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 prohibitionloungeyyc.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, Passoã, 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

AMARENA CHERRY
Modena, Italy

Dark Amarena Cherry, Black Forest Bitters, Brandied Cherry

CAMPFIRE
Banff, Canada

Toasted Marshmallow, Burnt Essence

BLOOD ORANGE
Sicily, Italy

Crimson Blood Orange, Fire Char

ROYAL MAPLE
Gatineau, Canada

Royal Maple, Aged Sap Oak

CLASSICO
Kentucky, USA

Orange Zest, Old Fashioned Sugar, Angostura

BAKED COCONUT
Montego Bay, Jamaica

Golden Brown Coconut, Fresh Cane, Intensively Baked

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
GUINESS STOUT	9
TRASH PANDA IPA	8

ROSÉ WINE

	6 Oz. / 9 Oz. /BTL.
Oyster Bay New Zealand - Marlborough Rosé	14 / 17 / 59
La Vieille Ferme France - Récolte Rosé	13 / 16 / 49

WHITE WINE

	6 Oz. / 9 Oz. /BTL.
Nobilo New Zealand - Sauvignon Blanc	19 / 29 / 76
Casa Silva Coleccion Blanco Australialian Chardonnay	15 / 21 / 59
Campagnola Vento Italy - Pinot Grigio	16 / 21 / 63
Domaine Du Salvard France - Cheverny Blanc	18 / 23 / 69

RED WINE

	6 Oz. / 9 Oz. /BTL.
Saget La Petite France - Pinot Noir	16 / 21 / 59
Casa Silva Rojo Coleccion Chile - Cabernet Sauvignon	15 / 21 / 59
MollyDooker South Australia - Shiraz	24 / 32 / 94
Lan Rioja Spain - Crianza	17/ 21 / 69

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, Trio Citrus, Cinnamon, Pineapple

SHOTS SHOTS SHOTS

7 ¾

FLOWERBED
CHEEKY BUGGER
MANGO MADNESS
TEA PARTY
PEACH LEMONADE
ISLAND PUNCH
BRAZILIAN GUARD
PASSIONATE LOVE
FIREBALL
JAGERMEISTER
BUBBLEGUM
SMURFS ORGASM

PORNSTAR
FUZZY PEACH
CHERRY COLA
PEANUT BUTTER JELLY
BURT REYNOLDS
BLOWJOB
GRAPEFRUIT FIZZ
TRAMP STAMP
RASPBERRY JAM
DEVILS PISS
BIRTHDAY CAKE
HOUSE VODKA

ICED TEA
PEACH COBBLER
HOUSE TEQUILA
CHERRY CHEESECAKE
BLACKBERRY JAM
IRISH COFFEE
CRAZY CRANBERRY
TROPICAL THUNDER
SOUR MELON
RASPBERRY LEMONADE
LEMON DROP
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 aoili, 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

GARLIC CHEESE TOAST 12

Italian Artisan Loaf, Whipped Garlic Confit & Herb Butter, Quattro Formaggi Cheese, Oregano, Toasted Poppyseed & Black Sesame, San Marzano Marinara

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

SPECIAL EDITION

BREAKING NEWS

Prohibition Lounge

BREAKING NEWS

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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+ INGREDIENTS *Your Masterpiece*

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 DR. & MORE LEGENDS

FOR MORE DETAILS & TICKET SALES, PLEASE SEARCH "PROHIBITION BAR" ON EVENTBRITE OR SEE LINK IN INSTAGRAM BIO