

SIGNATURE COCKTAILS:

PREWITT Old Fashioned \$13

bourbon, popcorn simple, jamaican #2
bitters, angostura bitters, orange
peel **try it smoked +\$3**

One Twenty One Old Fashioned \$13

bourbon, butterscotch root beer
reduction, blackstrap bitters,
angostura bitters, luxardo
cherry **try it smoked +\$3**

Smoke on the Water \$12

gin, white port, mint, tonic,
dehydrated lime, smoke

The Peanut Gallery \$15

vodka, double espresso, peanut brittle
bourbon cream, house made bourbon
cream whip, peanut brittle garnish

Honey I'm at the PREWITT \$13

bourbon, honey simple, bolivar
bitters, lemon, hot water, choice of
tea

El Diablo \$13

reposado tequila, orange blossom
pomegranate syrup, disco inferno
bitters, grapefruit soda

S.B.N.T.S. \$13

(sweet but not too sweet)
vodka, peach, pear, house made sour,
soda water

Gimlet's Island \$14

gin, orange blossom pomegranate syrup,
lime, sauvignon blanc, rosemary

Pardon My Sarong \$15

pineapple rum, coconut rum, dark rum,
lime, pineapple, guava, orange,
orgeat, served in tiki mug

COFFEE:

shot of espresso **\$3** double shot **\$6**
bold coffee **\$3**
white coffee **\$4**
cafe mocha **\$5**
cappuccino **\$5**
french vanilla **\$4**
cafe latte **\$5**
chocolate espresso **\$3**

HOT TEA: \$5

earl gray (black tea)
masala chai (black tea)
english breakfast (black tea)
peppermint (herbal tisane)
green roobios (herbal tisane)
egyptian chamomile (herbal tisane)
green ginger turmeric (green tea)
citron green (green tea)

the PREWITT

restaurant + lounge beverage menu

CRAFT BEERS ON DRAFT

ASK YOUR SERVER ABOUT OUR ROTATING
CRAFT BEER SELECTIONS

OR TRY OUR

MOVIE REEL BEER FLIGHT + CHEF'S SNACKS \$15

(CHOOSE 3 DRAFT BEERS)

CRAFT BEER CANS:

**Griffin Claw "American Blue Sky" Pale
Wheat hefeweizen (12oz) \$6**
birmingham, michigan 5.0%

**Anderson Valley "Tropical Hazy Sour"
guava and passionfruit sour (12oz) \$6**
boonville, california 4.2%

**Evil Twin "Before, After, and During
Dinner" coffee porter (16oz) \$8**
brooklyn, new york 8.0%

**Untitled Art "Cerveza Sin Nombre"
mexican lager (12oz) \$6**
waunakee, wisconsin 0.5%

**Paulaner München "Hefeweizen"
#1 wheat beer in germany \$6**
belgium, germany 5.5%

**Clown Shoes "Rainbows Are Real"
hazy ipa \$8**
ipswich, massachusetts 6.9%

**Sun King Brewing "Pachanga"
mexican lager \$8**
indianapolis, indiana 4.2%

WINES BY THE GLASS:

Wycliff/brut sparkling/california \$7/\$25

La Marca/prosecco/italy \$10/\$35

Mirassou/moscato/california \$9/\$29

C.H. Beeres/riesling/germany \$14/\$49

Alto Vento/pinot grigio/italy \$12/\$42

Overstone/sauvignon blanc/new zealand \$12/\$42

Stillman St./chardonnay/california \$12/\$42

St. Roch/still rose/france \$13/\$47

Chamisal/pinot noir/california \$13/\$47

Cline Seven Ranch/merlot/sonoma coast \$13/\$47

Louis Martini/cabernet/california \$12/\$42

Seghesio Angela's Table/red zinfandel/alexander valley \$14/\$49

Finca El Origen/malbec/argentina \$11/\$38

WINES BY THE BOTTLE:

Mont Marcal/cava/spain \$30

Borgoluce/prosecco/italy \$50

Santa Margherita/pinot grigio/italy \$48

Gust/chardonnay/california \$55

J Vineyard/chardonnay/california \$62

Margerum/rose/santa barbara \$44

Argyle/pinot noir/oregon \$45

Seven Hills/merlot/walla walla \$45

Others "66"/red blend/france \$62

Doña Paula "1350"/red blend/argentina \$49

Seghesio Old Vine/zinfandel/california \$60

Orin Swift "8 Years In The Desert"/red blend/california \$65

Tooth & Nail "The Stand"/syrah/pasa robles \$55

BOTTLE RESERVE LIST:

J Vineyard/cuvee 20/california \$75

Frank Family/chardonnay/calistoga \$77

Ratti/borolo/italy \$110

Miner Odyssey/red blend/napa \$84

Snowden "The Ranch"/cabernet/st. helena \$120

Buehler/cabernet/st. helena \$80

Pine Ridge/cabernet/napa \$105

The Prisoner/cabernet/california \$115

LOUNGE MENU:**Chef's Snacks \$9**

chef's choice of snacks

Mushroom Toast \$17

sugar creek mushroom farm, roasted mushroom duxelles, pickled mushroom, calabrian chili goat cheese spread, grilled ciabatta, truffle oil, white balsamic syrup (VG)

Infamous Wings \$18

five spice brine, crispy, citrus maple miso or spicy garlic buffalo, spicy ranch or smoky bleu cheese

Duck Meatballs \$17

maple leaf farms, citrus maple miso, cashew crumble, scallion, spicy ranch

Short Rib Eggroll \$18

Wasabi aioli, house kimchi, radish.

Wagyu Corn Dogs \$17

blue corn meal, yellow tomato ketchup, pickled mustard seed

Meat + Cheese \$22

chef's charcuterie, select cheeses, pickled vegetable, cracker, jam, nuts

Parlor Fries \$9

chef's dry rub, choice of two sauces: black garlic aioli, yellow tomato ketchup or ranch

Shrimp Cocktail \$18

black tiger shrimp, cocktail, basil preserved lemon vinaigrette, smoked shrimp salt, pickled mustard seed (GF)

Oysters \$18

half dozen half shell, seasonal migonette, house hot sauce (GF)