



## 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](http://prohibitionloungeyyc.com) - BEHIND THE COCKTAILS

## AUTUMN IN NEW YORK 18 ¾

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 ¾

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

## SPEAKEASY KEYMASTER 18 ¾

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

## MIDWAY CARNIVAL 18 ¾

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 ¾

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

## TWEETY BIRD 18 ¾

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

## MOONLIGHT IN VERMONT 18 ¾

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

## JAN. 17, 1920 18 ¾

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



# HOUSE SPECIALTY COCKTAILS





# 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](http://prohibitionloungeyc.com) - BEHIND THE COCKTAILS

## SINATRA'S BLACK TUXEDO 18 <sup>3</sup>/<sub>4</sub>

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

## MOBSTERS ROULETTE 17 <sup>3</sup>/<sub>4</sub>

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

## THE GREAT FIRE 18 <sup>3</sup>/<sub>4</sub>

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

## OLD JAZZ RECORD 17 <sup>3</sup>/<sub>4</sub>

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

## GATSBY'S COFFEE 18 <sup>3</sup>/<sub>4</sub>

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 <sup>3</sup>/<sub>4</sub>

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 <sup>3</sup>/<sub>4</sub>

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

## TREASURE ISLAND 18 <sup>3</sup>/<sub>4</sub>

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 <sup>3</sup>/<sub>4</sub>



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

PROHIBITION LOUNGE  
PRESENTS:

# TRIVIA

*Night*

---

EVERY WEDNESDAY EVENING

7 PM - 9 PM

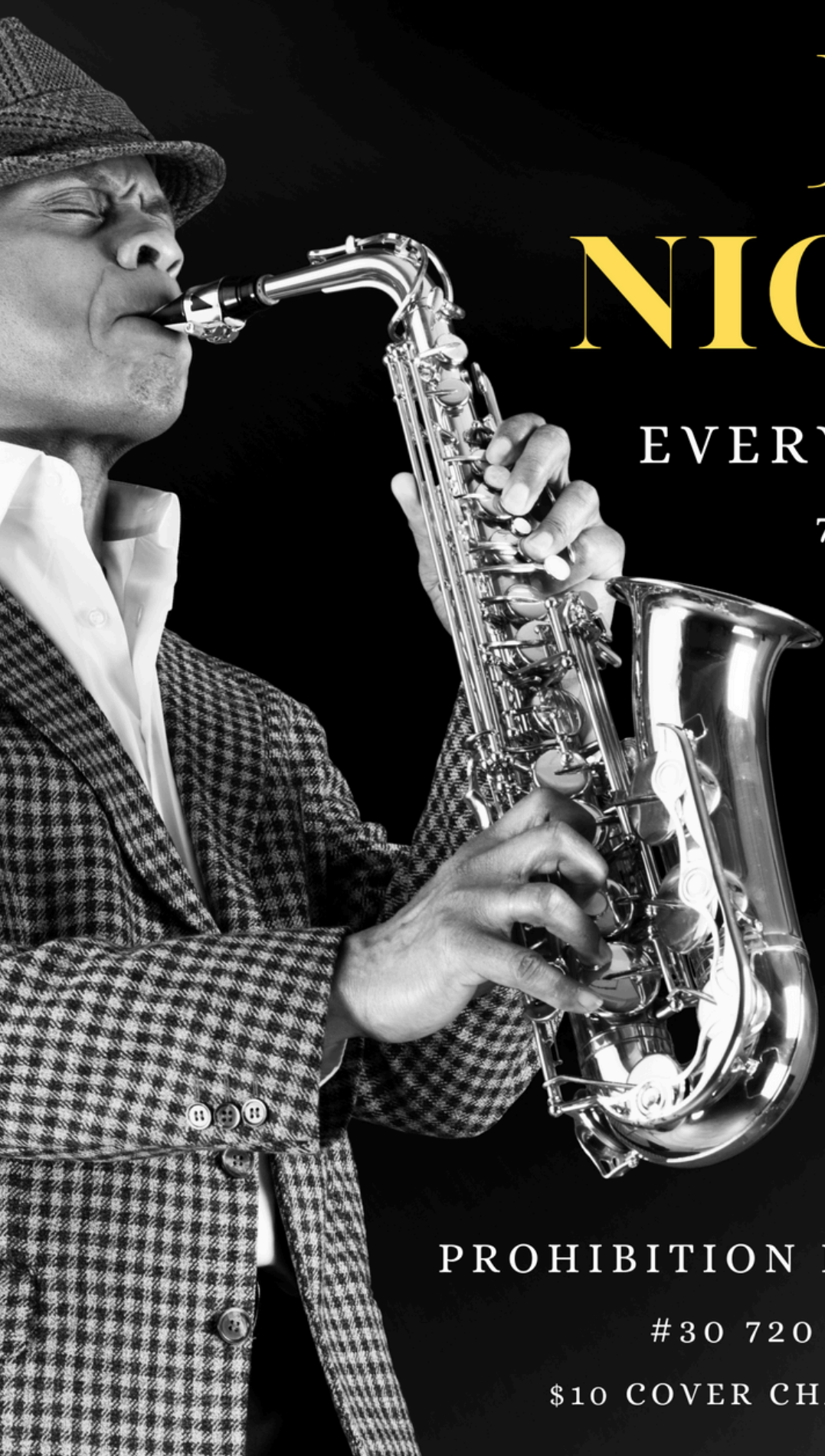
COCKTAILS - PRIZES - TAPAS

Book your table!

[prohibitionloungeyc.com](http://prohibitionloungeyc.com)

825.734.1920

\$10 DOOR FEE PP



# LIVE JAZZ NIGHTS

EVERY THURSDAY

7:00 PM - 10 PM

PROHIBITION BAR & LOUNGE

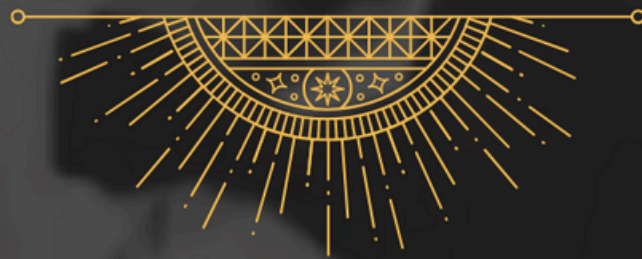
#30 720 17TH AVE SW

\$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