

the
PREWITT
restaurant + lounge

lounge menu

BOTTLE RESERVE LIST:

WHITE/SPARKLING

Frank Family chardonnay - Calistoga \$92

J Vineyard cuvee 20 - California \$90

RED

Ratti borolo - Italy \$120

Miner Odyssey red blend - Napa \$84

Snowden "The Ranch" cabernet - St. Helena \$137

Buehler cabernet - St. Helena \$90

Pine Ridge cabernet - Napa \$120

The Prisoner cabernet - California \$126

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 + Fire \$14

Mezcal, orange liquor, pineapple simple, chipotle cacao bitters, smoke

Prew-Cola \$14

Cherry vanilla simple, bourbon, butterscotch root beer

The Castaway \$14

Aperol, gin, pineapple simple, lemon, prosecco

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

ASK YOUR SERVER ABOUT OUR SEASONAL SANGRIA

BOURBON/WHISKEY:

Angel's Envy \$17

Basil Hayden's \$15

Buffalo Trace \$14

Bulleit \$14

Bulleit Rye \$16

Crown Royal \$11

Four Roses Single Barrel \$15

Jim Beam \$10

Jack Daniels \$12

Jefferson's Ocean Aged at Sea \$18

Jefferson's Reserve \$15

Jefferson's Very Small Batch \$16

Knob Creek \$16

Knob Creek Single \$18

Maker's Mark \$16

Maker's Mark 46 \$18

Michters Rye \$15

Nelson Brothers Reserve \$15

Suntory Toki \$14

Woodford Reserve \$15

TEQUILA:

1800 Cristalino Anejo \$18

Casamigos Anejo \$19

Casamigos Blanco \$15

Casamigos Reposado \$17

Clase Azul \$33

Gran Coramino Anejo \$25

Gran Coramino Cristalino \$15

Komos Anejo \$30

Komos Reposado \$25

Libelula Joven \$11

Maestro Dobel Extra Anejo \$45

Patron Silver \$13

Curated Cocktails by the PREWITT staff:

The Carl \$14

Tequila, watermelon, jalapeño, lime

The Shelbie \$13

Passionfruit rum, basil, lime, grapefruit soda

The Savannah \$14

Vodka, raspberry, orange blossom, mint, ginger beer

The Cole \$13

Rum, blueberry, ginger, lemon, egg whites

The Nik \$14

Tequila, pamplemousse liqueur, dry curacao, pineapple simple, lime, bubbles

The Tammy \$7

Lemon, lavender, mint, soda

Make it boozy +\$6

TRY OUR HOUSE MADE LIMONCELLO

GIN:

Bombay Sapphire \$13

Citadelle \$13

Empress \$14

Hendricks \$14

Silks Irish \$14

Uncle Val's \$13

RUM:

Captain Morgan \$10

Hard Truth Toasted Coconut \$12

Plantation Original Dark \$11

Plantation Overproof \$13

Plantation Pineapple \$11

Plantation White \$10

Rum Haven Coconut \$10

VODKA:

Belvedere \$17

Grey Goose \$15

Ketel One \$14

Tito's \$11

SCOTCH:

Balvenie Doublewood 12 \$18

Dalmore 12 \$22

Dewars White Label \$16

Glenfiddich \$18

Johnny Walker Black Label \$17

Laphroaig \$17

Talisker 10 year \$18

Tullibardine 500 \$17

CRAFT BEERS ON DRAFT

ASK YOUR SERVER ABOUT OUR SIX ROTATING
CRAFT BEER SELECTIONS

CRAFT BEER CANS:

Rhinegeist "Bubbles" fruit ale \$6

Cincinnati, Ohio 5.0%

Anderson Valley "Tropical Hazy Sour" guava +
passionfruit sour \$6

Boonville, California 4.2%

18th Street "Patio Pils" pilsner \$6

Hammond, Indiana 4.9%

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%

Rogue "Batsquatch" hazy ipa \$6

Portland, Oregon 6.7%

Upland "Patio Cat" American ale \$6

Bloomington, Indiana 4.5%

PREVIEWS:

Chef's Snacks \$9

Spiced nut mix

In-Famous Wings \$18

Eight crispy jumbo wings tossed in your choice of: citrus
maple miso, house BBQ or spicy garlic buffalo. Served
with spicy ranch or bleu cheese

Short Rib Eggroll \$16

Wasabi aioli, house kimchi

Wagyu Corn Dogs \$14

Blue corn batter house ketchup, pickled mustard seed

Crispy Burrata \$15

Spicy marinara, basil caper pesto, grilled bread

Meat + Cheese \$22

Chef selection sliced meats, cheeses, bread, seasoned nuts,
seasonal jam, pickles

Shrimp Ceviche \$15

Black tiger shrimp, poblano, red onion, tomato, avocado,
cilantro lime crema, tajin, crispy tortilla chips

Parlor Fries \$9

Chef's dry rub, choice of two sauces: black garlic aioli, house
ketchup or ranch

Shrimp Cocktail \$18

Cocktail sauce, basil aioli, burnt lemon, pickled mustard seed

Oysters \$18

Six on half shell, seasonal mignonette, house hot sauce

Royale with Cheese \$19

Dry aged patty, trillium cheese, jalapeño bacon jam, pickled
onion, shrettuce, black garlic aioli, brioche bun, fries on side

DOMESTIC BEER:

Miller High Life 12 oz bottle \$5

Corona Extra 12 oz bottle \$6

High Noon Pineapple 12 oz can \$6

PBR 16 oz can \$4

BEER FLIGHT + CHEF'S SNACKS \$15 (CHOOSE 3 DRAFT BEERS)

BOURBON FLIGHT \$24

(1 oz pour Angel's Envy, Maker's Mark French Oaked 46 and Knob Creek Small Batch 9 Year)



CREDITS:

Sticky Foot \$9

Caramel date bread pudding, whiskey anglaise, house made caramel corn ice cream VG

Chocolate Peanut Butter Cup \$9

Chocolate ganache, graham cracker crumb, peanut butter mousse VG

White Chocolate Blueberry Cup \$9

White chocolate ganache, blueberry ginger compote, blueberry mousse, marcona almond crumble VG

Graham's 20 Year Tawny Port \$15

Espresso Martini \$14

Irish Coffee \$13



WINES BY THE GLASS:

WHITE/ROSÉ/SPARKLING

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 rosé - France \$13/\$47

Wycliff brut sparkling - California \$7/\$25

La Marca prosecco - Italy \$10/\$35

RED

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-California \$14/\$49

Finca El Origen malbec - Argentina \$11/\$38

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)

English Breakfast (black tea)

Green Rooibos (herbal tisane)

Green Ginger Turmeric (green tea)

Citron Green (green tea)

ITALIAN WATER: \$4

San Pellegrino Sparkling 500ml

Acqua Panna Still 500ml

WINES BY THE BOTTLE:

WHITE/ROSÉ/SPARKLING

Santa Margherita pinot grigio - Italy \$48

J Vineyard chardonnay - California \$74

Matua sauvignon blanc - New Zealand \$45

Margerum rosé - Santa Barbara \$44

Mont Marcal cava - Spain \$42

Borgoluce prosecco - Italy \$50

RED

Argyle pinot noir - Oregon \$54

Seven Hills merlot - Walla Walla \$51

Others - 66 red blend - France \$69

Doña Paula - 1350 red blend - Argentina \$52

Seghesio Old Vine zinfandel - California \$60

Orin Swift-8 Years In The Desert red blend - California \$83

Midnight Cellars merlot - California \$62

No. 1 Anatomy cabernet - California \$75

Tooth & Nail - The Stand syrah - Pasa Robles \$63



LET US HOST YOUR NEXT EVENT IN ONE OF OUR PRIVATE EVENT SPACES

The Chef's Study located upstairs with a large window facing downtown Plainfield, perfect for parties of 14 or less.

The Parlor located upstairs, great for larger parties with capacity of 24 seated and 40-50 standing. This space features a TV with HDMI hookup, private bar and is attached to our **rooftop dining area**, also available for events during warmer months.

Email info@kellerhuff.com for all event inquiries

