbage slaw **.95** | asian slaw **1.50** | julienned potato chips **.95** | yukon potato chips **.95**

## **ADD CONDIMENTS**

avocado ranch **.50** | chipotle mayo **.50** | garlic aioli **.50** | rosemary dijonaise **.50**  
smoked maple bacon aioli **.50** | sriracha aioli **.50** | truffle aioli **.50** | wasabi aioli **.50**  
elm city yellow mustard | whole grain ipa **.50** | maple bourbon dijon **.50** | pickled mustard seed **.95**  
chipotle pepper relish **.95** | maple smoked sriracha sauce **.50** | smoked ketchup **.50** | gochujang sauce **.50**  
classic buffalo **.50** | carolina bbq **.50** | harissa hot sauce **.50** | tap house sauce **.50**

## **SIDES**

**french fries or mixed green salad with hopped house vinaigrette  
included with a sandwich or burger**

## **SUBSTITUTE A SIDE**

sweet potato fries **1.95**  
truffle parmesan fries **2.95**  
cajun tater tots **1.95**  
potato salad **1.95**  
salt and pepper potato chips **.50**  
sautéed garlic and kale **1.95**  
coleslaw **1.50**