

HAPPY HOUR

MONDAY - FRIDAYS
3PM - 7PM

OPEN LATE NIGHT Friday & Saturday
12AM - 2AM

Tulum

PRIME

TEQUILA LOUNGE & RESTAURANT

BRUNCH

11-3pm

SATURDAY & SUNDAY

APPETIZERS

PRIME CHEESE DIP 10

Melted & seasoned jalapeno-cheese dip with a side of tortilla chips.

Add chorizo - 4

GUACAMOLE CLASICO 16

Haas avocado, tomato, onion, and cilantro, topped with pico de gallo.

BOLAS DE ARROZ 8

Fried rice & cheese balls with a queso drizzle.

BACON WRAPPED JALAPENOS 14

Neuske's bacon wrapped jalapenos, stuffed with cotija cheese.

STUFFED PLANTAIN CUPS 18

Fried plantain cups stuffed with pico de gallo, sour cream, queso fresco and your choice of shredded beef or shredded chicken.

MAIZ CALLEJERO 10

Two traditional grilled street corns, coated in mayo, queso fresco and spices. Choice of on-the-cob or off.

NACHOS 20

Tri-color tortillas chips, refried beans, queso, sour cream, pico de gallo, guacamole, and topped with jalapenos.

Add chicken - \$4, birria - \$5

DORADO LOVERS 15

Mahi tapas tulum styled. Blackened Mahi with roasted peppers, red onions, fresh herbs, and ranchero sauce on top of a creamy polenta cake.

SOUPS & SALADS

CHICKEN NOODLE SOUP 12B

Chef's traditional chicken noodle soup.

CREAM CORN SOUP 12B

MEXICAN SALAD 15

Chopped house lettuce mix, avocado, grilled corn kernels, cherry tomatoes, cotija cheese and tortilla strips with a cilantro dressing.

(rice wine vinegar, salt, garlic, and cilantro)

CHOPPED SALAD 13

Chopped lettuce mix, grilled corn kernels, chopped onions, peppers, and cherry tomatoes with a honey lime dressing.

ADD TO ANY SALAD

grilled chicken - \$4,

shrimp (blackened or grilled) - \$5,

steak - \$6

TRADITIONAL

ENCHILADA 20

Shredded chicken in a stuffed corn tortilla, topped with melted cheese, choice of a verde or roja sauce.

FAJITA 22

Grilled peppers and onions topped with free-range chicken breast. Served with lettuce, pico de gallo, sour cream, guacamole and tortillas.

Add steak - \$6

BURRITO 20

Large flour tortilla stuffed with Mexican rice, pico de gallo, refried beans, guacamole and sour cream. Choice of chicken, shrimp, steak, or birria.


QUESADILLA 18

Grilled flour tortillas stuffed with Oaxaca cheese. Served with a side of guacamole and sour cream.

Add chicken - \$4, birria - \$5, or steak - \$6

ONLY IN TULUM BOWL 20

A large bowl of white rice surrounded by black beans, lettuce, pico de gallo, cotija cheese, hass avocado and choice of grilled chicken, steak or shrimp. Served with a special Oaxaca quesadilla.

Vegetarian option available 

TACOS

PRIME BIRRIA TACOS 22

Four corn tortillas, dipped in our house made birria sauce, stuffed with slow roasted shredded beef, Oaxaca cheese. Served with a small birria style cheese quesadilla, rice, and beans.

BANGING SHRIMP TACOS 20

Crispy fried shrimps with spicy avocado mayo and pickled onions, served in a flour tortilla. Comes with a side of rice and beans.

TACOS OF THE SEA 20

Your choice of mahi or shrimp. Grilled, blackened, or fried topped with mango pico de gallo, and chipotle mayo. Comes with a side of rice and beans.

TACOS CALLEJERO 6EA

Traditional corn totillas garnished with onions and cilantro. Choice of pollo asado, carne asada, carnitas, or chorizo.

CAULIFLOWER TACOS 6EA

Tempura fried cauliflower topped with a healthy kale slaw, served in a flour tortilla.

SIDES

VEGGIES 5

WHITE RICE 5

MEXICAN RICE 5

REFRIED BEANS 5

BLACK BEANS 5

CORN (ON OR OFF THE COB) 6

SWEET PLANTAINS 6

PRIME EDITION

THE PRIME SURF & TURF 50

Australian black Angus skirt steak, 2 shrimp skewers, grilled jalapeno peppers, a lemon wedge, and smoked sea salt. Served with lettuce, pico de gallo, sour cream, guacamole and tortillas.

TULUM MOLCAJETE 60

Lava rock bowl overflowing with grilled chicken, grilled steak, grilled shrimp, chorizo, onions, peppers, and fried cheese. Tortillas, rice, beans, sour cream, guacamole, and pico de gallo served on the side.

POLLO A LA PLANCHA 20

House marinated grilled chicken breast. Served with an avocado crema, Mexican rice and stuffed jalapeno.

CARNE ASADA 35

Marinated ribeye with cilantro rice, and refried beans. Topped with roasted spaghetti squash, feta cheese, and calabrain. Served with a side of Mexican rice: (Basmati Rice, Jalapenos, onions and tomato paste)

ABUELAS SWEET PLANTAINS 20

Two whole sweet plantains, split and stuffed with shrimp in a chipotle sauce, topped with cotija cheese and our housemade mango pico de gallo.

TULUM PINA MAYA 35

Charbroiled pineapple stuffed with grilled steak, chicken, green pepper, onion and pineapple chunks, topped with melted cheese over a bed of rice.

NOT YOUR ORDINARY CHICKEN 32

Oven roasted chicken drum and thigh served with our specialty Mexican rice.

Or **SUB MAHI** for our pescaterians.

BBQ CARNITAS 28

Slow braised shredded pork with house made BBQ sauce served on a bed of cilantro rice. Topped with hearty slaw and jalapeno dressing.

DESSERTS

CHIMICHANGA CHEESECAKE 15


Wrapped & deep-fried cheesecake, drizzled in caramel and chocolate sauce.


CHUR-ROSE & ICE CREAM 16

Rose shaped churros house made with Mexican chocolate and caramel sauce. Served with vanilla bean ice cream.

CHOCOLATE MOUSSE 12

House made chocolate mousse with fresh whip cream and mint.

 : Perfect for sharing

 : Vegetarian option

Hookah, Bottle Service, and Cocktail menus available upon request

HOOKAHS

AVAILABLE

18% gratuity is automatically added to parties of 6 or more. / No more than 2 cards per table.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FORBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Please be advised that all food prepared here may have come into contact or contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish, and shellfish.