

# VOLSTEAD

PROHIBITION ERA BAR & KITCHEN



6 east coast oysters, 6 jumbo shrimp  
cocktail and seasonal snow crab legs

MARKET PRICE

## THE RAW BAR



PRESSED TUNA SUSHI	18
SPICY SALMON CRISPY RICE	16
CHARGRILLED OYSTERS	MARKET PRICE
<i>~ New Orleans style</i>	
OYSTERS	MARKET PRICE
<i>~ rotating east coast selection</i>	

## STARTERS

CRISPY DEVILED EGGS	12
bacon jam, crispy prosciutto, smoked paprika	
SPINACH & ARTICHOKE DIP	14
creamy three-cheese blend, roasted garlic, spinach, artichoke, house chips	
HOT HONEY PEPPERONI FLATBREAD	19
spicy red sauce, mozzarella, pepperoni, hot honey	
<i>*gluten-free cauliflower crust available</i>	
KANZURI SHRIMP	17
fried rock shrimp, garlic aioli, chili paste	
PROHIBITION SAMPLER	14
Oysters Rockefeller, Beef Wellington bites, Maryland crab cakes	
POPCORN CHICKEN	14
flash-fried chicken breast, hot honey mustard, chipotle ranch	

## SOUPS & SALADS

SEARED TUNA SALAD	18
bigeye tuna, mixed greens, mango, roasted peanuts, pickled red onions, sesame, miso vinaigrette	
ROASTED CHICKEN COBB SALAD	16
roast chicken, mixed greens, bacon, mango, walnuts, chopped egg, citrus-ginger vinaigrette	
FRENCH ONION SOUP	12
classically prepared with herbed foccacia croutons, gruyere cheese	
POBLANO CREAM	12
a house specialty!	

## HOUSE SPECIALTIES

CHEESEBURGER	18
two thin patties, American cheese, pickles, minced onion, snitch sauce, fries	
PROHIBITION PESTO CHICKEN SANDWICH	18
buttermilk fried chicken, vodka sauce, basil pesto, burrata cheese, fries	
FRENCH DIP	22
shaved ribeye, gruyere cheese, garlic aioli, fresh basil, and fries	
CHICKEN PARM	26
classically prepared, spicy fusilli a la vodka, mozzarella	
HONEY TRUFFLE CHICKEN	28
lightly crusted with honey glaze, garlic mash, creamed spinach	
BLACKENED RED SNAPPER	39
cajun cream sauce, shrimp, cajun corn maque choux	
MISO SEA BASS	39
pan-seared, whipped garlic mash, mushrooms, broccolini	
CEDAR PLANKED SALMON	29
wild-caught, teriyaki glaze, whipped garlic mash, broccolini	
FISH N' CHIPS	18
crispy cod, frites, house-made tartar	
STEAK FRITES	39
sliced tenderloin filet, creamy peppercorn sauce, sauteed onions, parmesan-truffle fries	
PARMESAN CRUSTED FILET	45
6 oz. USDA prime, potato pavé, choice of side	
A5 WAGYU	2 OZ/40 4 OZ/75 6 OZ/110
served sliced	

## SIDES & SWEETS

SKINNY FRIES	6	CREAMED SPINACH	8	KEY LIME PIE	12
TRUFFLE PARM FRIES	9	CAJUN CORN MAQUE CHOUX	9	CHOCOLATE CHIP PAZOOKI	13
POTATO PAVE	6	CLASSIC WEDGE	8		
WHIPPED GARLIC MASH	6	BROCCOLINI	6		

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

# THE *best* DRINKS IN TOWN

HAPPY  
HOUR

WEEKDAYS  
2-6PM

\$10 CHEESEBURGER / PRESSED TUNA SUSHI /  
POPCORN CHICKEN

HALF PRICE SIGNATURE MARTINIS

HALF PRICE SIGNATURE COCKTAILS

HALF-PRICE WINE BY THE GLASS

*Ask about our late night happy hour*

*signature*  
MARTINIS



VOLSTEAD CLASSIC . . . <i>Por Osos Vodka or Puerto De Indias Gin</i> . . . . .	16
ESPRESSO EXPRESS . . . . .	16
Hanson Espresso Vodka, Doughball Cookie Dough, Coffee Simple, Espresso, Licor 43, Sweet Cream	
STREETS OF MANHATTAN . . . . .	15
Old Forester, Trincheri Vermouth, Angostura Bitters, Fabbri Amarena Cherry	
BOULEVARDIER . . . . .	15
Ammunition Whiskey, Campari, Trincheri Vermouth, Lemon	
CLOVER CLUB . . . . .	15
Malfy Limon Gin, Chambord Raspberry, Lemon, Egg White	
PEACH JULEP . . . . .	15
Jefferson's Very Small Batch, White Peach, Lemon, Mint	

*signature*

## VOLSTEAD COCKTAILS

PROHIBITION OLD FASHIONED . . . . .	15
Signature Makers Mark Blend, Angostura Bitters, Cherry Bitters, Simple	
CLASSIC MARGARITA . . . . .	13
Tres Agaves Blanco, Cointreau, Agave, Fresh Lime Add Our House Habanero Agave for \$1	
A DAME TO DIE FOR. . . . .	15
Mi Campo Blanco Tequila, Lemon, Chambord Raspberry, Plum Bitters, Egg White	
BEE'S KNEES . . . . .	15
Puerto De Indias Gin, Lemon, Honey-simple	
SIDECAR STAR. . . . .	15
Remy Martin 1738, Cointreau, Lemon, Prosecco	
OUTLAWED SOUR. . . . .	15
Ammunition Rye Bourbon, Lemon, Simple, Red Zin, Egg White	
WATERMELON SKINNY . . . <i>aka giggle juice.</i> . . . . .	15
Hornitos Blanco, Mezcal, Watermelon, Agave, Fresh Lime, Tajin Rim	
STRAWBERRY MULE. . . . .	15
Puerto De Indias Strawberry Gin, Fresh Lime, Strawberries, Simple, "Q" Ginger Beer	

## RED WINES

JOEL GOTT <i>Cabernet Sauvignon</i>	12	42
SMITH & HOOK <i>Cabernet Sauvignon</i>	15	55
TAKEN <i>Red Blend</i>	19	75
WALKING FOOL <i>Red Blend</i>	17	71
LUCAS & LEWELLEN <i>Pinot Noir</i>	15	59
RIGHT HAND MAN <i>Syrah</i>	15	54

*bottle only*

MY FAVORITE NEIGHBOR <i>Cabernet Sauvignon</i>		115
CAKEBREAD <i>Cabernet Sauvignon</i>		200
EMMOLO <i>Merlot</i>		77
SEA SUN <i>Pinot Noir</i>		42
HARVEY & HARRIET <i>Red Blend</i>		70
QUIVIRA <i>Zinfandel</i>		53

## WHITE WINES

TERRAD'ORO <i>Pinot Grigio</i>	12	42
KIM CRAWFORD <i>Sauvignon Blanc</i>	12	48
MASON <i>Sauvignon Blanc</i>	14	49
DELTA <i>Chardonnay</i>	12	49
DOMAINE DURAND <i>Sancerre</i>	22	88
KIM CRAWFORD <i>Rose</i>	12	42

*bottle only*

BORTOLUZZI <i>Pinot Grigio</i>		53
SAN SIMEON <i>Sauvignon Blanc</i>		46
MY FAVORITE NEIGHBOR <i>Chardonnay</i>		115
SEAGLASS <i>Riesling</i>		42

## BUBBLES

LA MARCA <i>Sparkling</i>	11	42
AVISSI <i>Sparkling</i>	10	38

*bottle only*

FLORINDA <i>Sparkling</i>		39
---------------------------	--	----



GIFT CARDS & E-GIFT CARDS AVAILABLE

*ask your server*