

VOLSTEAD

PROHIBITION ERA BAR & KITCHEN

THE RAW BAR

SPICY TUNA CRISPY RICE18

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
**gluten-free cauliflower crust available*

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
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

NEW IRISH CHICKEN POT PIE 18
roasted chicken, carrots, potatoes & green peas in a cream sauce topped
with puff pastry

HONEY TRUFFLE CHICKEN 28
lightly crusted with honey glaze, garlic mash, broccolini

MISO SEA BASS 45
pan-seared, whipped garlic mash, mushrooms, broccolini

CEDAR PLANKED SALMON 29
wild-caught, teriyaki glaze, whipped garlic mash, broccolini

FISH N' CHIPS 18
crispy haddock, frites, house-made tartar

STEAK FRITES 39
sliced tenderloin filet, creamy peppercorn sauce, parmesan-truffle fries

PRIME FILET 7oz 54
prime cut, whipped garlic mash, choice of steak onion rings, classic wedge
or broccolini

BEEF BOLOGNESE 28
pappardelle, beef bolognese, whipped burrata

SIDES & SWEETS

SKINNY FRIES 6

PARMESAN TRUFFLE FRIES 9

WHIPPED GARLIC MASH 6

BROCCOLINI 6

STEAK ONION RINGS 8

CLASSIC WEDGE 9

KEY LIME PIE 12

CREME BRULEE 12

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

signature MARTINIS



VOLSTEAD CLASSIC . . . *New Amsterdam Gin or Vodka* 16

ESPRESSO EXPRESS 16

Three Olives Triple Shot Espresso Vodka, Coffee Simple,
Espresso, Licor 43, Sweet Cream

STREETS OF MANHATTAN 15

Old Forester Rye, Trinchieri Vermouth, Angostura Bitters, Luxardo Maraschino Cherry

CLOVER CLUB 15

Malfy Limon Gin, Chambord Raspberry, Lemon, Egg White

BOOTLEGGERS BLOSSOM 15

Condesa Prickly Pear & Orange Blossom Gin, Creme De Violette,
Maraschino Liqueur, Lemon

VOLSTEAD VESPER 15

Haku Vodka, Roku Gin, Lillet Blanc, Lemon

signature VOLSTEAD COCKTAILS

PROHIBITION OLD FASHIONED 15

Signature Makers Mark Blend, Angostura Bitters, Cherry Bitters, Simple

IRISH-AMERICAN OLD FASHIONED 15

Four Walls Irish-American Rye Whiskey, Clover Infused Simple,
Toasted Almond Bitters

CLASSIC MARGARITA 13

Tres Agaves Blanco, Cointreau, Agave, Fresh Lime

Add Our House Habanero Agave for \$1

BEE'S KNEES 15

Ford's Gin, Lemon, Honey-simple

MIDNIGHT BLACKBERRY SMASH 15

Jack Daniel's Blackberry, Lemon, Simple, Blackberries, Mint, Lady Bird Club Soda

OUTLAWED SOUR 15

Old Forester Rye Bourbon, Lemon, Simple, Red Zin, Egg White

BLACK TIE ESPRESSO NEGRONI 15

Drumshanbo Gunpowder Irish Gin, Mr. Black Cold Brew Liqueur, Campari, Vermouth

WATERMELON SKINNY 15

aka giggle juice.
Hornitos Blanco, Mezcal, Watermelon, Agave, Fresh Lime, Tajin Rim

STRAWBERRY MULE 15

Puerto De Indias Strawberry Gin, Fresh Lime, Strawberries, Simple

Lady Bird Ginger Beer

RED WINES

JOEL GOTT 815 *Cabernet Sauvignon* 12 46

MON FRÈRE *Cabernet Sauvignon* 12 42

BEZEL *Cabernet Sauvignon* 20 79

ARGYLE *Pinot Noir* 16 60

CHARLES & CHARLES *Red Blend* 14 48

WALKING FOOL *Red Blend* 17 71

bottle only

SILVER OAK *Cabernet Sauvignon* 220

MY FAVORITE NEIGHBOR *Cabernet Sauvignon* 115

EMMOLO *Merlot* 77

SEA SUN *Pinot Noir* 42

HARVEY & HARRIET *Red Blend* 70

WHITE WINES

BRAVIUM *Chardonnay* 15 55

BOTTEGA *Pinot Grigio* 14 48

KIM CRAWFORD *Rosé* 12 48

LA PERRIÈRE *Sancerre* 24 88

KIM CRAWFORD *Sauvignon Blanc* 12 48

MASON *Sauvignon Blanc* 14 49

TWOMEY *Sauvignon Blanc* 65

bottle only

MY FAVORITE NEIGHBOR *Chardonnay* 115

BUBBLES

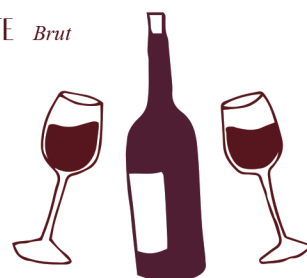
ARGYLE *Brut* 16 60

ARGYLE *Brut Rosé* 16 60

AVISSI *Prosecco* 12 44

bottle only

NICHOLAS FEUILLE *Brut* 120



GIFT CARDS & E-GIFT CARDS AVAILABLE

ask your server