

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 local apples + oranges, house butter pecan simple, apple blossom bitters, angostura bitters **try it smoked +\$3**

Casablanca \$14

Mezcal, apple pie moonshine, orange, thyme simple

Overboard \$13

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

Sleepless in Seattle \$14

Vanilla vodka, Frangelico, house pumpkin cream liqueur, espresso

The Gatsby \$13

Pear liqueur, thyme simple, lemon, prosecco

Castaway \$14

Aperol, gin, pineapple simple, lemon, prosecco

Singin' in the Rain \$13

Vodka, apricot liqueur, sage simple, lemon, grapefruit soda

La Dolce Vita \$12

Bourbon, house brown sugar spiced butter, served hot **try it with espresso +\$3**

Pretty in Pink \$13

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

Gone with the Gin \$13

Gin, elderflower, lemon, Jamaican bitters, grapefruit soda

ASK YOUR SERVER ABOUT OUR SEASONAL SANGRIA

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 Straight \$15
Jefferson's Very Small Batch \$16
Knob Creek \$16
Knob Creek 9 Year \$18
Knob Creek Rye 7 Year \$17
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
Tres Generaciones Plata \$14
Tres Generaciones Reposado \$15

GIN:

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

RUM:

Captain Morgan \$10
Cruzan Coconut \$10
Cruzan Pineapple \$11
Plantation Overproof \$13
Plantation White \$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

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

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)



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

Storypoint chardonnay - California \$12/\$42

Avelada still rosé - Portugal \$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

Rombauer chardonnay – California \$95

Mont Marcal cava - Spain \$42

The Language of Yes rosé – California \$79

Kettmeir pinot grigio – Italy \$75

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 Yrs In The Desert red blend – Napa Valley \$83

Orin Swift Papillion red blend – Napa Valley \$130

Napa Cellars merlot - California \$65

Iron & Sand cabernet – Paso Robles \$75

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

BOTTLE RESERVE LIST:

WHITE/SPARKLING

Frank Family chardonnay - Calistoga \$92

Ca'del Bosco Franciacorta cuvee - California \$90

RED

Ratti borolo - Italy \$120

Mount Peak Gravity red blend - California \$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

PREVIEWS:

Short Rib Eggroll \$15

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)

Stuffed Mushrooms \$12

Garlic + goat cheese stuffing, crispy panko topping, lemon calabrian chili aioli

Meat + Cheese \$28

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 \$12

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)

Pumpkin Cheesecake \$9

Pumpkin spiced cheesecake with house whip (VG)
add a shot of house pumpkin cream liqueur +\$4 (21+)

Espresso Martini \$14

Irish Coffee \$13



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



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 for all event inquiries.

