



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

18 ¾

(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

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

Key Notes - Crisp, Refreshing, Fruity

LAST ROYALTY

Blended Scotch Whiskey, Capilano Honey, Rich Fig Jam, Smoked Medjool Dates, Black Spanish Sea Salt, Eureka Lemon - 2.25 Oz.

Key Notes - Rich, Smooth, Balanced

JUMP N' JIVE

Cucumber Infused Tequila, Tequila Plata, Pure Agave, Wood Smoked Pineapple, Key Lime, Poblano Chili Honey - 2.5 Oz.

Key Notes - Spicy, Crisp, Refreshing

MIDWAY CARNIVAL

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

Key Notes - Sweet, Warm, Balanced

BONNIE & CLYDE

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

Key Notes - Strong, Smooth, Warm

TWEETY BIRD

Blackstrap Dark Rum, Herbal Yellow Chartreuse, Baked Cavendish Sweet Banana, Vanilla Bean Pearls, Galliano, Falernum, Pressed Pineapple, Tart Lemon - 2.75 Oz.

Key Notes - Earthy, Tropical, Balanced

MOONLIGHT IN VERMONT

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

Key Notes - Bitter, Rich, Bold

JAN. 17, 1920

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

Key Notes - Strong, Fruity, Smokey

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SINATRA'S BLACK TUXEDO

Noire Infused Gin, Tart Passionfruit Puree, Passoa, Squeezed Citrus, Organic Farm Fresh Eggwhites, 24K Gold Flakes - 2 Oz.

Key Notes - Sweet & Sour. Smooth

RMS TITANIC

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

Key Notes - Velvety. Perfectly Balanced. Citrusy

CHARLES PONZI

Brazilian Cachaça, Purple Velvet Ube, Creme de Coconut, Passionfruit Puree, Amaro Montenegro, Fermented Sugarcane, Bianca Blanc - 2.5 Oz.

Key Notes - Exotic. Sweet. Tropical. Creamy

DETROIT MOTOR CITY

Brown Butter Fat Wash, Barrel Aged Rye Whiskey, Double Baked and infused Macadamia Nuts, Black Walnut Bitters - 2.25 Oz.

Key Notes - Strong. Rich. Nutty. Silky

JAPANS MODAN GARU

Botanical Gin, Jasmine Tea Brew, Oolong Leaf, Yuzu Peel Extract, Manuka Honey, Salvia y Limone, Steeped Oregano, Saje - 2.5 Oz.

Key Notes - Crisp. Refreshing. Citrusy

DAISY'S GARDEN

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

Key Notes - Floral. Balanced. Smooth

THE CHEMIST

Ultra Distilled Vodka, Spiced Concorde Pear, Bartlett Nectar, Brown Sugar, Torched Cinnamon, Poire Williams, Fresh Pressed Lemon - 3 Oz.

Key Notes - Spiced. Crisp. Warm

TREASURE ISLAND

Sesame Spiced Rum, Slow Baked Cavendish & Plantain Banana, Dark Belgian Cacao Puree, Caribbean Sugar Cane, Black Walnut, Aztec Bitters, Smoked Pecan Wood - 3 Oz.

Key Notes - Strong. Complex. Warm. Rich

HOUSE SPECIALTY COCKTAILS



PROHIBITION ERA COCKTAILS



CHICAGO SOUR

18

Charred Oak Barrel Bourbon,
Grapefruit Bitters, Fresh Citrus,
Farm Fresh Egg Whites, Brown
Sugar Molasses, Flambé Orange
Blossom - 2.5 Oz.

BEE'S KNEES

16

Botanical Gin, Tart Lisbon
Lemon, Queen Bee Honey, Saline
Tincture - 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, Flammed Citrus
Oil - 5 Oz.

PAPER PLANE

17

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

GODFATHER

17

Blended Scotch Whiskey,
Almond Butter, Nutty Amaretto,
Cardamom Bitters - 3 Oz.

LAST WORD

18

Herbal Green Chartreuse,
Tanqueray Gin, Maraschino
Liqueur, Pine Peppercorn,
Marasca Cherry Syrup, Fresh
Lime - 3 Oz.

MXN. FIRING SQUAD

16

Blue Agave Tequila Blanco, Wild
Blackberry Compote, 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	
Casa Silva Coleccion Blanco	15 / 21 / 59
Australialian 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	
Casa Silva Rojo Coleccion	15 / 21 / 59
Chile - Cabernet Sauvignon	
MollyDooker	24 / 32 / 94
South Australia - Shiraz	
Lan Rioja	17 / 21 / 69
Spain - Crianza	

MOCKTAILS

11

PASSWORD?

Velvet Yam Ube, Creme de Coconut, Passionfruit Puree, Fresh Piña

MEZZANOTTE

Cold Brewed Espresso, Sea Salt Souffle Foam, Pure Gatineau Maple

TIKI COLADA

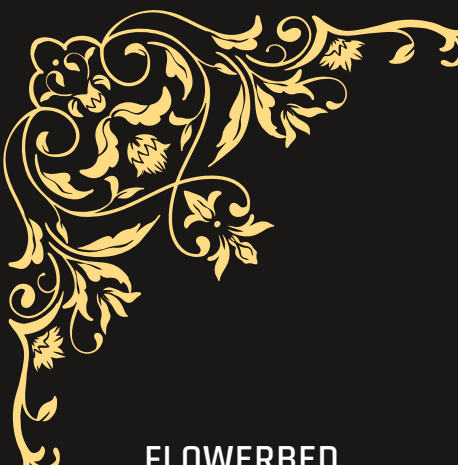
Fresh Pressed Pineapple, Creme de Coconut, 0% Tiki Citrus Bitters

JALISCO MULE

Fresh Pressed Pineapple, Gingerbeer, Lime Cordial, Muddled Mint

TOMMYGUN

Spiced Pear Nectar, Browned Caramel, Fresh Trio Citrus, Cinnamon



SHOTS SHOTS SHOTS



7 ¾

FLOWERBED

PORNSTAR

ICED TEA

CHEEKY BUGGER

FUZZY PEACH

PEACH COBBLER

MANGO MADNESS

CHERRY COLA

HOUSE TEQUILA

TEA PARTY

PEANUT BUTTER JELLY

CHERRY CHEESECAKE

PEACH LEMONADE

BURT REYNOLDS

BLACKBERRY JAM

ISLAND PUNCH

BLOWJOB

IRISH COFFEE

BRAZILIAN GUARD

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

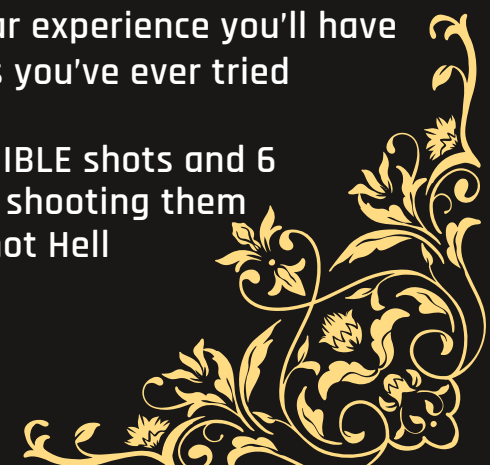
An absolute MUST for groups of 6 or more ~ The FUNNEST bar experience you'll have
12 Different Shots of the BEST and the WORST tastes you've ever tried

...

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 ?

XL GOURMET NACHOS

23

BROOKLYN'S FINEST

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

FEDS GOTCHA IN A PICKLE

Smoke Seasoned ground beef, Crisp Garlic Pickles, Sweet Corn, Hickory Smoked BBQ Sauce, Pico de Gallo

QUATTRO FORMAGGI

Fiore de Latte, Sharp Cheddar, Monterray, Smoked Gouda, Cilantro Lime Crema, Southwestern Chipotle

PROHIBITIONS PESTO ALFREDO

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, Fresh Dill Sprinkle

SWINGERS SPICY MANGO CHICKEN

Twelve Herb Grilled Chicken, Dried Oregano, Taber Corn, Fresno Chili, Sweet Mango Puree, 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, Fresh Oregano Leaves, 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)*

Please inform your server for any allergies or dietary preferences

HUNGRY ?

APETIZERS

BREADED SPINACH DIP 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

BOOTLEG BISCOFF PARFAIT 8

Whipped Butterscotch Custard, Salted Caramel, Butter
Soaked Shortbread, Biscoff Buttercream, Whipped Mousse,
Nutmeg and Wafer Topping

MANGO CHEESECAKE 9

Ataulfo 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

BREAKING
NEWS

SPECIAL EDITION

Prohibition Lounge

BREAKING
NEWS

VOL. 10, NO. 4

17TH AVE EDITION

EST. 1920

CRAFT YOUR OWN COCKTAIL



**EVERY
WEDNESDAY**

Step behind the glass and craft your own signature cocktail. Choose your spirits, mixers, garnishes, and flair — our bartenders will guide you, but the creation is all yours. Shake up something unforgettable. Our diverse ingredients but your masterpiece

100+ *Your Masterpiece*
INGREDIENTS

PROHIBITION LOUNGE ✕ EVERY WEEK WEDNESDAY ✕ 7 PM - 10 PM



LIVE JAZZ NIGHTS

EVERY THURSDAY

7:00 PM - 10 PM

PROHIBITION BAR & LOUNGE

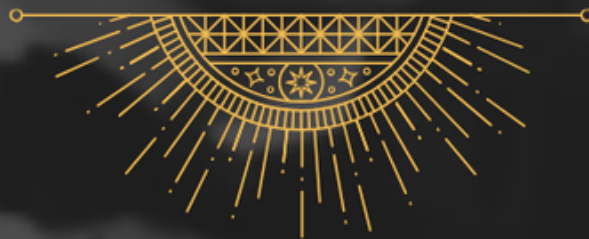
#30 720 17TH AVE SW

\$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 & TICKET SALES, PLEASE SEARCH
“PROHIBITION BAR” ON EVENTBRITE OR SEE LINK IN INSTAGRAM

BIO