

the  
PREWITT  
restaurant + lounge

lounge menu

**SIGNATURE COCKTAILS:**

**One Twenty One Old Fashioned \$13**

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

**Seasonal Old Fashioned \$13**

House infused bourbon with blood orange and rosemary, house simple, orange bitters, angostura bitters **try it smoked +\$3**

**Smoke + Fire \$14**

Mezcal, orange liqueur, pineapple simple, disco inferno bitters, smoke

**Crazy, Stupid, Matcha \$14**

Vodka, matcha, ginger, lavender

**Overboard \$13**

Banana liqueur, coconut rum, pineapple rum, orange, pineapple, cream

**Sleepless in Seattle \$14**

Jameson, Baileys, house simple, espresso

**Castaway \$14**

Aperol, gin, pineapple simple, lemon, prosecco

**Singin' in the Rain \$13**

Vodka, freshly squeezed blood orange juice, lemon, aquafaba, Jamaican bitters

**Pretty in Pink \$13**

Tito's vodka, raspberries, orange liquor, simple, lime

**Sunset Boulevard \$13**

Tequila, apricot, freshly squeezed grapefruit juice

**Gone with the Gin \$13**

Gin, elderflower, lemon, Jamaican bitters, grapefruit soda

**ASK YOUR SERVER ABOUT OUR SEASONAL SANGRIA**

## DRINKS WELL WITH OTHERS

**COCKTAIL PITCHERS: \$45 (serves 2-4)**

### **Cinema Sangria**

Sauvignon Blanc, pineapple rum, peach liquor, dragonfruit, lemon, house grapefruit soda

### **Matinee Margarita**

Tequila, elderflower liqueur, lemons, basil, house sour

### **Motion Picture Mojito**

Pineapple rum, coconut rum, limes, mint, lemon, house simple

## MOCKTAILS

### **The Sweet One \$7**

Lemon, lavender, mint, soda

### **The Sour One \$7**

Sour Patch Kids, orange blossom, lemon, lime, Sprite

### **The Hyper One \$7**

Red Bull, guava, pineapple

**Make any mocktail boozy +\$6**

## HANDCRAFTED SODA: \$5

Butterscotch Root Beer

Grapefruit Soda

## 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 Ginger Turmeric (green tea)

Citron Green (green tea)

## ITALIAN WATER: \$4

San Pellegrino Sparkling 500ml

Acqua Panna Still 500ml

## CRAFT BEER CANS:

**3 Floyds "Zombie Dust"** pale ale **\$6**  
*Munster, Indiana 6.5%*

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

**Sun King Brewing "Pachanga"** Mexican lager **\$8**  
*Indianapolis, Indiana 4.2%*

Rotating Sun King Brewing

Rotating Upland Brewing

## DOMESTIC BEER:

**Miller Lite** 12 oz bottle **\$5**

**Miller High Life** 12 oz bottle **\$5**

**Corona Extra** 12 oz bottle **\$6**

**PBR** 16 oz can **\$4**

## CRAFT BEERS ON DRAFT

ASK YOUR SERVER ABOUT OUR SIX ROTATING  
CRAFT BEER SELECTIONS

**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)



## **BOURBON/WHISKEY:**

*(ask our staff about our specialty limited time bourbons)*

**Angel's Envy** \$17  
**Basil Hayden's** \$15  
**Benchmark Small Batch** \$11  
**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  
**Nelson Brothers Reserve** \$15  
**Suntory Toki** \$14  
**Woodford Reserve** \$15

## **TEQUILA:**

**1800 Cristalino Anejo** \$16  
**Casamigos Anejo** \$16  
**Casamigos Blanco** \$13  
**Casamigos Reposado** \$14  
**Clase Azul** \$29  
**Gran Coramino Anejo** \$21  
**Gran Coramino Cristalino** \$14  
**Komos Anejo** \$29  
**Komos Reposado** \$23  
**Mi Campo** \$11  
**Maestro Dobel Extra Anejo** \$43  
**Patron Silver** \$13

## **GIN:**

**Bombay Sapphire** \$13  
**Empress** \$13  
**Gray Whale** \$12  
**Hendricks** \$14  
**Mr. Pickles** \$12  
**Uncle Val's** \$11

## **RUM:**

**Captain Morgan** \$10  
**Plantation Overproof** \$13  
**Plantation Pineapple** \$11  
**Plantation White** \$10  
**Cruzan 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  
**Laphroaig** \$17  
**Talisker 10 year** \$18  
**Tullibardine 500** \$17

## PREVIEWS:

### Short Rib Eggroll \$16

Caramelized onions, white cheddar, wasabi aioli

### Wagyu Corn Dogs \$14

Yellow corn batter, house ketchup, pickled mustard seed

### Crispy Burrata \$14

Spicy marinara, basil caper pesto, toasted bread (VG)

### House Hummus Plate \$13

Garlic beet hummus, raw veggies, pita bread (VG)

### Meat + Cheese \$25

Chef selected local meats and cheeses, olives, crackers, seasonal jam, seasoned nuts

### Buffalo Hush Puppies \$13

Spicy chicken, onion + celery filled, cheesy crusted hush puppy, spicy ranch

### Parlor Fries \$9

Tallow fries, choice of two sauces: black garlic aioli, house ketchup or ranch (VG)

### Shrimp Cocktail \$18

Black tiger shrimp, cocktail sauce, wasabi aioli, burnt lemon, pickled mustard seed (GF)

### Creamy Artichoke + Brussels Sprout Dip \$14

Caramelized artichokes, Brussels sprouts, bread (VG)

## 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)

### Macarons \$9

House made French macarons. Ask your server about our current selection (VG)

### 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

**Terra d'Oro** pinot grigio - California \$11/\$38

**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

**Franciscan** cabernet - California \$12/\$42

**Seghesio Angela's Table** red zinfandel-California \$14/\$49

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

## WINES BY THE BOTTLE:

### WHITE/ROSÉ/SPARKLING

**J Vineyard** chardonnay - California \$74

**Margerum** rosé - Santa Barbara \$44

**Mont Marcal** cava - Spain \$42

**Borgoluce** prosecco - Italy \$50

### RED

**Gravel Road** pinot noir - Oregon \$54

**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

## 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

**Orin Swift "Mercury Head"** cabernet - California \$340



## 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 14 or less.

**The Parlor** located upstairs, great for larger parties with capacity of 20 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@prewittdining.com](mailto:info@prewittdining.com) for all event inquiries.

