



ENTER THE ROARING 20'S

Rewind to the Prohibition Era. Alcohol was banned but the party never stopped. Underground speakeasy bars were booming, flappers were dancing, and the drinks were always flowing. We take you back in time to the height of the 1920's to re-create it all.

From the remixed swing and jazz music, classic & remastered cocktails, vintage decor, and the vibe of a **true vintage 1920's speakeasy bar**

WELCOME TO PROHIBITION



HOUSE SPECIALTY COCKTAILS



(A work of ART, each crafted with a STORY from the 1920's)

Learn the story behind your crafted cocktail at prohibitionloungeyc.com

THE INVITATION

17 ³/₄

Apple infused whiskey, botanical gin, eggwhites, grenadine, lemon zest - 2.25 Oz.

PUBLIC ENEMY NO. 1

18 ³/₄

Blended Scotch Whiskey, Fernet Branca, Sweet Vermouth, Green Chartreuse, Disaronno - 2.75 Oz.

SPEAKEASY KEYMASTER

18 ³/₄

Tequila Blanco, Agave, Cointreau, Brazilian Pineapple, Key Lime, Kyoto Matcha, Sweet Chili Heat honey - 2.5 Oz.

GALS NIGHT OUT

18 ³/₄

Cherry Infused Vodka, Lilet Blanc, Black Forest Bitters, Beetroot, Fresh Lemon, Dark Amarena Cherry, Egg Whites, Lavender Oil, Maraschino Liqueur - 2.5 Oz.

JOHN DILLINGER'S HEIST

17 ³/₄

Indigo Empress Gin, Lemon Zest, Egg Whites, Cane Syrup, Gold Flakes, Ginger Root - 2 Oz.

TWEETY BIRD

18 ³/₄

Fine Vodka, St. Germain Elderflower, Pineapple, Absinthe, Lillet Blanc, Star Anise, Cardamom 2.25 Oz.

MOONLIGHT IN VERMONT

18 ³/₄

Aged extra dark Rum, London Fog blend, St. Germain's Elderflower, French Creme - 2.5 Oz.

THE GREAT GATSBY

17 ³/₄

Oak Aged Bourbon, Squeezed Citrus, Gatineau Maple, Sri Lankan Cinnamon - 2 Oz.



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SINATRA'S BLACK TUXEDO 18 ³/₄

Infused Noire Gin, Premium Vodka,
Smooth Vermouth, Lemon Zest, Egg
Whites, Passionfruit - 2.5 Oz.

MOBSTERS ROULETTE 17 ³/₄

Juniper Gin, Red Raspberry, Wild
Blackberry, Benedictine, Citrus
Splash, Egg Whites - 2.25 Oz.

SEÑIORS GODFATHER 18 ³/₄

Blue Agave Blanco Tequila, 1830
Gin, Blue Curacao, Grand Marnier,
Egg Whites, Tahiti Lime - 2.75 Oz.

OLD JAZZ RECORD 17 ³/₄

Aged Scotch Whiskey, Toasted
Almond Amaretto, Bitters, Mellow
Plum Bitters, Citrus Zest - 2.5 Oz.

GATSBY'S COFFEE 18 ³/₄

Cold Aged Golden Rye Whiskey,
Caffé Liqueur, Anogstura, Seville
Orange, Smoked Alderwood
-2.75 oz.

XMAS IN NEW YORK 18 ³/₄

Char aged Spiced Rum, Cinnamon
Liqueur, Crème épaisse,
gingerbread infused honey, nutmeg
- 2.5 oz.

DIAMOND DUST 18 ³/₄

London Dry Gin, Chambord,
Lemon, Cane Syrup, sparkling Soda
2.5 Oz.

TREASURE ISLAND 18 ³/₄

Dark Charred Oak Rum, Spiced Rum,
Aztec Bitters, Caribbean Sugar
Cane, Steeped Apricot Bitters,
Sweetened Coconut Rim, Smoked
Pecan Wood - 2.75 oz.



HOUSE SPECIALTY COCKTAILS





PROHIBITION ERA COCKTAILS



MANHATTAN

16

Premium Rye, Rosso Vermouth,
Angostura Bitters, Luxardo
Maraschino - 2.5 Oz.

BEE'S KNEES

15

Botanical Gin, Lemon, Queen
Honey - 2 Oz.



MARY PICKFORD

16

White rum, Pineapple,
Maraschino, Grenadine - 2 Oz.

FRENCH MARTINI

16

Ultra Fine Vodka, Chambord,
Brazilian Pineapple, White Wine
Seltzer - 2 Oz.

BLOOD & SAND

16

Blended Scotch, Cherry Whiskey,
Sweet Vermouth, Orange
2.5 Oz.

BOULEVARDIER

16

Oak aged Bourbon, Campari,
Sweet Vermouth, Torched
Orange - 2.5 Oz.

AVIATION

17

Tanqueray Gin, Crème de Violet,
Maraschino Liqueur, Lemon
Splash, Lavender - 2.75 Oz.

MXN. FIRING SQUAD

16

Blue Agave Tequila Blanco, Wild
Blackberry, Key Lime - 2.25 Oz.



PROHIBITION ERA COCKTAILS





INTERNATIONAL OLD FASHIONED



2 Oz. 17 ¾

BELGIAM CACAO

Brussels, Belgium

Dark belgium Cacao, Vanilla
Hint

AMARENA CHERRY

Modena, Italy

Dark Amarena Cherry, Orange
Zest

CAMPFIRE

Banff, Canada

Toasted Marshmallow, Burnt
Essence

BLOOD ORANGE

Sicily, Italy

Crimson Blood Orange, Citrus

SALTED CARAMEL

Berlin, Germany

Kosher Salt, Caramelized
Cane Sugar

TURKISH HAZELNUT

Ankara, Turkey

Rich Hazelnut, Roasted & aged

FRENCH TOAST

Paris, France

Brown Sugar, French
Cinnamon, Royal Maple

VANILLA BEAN

Royal Hill, Madagascar

Tahitian Vanilla, Warm & sweet
Vanilla Oil



INTERNATIONAL OLD FASHIONED



BEER & WINE VAULT

PROSECCO & CHAMPAGNE

All come with a VIP celebration

BOTEGGA GOLD	99
DRUSIAN CARTIZZE	99
GEMMA DI LUNA	99
MOET & CHANDON	225
DOM PERIGNON	449

18% Auto-Gratuity will be added

WHITE WINE

6 Oz. / 9 Oz. /BTL.

Masi Masiano Italy - Pinot Grigio	12 / 17 / 59
House Blanc Okanagan Chardonnay	9 / 13 / 39
Oyster Bay New Zealand - Sauvignon Blanc	14 / 19 / 69

ROSÉ WINE

6 Oz. / 9 Oz. /BTL.

Beringer California - Rosé Zinfandel	11 / 14 / 59
Casal Garcia Portugal - Rosé	14 / 18 / 69

RED WINE

6 Oz. / 9 Oz. /BTL.

Frontera Chile - Cabernet Sauvignon	13 / 17 / 65
House Malbec Okanagan - Malbec	9 / 13 / 39
Cavaliere D' oro Italy - Chianti	14 / 18 / 69
Meiomi California - Pinot Noir	17 / 21 / 74

BEER

GUINNESS	9	COORS LIGHT	7
STELLA	9	BUDWEISER	7
CORONA	8	SAPPORO	9
HEINEKEN	8	BLUE MOON ALE	8



SHOTS SHOTS SHOTS



1 Oz. Pours

7 ³/₄



RUMCHATA

CHEEKY BUGGER

MANGO MADNESS

TEA PARTY

PEACH LEMONADE

ISLAND PUNCH

BANANA SPLIT

APPLE PIE

FIREBALL

JAGERMEISTER

BUBBLEGUM

POMEGRANATE

PORNSTAR

FUZZY PEACH

CHERRY COLA

PEANUT BUTTER JELLY

BURT REYNOLDS

BLOWJOB

GINGERBREAD MAN

TRAMP STAMP

RASPBERRY JAM

DEVILS PISS

BIRTHDAY CAKE

HOUSE VODKA

ICED TEA

HORNY MONKEY

HOUSE TEQUILA

CHERRY CHEESECAKE

BLACKBERRY JAM

IRISH COFFEE

CRAZY CRANBERRY

TROPICAL THUNDER

SOUR MELON

RASPBERRY LEMONADE

LEMON DROP

ROOTBEER FLOAT

SPECIALTY 12³/₄

SANTA'S BALLS

JÄGERBOMB

REPOSADO/AÑEJO

CASAMIGOS

CIROC

GREYGOOSE

LIQUID COCAINE

TITO'S VODKA

PATRON/DON JULIO

SMURFS ORGASM

CHINA WHITE

HENDRICKS GIN



SHOTS SHOTS SHOTS



HUNGRY ?

NAUGHTY NACHOS

21

BROOKLYN'S FINEST

street style taco seasoned beef, jalapeno, corn, beans, chipotle aioli, cilantro lime crema, pico

BLACK MARKET BIG MAC

seasoned ground beef, kosher pickles, onions, romaine lettuce, not so famous secret sauce

QUATTRO FORMAGGI

fiore de Latte, sharp cheddar, monterray, smoked gouda, pico, cilantro lime crema, southwestern chipotle

BOOZERS BURNIN' BUFFALO

Fiery cayenne pepper buffalo, chili roasted chicken, jalapeno, pico

HARLEM HONEY GARLIC CHICKEN

Honey garlic drizzle, sweet corn, slow roasted herb chicken, pico

BOOTLEGGERS BBQ BEEF

Hickory smoked BBQ beef, onions, sweet farmers corn, artisan honey BBQ drizzle, pico

Please inform your server for any allergies or dietary preferences

HUNGRY ?

APETIZERS

HUSH-HUSH HUMMUS 12

chickpeas in honey tahini reduction, pure mediterranean olive oil, fire roasted paprika, crispy sesame pita

VINTAGE VINAIGRETTE DIP 10

Classic Italian Staple - Warm Baguette, Balsamic Vinaigrette, Extra Virgin Olive Oil, Fresh Basil Pesto

NO THEATRE POPCORN 7

famously irresistible since 1920! - rich butter, dark truffle, Himalayan pink salt, sundried fenugreek

BADASS PICO BRUSCHETTA 12

Toasted Italian Loaf, White Wine, Fresh Roma Tomatoes, Pico de gallo, cilantro, Roasted Garlic

CAPONE'S CHARCUTERIE SKEWERS 16

Smoked Turkey Kielbasa, Montréal Roast Beef, Aged Cheddar, Havarti, Tuscan peppered Salami, kosher pickles, stuffed olives, sundried cranberries, cherry tomatoes, tamari smoked almonds, basil oil drizzle (4 skewers)

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HUNGRY ?

A P E T I Z E R S

SPEAKEASY SMOKED OLIVES 7

cordova, klamata and manzanilla olives, seasoned cold pressed olive oil, fire roasted sweet peppers

TOMMYGUN TRIO SLIDERS 17

*Montreal smoked Roast Beef w/ french dijon, crisp pickles
Pesto Alfredo Turkey w/ Jalapeno Havarti
Proschutto w/ Provolone & Blackberry Reduction Compote*

BAKED ITALY 10

chips & dip - flame grilled tortilla chips, Italian inspired marinara tomato salsa, baked cheese

D E S S E R T S

APPLE CRUMBLE CHEESECAKE 8

Apple Crumble crust, rouge pomme, salted caramel drizzle, toasted apple crumble

SEASONAL CHEESECAKE 8

Seasonal Fruit, graham cracker crust, french vanilla buttercream, whipped topping

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