



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

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

BONNIE & CLYDE

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

Key Notes - Strong, Smooth, Warm

A GENTLEMAN'S SHAVE

Blended Scotch Whiskey, Royal Gala Apple, Roasted Cinnamon Bitters, Orange Peel, Amaro Averna, Amarena Cherry - 2.25 Oz.

Key Notes - Strong, Crisp, Smooth

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

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

WITCHCRAFT

Volcanic Milled Smokey Mezcal, Mi Campo
Tequila Blanco, Caramelized Coconut Agave,
Cherrywood Smoked Passionfruit, Lime Leaf
- 2 Oz.

Key Notes - Tropical. Smokey. Refreshing

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

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

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

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

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

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

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 ³/₄

PEACH LEMONADE

BLACKBERRY JAM

SMURFS ORGASM

IRISH COFFEE

FUZZY PEACH

TROPICAL THUNDER

CHERRY COLA

KIWI LEMON DROP

DEVILS PISS

LYCHEE FIZZ



SHOT ROULETTE

55 FOR 12 SHOTS

An absolute MUST for groups of 4 or more ~ The FUNNEST bar experience you'll have

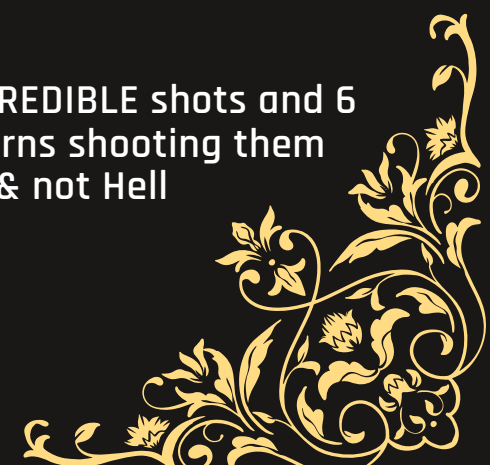
12 Different Shots of the BEST and the WORST tastes you've ever tried

...

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, Sweet
Taber Corn, Black Beans, Chipotle Aoili, Cilantro
Lime Crema, Pico*

FEDS GOTCHA IN A PICKLE

*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, 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

SMOKED MARINATED OLIVES 10

Kalamata, Pimento Manzanilla, Spanish Queen, Castelvetrano, Basil & Garlic Confit Oil, Roasted Bell Peppers, Fresh Rosemary, Grana Padano Crumble, Fresh Dill

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 ?

APPETIZERS

CARAMELIZED DATES 9

Roasted & Caramelized Deglet Noor Dates, Coconut Oil,
Flaky Salt - Crisp Outside. Fluffy Inside.

TOMMYGUN TRIO SLIDERS 17

Montreal smoked Roast Beef w/ french dijon, crisp pickles
Pesto Alfredo Turkey w/ Jalapeno Havarti
Prosciutto 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 (3 shrimps)*

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

Detective Date Night!

Dress Sharp, Think Sharper



THIS WEDNESDAY • PROHIBITION LOUNGE



LIVE JAZZ NIGHTS

EVERY THURSDAY

7:00 PM - 10 PM

PROHIBITION BAR & LOUNGE

#30 720 17TH AVE SW

\$10 COVER CHARGE PER PERSON