

VOLSTEAD

PROHIBITION ERA BAR & KITCHEN

THE RAW BAR

SPICY TUNA CRISPY RICE	18
SALMON CRISPY RICE	17
CHARGRILLED OYSTERS ... MARKET PRICE ~ New Orleans style	
OYSTERS..... MARKET PRICE ~ rotating east coast selection	



STARTERS

CRISPY DEVILED EGGS	13
bacon jam, crispy prosciutto, smoked paprika	
RITZY CHARCUTERIE	24
prosciutto, whipped mascarpone, blue cheese olives, espresso beehive, seasonal cheeses, candied nuts, pita	
SPINACH & ARTICHOKE DIP	16
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>	
FIRECRACKER SHRIMP	17
crispy fried rock shrimp, house made creamy spice sauce	
POPCORN CHICKEN	14
flash-fried chicken breast, honey mustard, chipotle ranch	
OYSTERS ROCKEFELLER	25
baked oysters in butter sauce topped with fresh herbs and crispy breadcrumbs	

SOUPS & SALADS

SEARED TUNA SALAD	18
bigeye tuna, mixed greens, mango, roasted peanuts, pickled red onions, sesame, miso vinaigrette	
ROASTED CHICKEN COBB SALAD	17
roast chicken, mixed greens, bacon, mango, walnuts, chopped egg, citrus-ginger vinaigrette	
FRENCH ONION SOUP	14
classically prepared with herbed foccacia croutons, gruyere cheese	
POBLANO CREAM	12
a house specialty!	

HOUSE SPECIALTIES

CHEESEBURGER	18	MISO SEA BASS	45
two thin patties, American cheese, pickles, minced onion, snitch sauce, fries		pan-seared, whipped garlic mash, mushrooms, broccolini	
PROHIBITION PESTO CHICKEN SANDWICH	18	CEDAR PLANKED SALMON	29
buttermilk fried chicken, vodka sauce, basil pesto, burrata cheese, fries		wild-caught, teriyaki glaze, whipped garlic mash, broccolini	
FRENCH DIP	22	FISH N' CHIPS	18
shaved ribeye, gruyere cheese, garlic aioli, fresh basil, and fries		crispy haddock, frites, house-made tartar	
CHICKEN PARM	26	STEAK FRITES	39
classically prepared, spicy fusilli a la vodka, mozzarella		sliced tenderloin filet, creamy peppercorn sauce, parmesan-truffle fries	
NEW IRISH CHICKEN POT PIE	18	PRIME FILET ^{7oz}	54
roasted chicken, carrots, potatoes & green peas in a cream sauce topped with puff pastry		prime cut, whipped garlic mash, choice of steak onion rings, classic wedge or broccolini	
HONEY TRUFFLE CHICKEN	28	BEEF BOLOGNESE	28
lightly crusted with honey glaze, garlic mash, broccolini		pappardelle, beef bolognese, whipped burrata	

SIDES & SWEETS

SKINNY FRIES	6	BROCCOLINI	6	KEY LIME PIE	12
PARMESAN TRUFFLE FRIES	9	STEAK ONION RINGS	8	CREME BRULEE	12
WHIPPED GARLIC MASH	6	CLASSIC WEDGE	9	CHOCOLATE MOUSSE CAKE	12

*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 / SPICY TUNA CRISPY RICE /
POPCORN CHICKEN**

HALF PRICE SIGNATURE MARTINIS

HALF PRICE SIGNATURE COCKTAILS

HALF-PRICE WINE BY THE GLASS

Ask about our late night happy hour



VOLSTEAD CLASSIC . . . <i>Por Osos Vodka or Puerto De Indias Gin</i>	16
ESPRESSO EXPRESS	16
<i>Hanson Espresso Vodka, Doughball Cookie Dough, Coffee Simple, Espresso, Licor 43, Sweet Cream</i>	
STREETS OF MANHATTAN	15
<i>Old Forester Rye, Trincheri Vermouth, Angostura Bitters, Fabbri Amarena Cherry</i>	
CLOVER CLUB	15
<i>Malfy Limon Gin, Chambord Raspberry, Lemon, Egg White</i>	
BOOTLEGGERS BLOSSOM	15
<i>Condesa Prickly Pear & Orange Blossom Gin, Creme De Violette, Maraschino Liqueur, Lemon</i>	
VOLSTEAD VESPER	15
<i>Por Osos Vodka, Condesa Clasica Gin, Lillet Blanc, Lemon</i>	

signature VOLSTEAD COCKTAILS

PROHIBITION OLD FASHIONED	15
<i>Signature Makers Mark Blend, Angostura Bitters, Cherry Bitters, Simple</i>	
IRISH-AMERICAN OLD FASHIONED	15
<i>Four Walls Irish-American Rye Whiskey, Clover Infused Simple, Toasted Almond Bitters</i>	
CLASSIC MARGARITA	13
<i>Tres Agaves Blanco, Cointreau, Agave, Fresh Lime</i> <i>Add Our House Habanero Agave for \$1</i>	
BEE'S KNEES	15
<i>Puerto De Indias Gin, Lemon, Honey-simple</i>	
MIDNIGHT BLACKBERRY SMASH	15
<i>Jack Daniel's Blackberry, Lemon, Simple, Blackberries, Mint</i>	
OUTLAWED SOUR	15
<i>Old Forester Rye Bourbon, Lemon, Simple, Red Zin, Egg White</i>	
BLACK TIE ESPRESSO NEGRONI	15
<i>Gunpowder Irish Gin, Mr. Black Cold Brew Liqueur, Campari, Vermouth</i>	
WATERMELON SKINNY . . . <i>aka giggle juice.</i>	15
<i>Hornitos Blanco, Mezcal, Watermelon, Agave, Fresh Lime, Tajin Rim</i>	
STRAWBERRY MULE	15
<i>Puerto De Indias Starwberry Gin, Fresh Lime, Strawberries, Simple, Lady Bird Ginger Beer</i>	

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
<i>bottle only</i>		
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
LES CHAMPS CLOS <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