



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 prohibitionloungeyy.com - BEHIND THE COCKTAILS

KING TUTS TOMB

18 ¾

Tequila Plata, Lycheefruit Puree,
Orchard Plum Bitters, Soho,
Demerara Syrup, Amaro Lucano,
Fresh Lemon - 2.5 Oz.

CAPABLANCA'S CHECKMATE

17 ¾

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

JUMP N' JIVE

18 ¾

Cucumber Infused Tequila, Pure
Agave, Brazilian Pineapple, Key
Lime, 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.

BONNIE & CLYDE

18 ¾

Kentucky Bourbon Whiskey, Brown
Sugar Molasses, Charred
Cinnamon, White Peach Nectar,
Black Walnut Root - 2 Oz.

TWEETY BIRD

18 ¾

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

MOONLIGHT IN VERMONT

18 ¾

Premium Vodka, London Fog Blend,
Fresh pulled Espresso Roast,
Giocondo Caffè Amaro, Bergamot -
2.5 Oz.

JAN. 17, 1920

18 ¾

Double Barrel Aged Rye, Apricot
Infused Brandy, Marmalade Jam,
Laphroig 10 yr. Extra Smokey Scotch,
Spice Brandied Cherry - 2 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, 24K Gold Flakes - 2 Oz.

RMS TITANIC

18 ³/₄

Barrel Aged Spiced Rum, Benedictine, Ruby Grapefruit, Belgian Dark Chocolate Compote, Citrus Splash, Lemon Zest - 2.5 Oz.

FATHER OF SAX

18 ³/₄

Chilean Pisco, Passionfruit Puree, Fresh Lime Juice, Clementine, Domaine De Canton, Sparkling Gingerbeer, Mint Bunch - 2.5 Oz.

OLD JAZZ RECORD

17 ³/₄

Aged Scotch Whiskey, Disaronno Amaretto, Toasted Almond Orgeat, Cardamom Bitters - 2.5 Oz.

JAPANS MODAN GARU

18 ³/₄

Botanical Gin, Jasmine Tea Brew, Oolong Leaf, Yuzu Peel Extract, Manuka Honey, Salvia y Limone, Steeped Oregano, Saje - 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

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

CITRUS 75

16

Carbon Filtered Vodka,
Pamplemousse Liqueur, Fresh
Grapefruit Zest, Citrus Bitters
- 5 Oz.

PAPER PLANE

17

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

BOULEVARDIER

16

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

VIEUX CARRÉ

17

Double Barrel Aged Rye
Whiskey, Rouge Vermouth Di
Torino, Benedictine, Aromatic
Bolivar Bitters - 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

CLASSICO

Kentucky, USA

Orange Zest, Old Fashioned
Sugar, Angostura

FRENCH TOAST

Paris, France

Brown Sugar Molasses, Charred
Cinnamon



INTERNATIONAL OLD FASHIONED



BEER & WINE VAULT

ICE COLD BEERS

1921 PROHIBITION PILSNER	8
WILD ROSE RASPBERRY ALE	9
CORONA	8
BLUE MOON ALE	8
SAPPORO	9
STELLA ARTOIS	9
GUINNESS STOUT	9
TRASH PANDA IPA	8

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	

MOCKTAILS

11

SUMMER SPRITZ	Torched Rosemary Cordial, Lemon, Passionfruit Puree, Sparkling Soda
MEZZANOTTE	Cold Brewed Espresso, Sea Salt Souffle Foam, Pure Gatineau Maple
TIKI COLADA	Fresh Pressed Pineapple, Creme de Coconut, 0% Tiki Citrus Bitters
JALISCO MULE	Fresh Pressed Pineapple, Gingerbeer, Lime Cordial, Muddled Mint
SECRET BRONX	Ataulfo Mango, Agave, Chili Infused Honey, Lime Zest

SHOTS SHOTS SHOTS

1 Oz. Pours

7 ¾

FLOWERBED

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

GRAPEFRUIT FIZZ

CRAZY CRANBERRY

PASSIONATE LOVE

TRAMP STAMP

TROPICAL THUNDER

FIREBALL

RASPBERRY JAM

SOUR MELON

JAGERMEISTER

DEVILS PISS

RASPBERRY LEMONADE

BUBBLEGUM

BIRTHDAY CAKE

LEMON DROP

SMURFS ORGASM

HOUSE VODKA

LYCHEE FIZZ

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, Cilantro Lime Crema, Southwestern Chipotle

PROHIBITIONS PESTO ALFREDO

Honey Glazed Chicken, Sweet Taber Corn, Black Beans, Grilled Jalapenos, Fresh Pesto Alfredo Drizzle, Ancho Chipotle, Basil, Sundried Cranberries, Salsa Cruda

HARLEM HONEY DILL CHICKEN

Slow Roasted Honey Herb Chicken, Pickled Jalapenos, Peach Corn, Honey Teriyaki Garlic Drizzle, Pico de Gallo, Fresh Dill Sprinkle

BOOTLEGGERS BBQ BEEF

Hickory smoked BBQ beef, onions, sweet farmers corn, Artisan Hickory Smoked BBQ drizzle, Salsa Cruda

Please inform your server for any allergies or dietary preferences

HUNGRY ?

APETIZERS

HUSH HUSH HUMMUS 16

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

POTATO ROYALES CRISPS 10

House Baked Potato Crisps, Seven Herb Spice Blend, Perigord Truffle Butter, Fresh Dill, Smoked Adobo-Paprika Sauce

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, Jalapeno & Herb Havarti, Applewood Smoked Gouda, Tuscan peppered Salami, Kosher Pickles, Stuffed Olives, sundried cranberries, Tamari Smoked Almonds, Roasted Garlic Basil Oil drizzle
(4 skewers)*

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HUNGRY ?

APETIZERS

SPEAKEASY SPINACH DIP PALLONES 12

*Spinach Sautee, Fire Roasted Artichoke, Feta Cheese,
Parmigiano Reggiano, Blackberry Compote Reduction,
Breaded Panko Crust, Basil Pesto Alfredo*

TOMMYGUN TRIO SLIDERS 17

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

WILDBERRY COCONUT MACAROON 9

*Baked Coconut, Rich Butter Crumble, Wildberry Compote,
Madagascar Vanilla Bean, Whipped Coconut Mousse*

MANGO CHEESECAKE 9

*Fresh Mango Puree, Graham Cracker crust, French Vanilla
Buttercream, Heavy Cream Froth, Powdered Sugar*

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

GAME

night



EVERY WEDNESDAY

VINTAGE BOARD GAMES

&

CLASSIC COCKTAILS





LIVE JAZZ NIGHTS

EVERY THURSDAY

7:00 PM - 10 PM

PROHIBITION BAR & LOUNGE

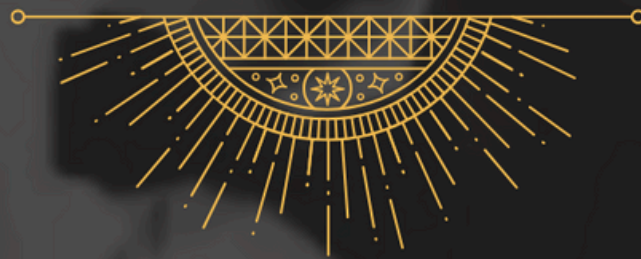
#30 720 17TH AVE SW

\$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 JR. & MORE LEGENDS

FOR MORE DETAILS, PLEASE FOLLOW OUR INSTAGRAM:

@PROHIBITIONBARYYC