

The background is a dark green color with intricate gold Art Deco geometric patterns. At the top center, there is a circular logo containing a stylized 'JL' monogram. The text is centered within a large, ornate gold frame that follows the Art Deco style.

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.

Each hand crafted cocktail raving to tell a story about a piece of history and event from the 1920's.

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 prohibitionloungeyyc.com - BEHIND THE COCKTAILS

AUTUMN IN NEW YORK

18 ³/₄

Winter Wheat Vodka, Chef inspired REAL Pumpkin Spice puree, Vanilla Bean Pods, Brazilian Espresso Roast, Giocondo Caffè Amaro, French Buttercream - 3 Oz.

CAPABLANCA'S CHECKMATE

17 ³/₄

White Cane Rum, Coconut Water, Vibrant Green Kiwi, Persian Lime Splash, Sweetened Coconut Rim - 2.25 Oz.

SPEAKEASY KEYMASTER

18 ³/₄

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

MIDWAY CARNIVAL

18 ³/₄

Silver Filtered Vodka, Butterscotch Liqueur, Fresh Caramel, Honeycrisp Apple, Hibiscus Flowers, Chicory Root, Carob Pod, Baked Cinnamon, Lisbon Sour Lemon - 2 Oz.

ST. VALENTINES MASSACRE

18 ³/₄

Volcanic Stone Mezcal, Tequila Reposado, Alphonso Mango Puree, Mexican Tahiti Lime, Smoked Pink Himalayan Salt - 2.5 Oz.

TWEETY BIRD

18 ³/₄

Ultra Distilled Vodka, St. Germain Elderflower, Pineapple, Black Licourish Absinthe, Lillet Blanc, Star Anise, Cardamom - 2.25 Oz.

MOONLIGHT IN VERMONT

18 ³/₄

Aged extra dark Rum, London Fog Blend, St. Germain Elderflower, French Sweet Heavy Creme - 2.5 Oz.

JAN. 17, 1920

18 ³/₄

Golden Rye, Georgian Sweet Peach, Squeezed Citrus, Peach Bitters, Farm Fresh Egg Whites, Angostura - 2.5 Oz.



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SINATRA'S BLACK TUXEDO 18 ³/₄

Noire Infused Gin, Tart Passionfruit Puree, Passoã, Squeezed Citrus, Organic Farm Fresh Eggwhites - 2 Oz.

MOBSTERS ROULETTE 17 ³/₄

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

THE GREAT FIRE 18 ³/₄

Tequila Añejo, Sweet Plum Peaches, Brown Sugar Molasses, Toasted Cinnamon Essence, Fresh Lime - 2.25 Oz.

OLD JAZZ RECORD 17 ³/₄

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

GATSBY'S COFFEE 18 ³/₄

Cold Aged Golden Bourbon, Brazilian Espresso Pull, Pure Gatineau Maple, Anagstura, Seville Orange, Lemon Peel Extract, Smoked Alderwood - 2.5 oz.

DAISY'S GARDEN 18 ³/₄

Lavender Infused Gin, Cremè de Violet, Fresh Lavender Corial, Rose Water, Queen Bee Honey, Lemon Splash, Organic Egg Whites - 2.5 oz.

MRS. DEAD HANDS 18 ³/₄

Persian Saffron Infused Gin, Torched Rosemary Cordial, Queen Honey, Lemon Zest Oil - 2.5 Oz.

TREASURE ISLAND 18 ³/₄

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



HOUSE SPECIALTY COCKTAILS





PROHIBITION ERA COCKTAILS



PAIN KILLER

17

Sesame Dark Spiced Rum,
Caribbean Coconut, Orange Pulp,
Sour Lime, Ripe Pineapple Juice,
Cream Froth, Toasted Nutmeg -
2.25 Oz.

BEE'S KNEES

16

Botanical Gin, Lemon, Queen
Honey - 2 Oz.

PENICILLIN

17

Lafroig Islay 10 yr. Extra Smokey
Scotch Whiskey, Triple Wood
Blended Scotch, Fresh Pressed
Ginger Root, Honey, Lemon
Splash - 2.5 Oz.

CHAMBORD 75

16

Carbon Filtered Vodka, Black
Raspberry Chambord, Sparkling
Italian Prosecco - 5 Oz.

PAPER PLANE

17

Oak Aged Bourbon, Herbal
Amaro Montenegro, Bittersweet
Aperitivo, Sour Lemon - 3 Oz.

BOULEVARDIER

16

Dark Bourbon, Bitter Campari
Milano, Rouge Sweet Vermouth,
Torched Orange - 3 Oz.

SAZERAC

17

Hennessy V.S Cognac, Premium
Aged Rye, Peychaud Bitters,
Brown Molasses Sugar, Absinthe
Rinse, Brandy Spiced Cherry
- 2.5 Oz.

MXN. FIRING SQUAD

16

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



PROHIBITION ERA COCKTAILS



Please note there is an auto-gratuity of 18% for groups 6 or more



INTERNATIONAL OLD FASHIONED



2 Oz. 17 ¾

BELGIAN CACAO

Brussels, Belgium

Dark Belgium Cacao, Vanilla
Hint

CAMPFIRE

Banff, Canada

Toasted Marshmallow, Burnt
Essence

ROYAL MAPLE

Gatineau, Canada

Royal Maple, Aged Sap Oak

BAKED COCONUT

Montego Bay, Jamaica

Golden Brown Coconut, Fresh
Cane, Intensively Baked

AMARENA CHERRY

Modena, Italy

Dark Amarena Cherry, Black
Forest Bitters, Brandied Cherry

BLOOD ORANGE

Sicily, Italy

Crimson Blood Orange, Fire Char

TOASTED ALMOND

Barcelona, Spain

Roasted Almond Orgeat, Mellow
Plum Bitters

FRENCH TOAST

Paris, France

Brown Sugar Molasses, Charred
Cinnamon



INTERNATIONAL OLD FASHIONED





BEER & WINE VAULT

PROSECCO & CHAMPAGNE

All BTL service comes with a VIP celebration

LUNA PROSECCO	by the glass	12
DRUSIAN CARTIZZE	BOTTLE	125
GEMMA DI LUNA	BOTTLE	125
MOET & CHANDON	BOTTLE	225
DOM PERIGNON	BOTTLE	449

ROSÉ WINE

6 Oz. / 9 Oz. /BTL.

Oyster Bay	14 / 17 / 59
New Zealand - Marlborough Rosé	
La Vieille Ferme	13 / 16 / 49
France - Récolte Rosé	

WHITE WINE

6 Oz. / 9 Oz. /BTL.

Nobilo	19 / 29 / 76
New Zealand - Sauvignon Blanc	
Kings of Prohibition	13 / 19 / 49
Australian Chardonnay	
Campagnola Vento	16 / 21 / 63
Italy - Pinot Grigio	
Domaine Du Salvard	18 / 23 / 69
France - Cheverny Blanc	

RED WINE

6 Oz. / 9 Oz. /BTL.

Saget La Petite	16 / 21 / 59
France - Pinot Noir	
Kings of Prohibition	13 / 19 / 49
Australian Cabernet Sauvignon	
MollyDooker	24 / 32 / 94
South Australia - Shiraz	
Lan Rioja	17 / 21 / 69
Spain - Crianza	

BEER

SAPPORO	9	1921 PROHIBITION PILSNER	9
STELLA	9	BUDWEISER	8
GUINNESS STOUT	9	CORONA	8
TRASH PANDA IPA	8	BLUE MOON ALE	8



SHOTS SHOTS SHOTS



1 Oz. Pours

7 ³/₄



RUMCHATA

PORNSTAR



ICED TEA

CHEEKY BUGGER

FUZZY PEACH

HORNY MONKEY

MANGO MADNESS

CHERRY COLA

HOUSE TEQUILA

TEA PARTY

PEANUT BUTTER JELLY

CHERRY CHEESECAKE

PEACH LEMONADE

BURT REYNOLDS

BLACKBERRY JAM

ISLAND PUNCH

BLOWJOB

IRISH COFFEE

BANANA SPLIT

GINGERBREAD MAN

CRAZY CRANBERRY

APPLE PIE

TRAMP STAMP

TROPICAL THUNDER

FIREBALL

RASPBERRY JAM

SOUR MELON

JAGERMEISTER

DEVILS PISS

RASPBERRY LEMONADE

BUBBLEGUM

BIRTHDAY CAKE

LEMON DROP

SMURFS ORGASM

HOUSE VODKA

ROOTBEER FLOAT

SHOT ROULETTE

55 FOR 12 SHOTS

An absolute MUST for groups of 6 or more ~ The FUNNEST bar experience you'll have
12 Different Shots of the BEST and the WORST tastes you've ever tried

...

ROULETTE STYLE, our bartenders will craft 6 INCREDIBLE shots and 6
NASTY shots, randomized with no clues. Take turns shooting them
back and pray you get a taste of Heaven & not Hell



SHOTS SHOTS SHOTS



HUNGRY ?

XI NAUGHTY NACHOS

23

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 peaches 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 14

Slow roasted Chicpeas, Tahini reduction, Pressed Lemon, fresh garlic puree, toasted sesame pita, extra virgin olive oil, fireside Paprika

VINTAGE VINAIGRETTE DIP 10

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

NO THEATRE POPCORN 8

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

BADASS BRUSCHETTA 12

Toasted Italian Loaf, White Wine, Fresh Roma Tomatoes, Balsamic Glaze, Cold Pressed Olive Oil, Oregano, Roasted Garlic, Black Pepper

CAPONE'S CHARCUTERIE SKEWERS 16

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

Please inform your server for any allergies or dietary preferences

HUNGRY ?

APETIZERS

SPEAKEASY SMOKED OLIVES 7

cordova, kalamata 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*

NONNA'S MEATBALLS 18

100% AAA Alberta Beef Meatballs, Slow Marinated Tomato & Herb Marinara, Aged Grana Padano, Italian Curly Parsley, Freshly Baked Filone Loaf

MAFIOSO TEMPURA SHRIMP 16

Pacific Caught Shrimp, Beer Battered Tempura, Gochujang Sriracha Mayo, Spicy Kimchi

DESSERTS

TURTLES CHEESECAKE 8

Slow Roasted Pecans, Buttery Velvet Cream Cheese, Sea Salted caramel drizzle, Swiss Milk Chocolate, Whipped Mousse

CRANBERRY CHEESECAKE 8

Fresh Tart Cranberry Puree, Graham Cracker crust, French Vanilla Buttercream, Heavy Cream Froth

Please inform your server for any allergies or dietary preferences



TABLESIDE MAGICIANS

MAGIC SHOW DIRECTLY AT YOUR TABLE

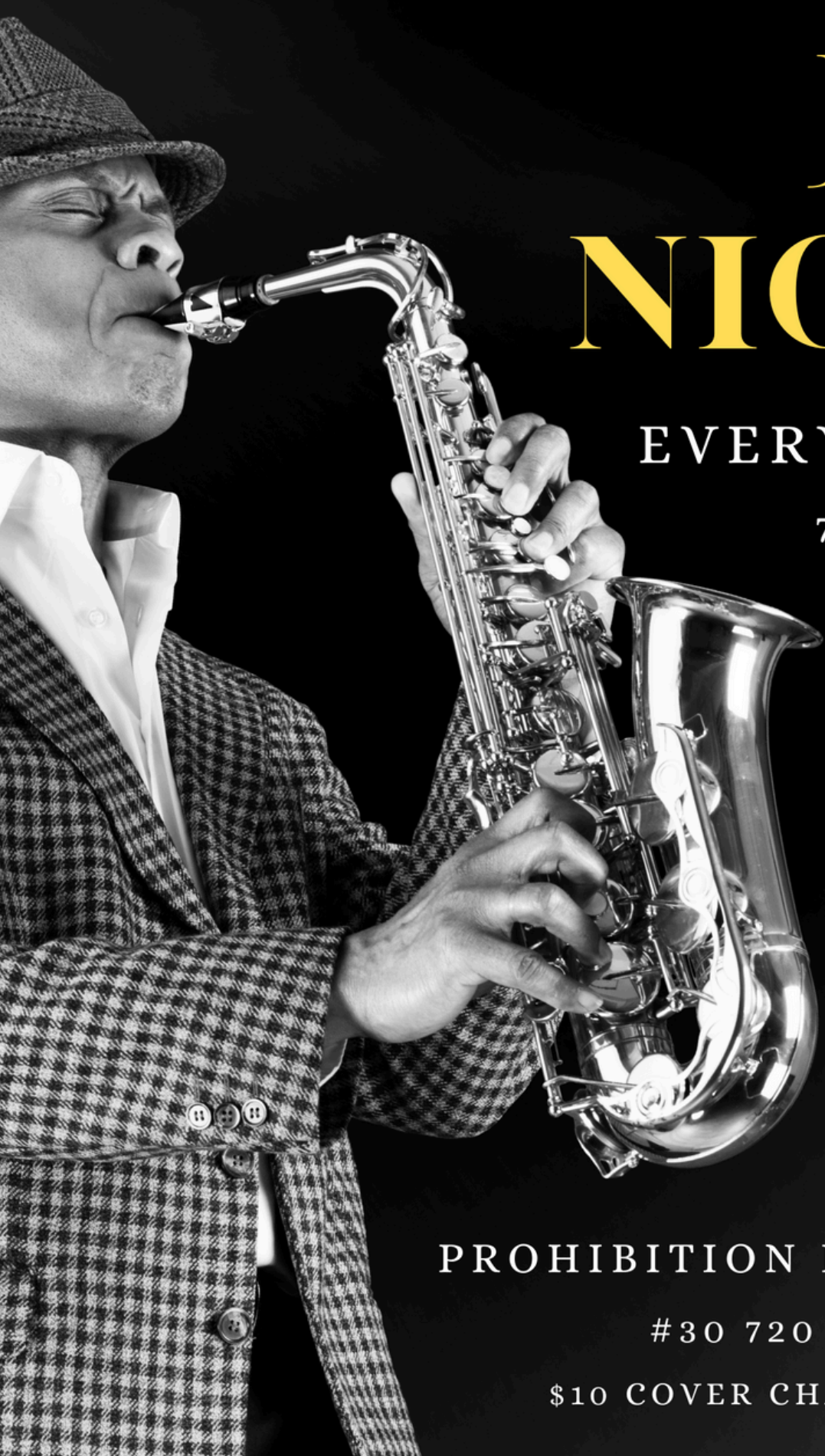
PROHIBITION LOUNGE

#30 720 17 AVE SW

EVERY WEEK - TUESDAY

7 PM - 10 PM

\$5 PER PERSON



LIVE JAZZ NIGHTS

EVERY THURSDAY

7:00 PM - 10 PM

PROHIBITION BAR & LOUNGE

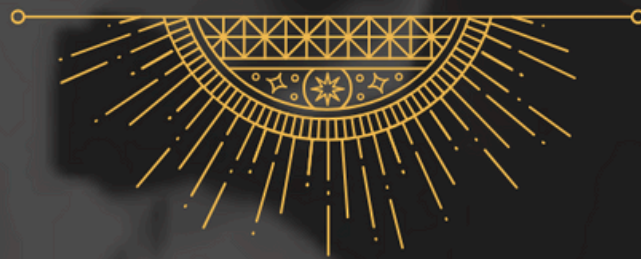
#30 720 17TH AVE SW

\$10 COVER CHARGE PER PERSON



WE'D LIKE TO INVITE YOU TO

SINATRA NIGHT



SUNDAY - EVERY WEEK

LIVE SINGER & BAND FOR A TRIBUTE TO THE LEGENDS WHICH SHAPED THE ERA OF JAZZ AND A WONDERFUL EVENING FULL OF CLASSICS FROM FRANK SINATRA, DEAN MARTIN, SAMMY DAVIS DR. & MORE LEGENDS

FOR MORE DETAILS, PLEASE FOLLOW OUR INSTAGRAM:

@PROHIBITIONBARYYC