

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 vanilla beans, brown sugar espresso simple, Mexican chocolate bitters
try it smoked +\$3

Polar Espresso \$11

Coffee, Frangelico, Baileys, popcorn simple, house whip (served hot)

Overboard \$13

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

Sleepless in Seattle \$12

Vanilla vodka, Kahlua, popcorn simple, brown sugar espresso

The Gatsby \$13

Pear liqueur, rosemary thyme simple, lemon, prosecco

Castaway \$14

Aperol, gin, pineapple simple, lemon, prosecco

You're Killin' Me Smalls \$11

White rum, Baileys, chocolate ganache, toasted marshmallow

La Dolce Vita \$12

Tequila, blood orange liqueur, rosemary thyme simple, blueberries, white cranberry juice

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 \$15
Basil Hayden's \$14
Benchmark Small Batch \$9
Buffalo Trace \$14
Bulleit \$12
Bulleit Rye \$14
Crown Royal \$10
Four Roses Single Barrel \$16
Jim Beam \$8
Jack Daniels \$9
Jefferson's Ocean Aged at Sea \$20
Jefferson's Straight \$17
Jefferson's Very Small Batch \$16
Knob Creek 9 Year \$16
Knob Creek 12 Year \$18
Knob Creek Rye 7 Year \$17
Maker's Mark \$13
Maker's Mark 46 \$16
Nelson Brothers Reserve \$15
Suntory Toki \$13
Woodford Reserve \$13

TEQUILA:

1800 Cristalino Anejo \$16
Casamigos Anejo \$16
Casamigos Blanco \$14
Casamigos Reposado \$15
Clase Azul \$29
Gran Coramino Anejo \$21
Gran Coramino Cristalino \$14
Komos Anejo \$29
Komos Reposado \$23
Mi Campo \$9
Maestro Dobel Extra Anejo \$43
Patron Silver \$15
Tres Generaciones Plata \$11
Tres Generaciones Reposado \$13

GIN:

Bombay Sapphire \$11
Empress \$14
Gray Whale \$12
Hendricks \$16
Mr. Pickles \$12
Uncle Val's \$10

RUM:

Captain Morgan \$8
Cruzan Coconut \$7
Cruzan Pineapple \$7
Plantation Overproof \$11
Plantation White \$9

VODKA:

Belvedere \$16
Grey Goose \$13
Ketel One \$12
Tito's \$9

SCOTCH:

Balvenie Doublewood 12 \$18
Dalmore 12 \$19
Dewars White Label \$15
Glenfiddich \$16
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, dragon fruit, 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 + WASABI NUT MIX \$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/\$31

C.H. Beeres riesling - Germany \$13/\$47

Terra d'Oro pinot grigio - California \$13/\$47

Overstone sauvignon blanc - New Zealand \$12/\$43

Storypoint chardonnay - California \$12/\$43

Avelada still rosé - Portugal \$12/\$43

Wycliff brut sparkling - California \$7/\$23

La Marca prosecco - Italy \$11/\$39

RED

Chamisal pinot noir - California \$15/\$55

Cline Seven Ranch merlot - Sonoma Coast \$15/\$55

Franciscan cabernet - California \$13/\$48

Seghesio Angela's Table red zinfandel-California \$15/\$55

Finca El Origen malbec - Argentina \$12/\$43

WINES BY THE BOTTLE:

WHITE/ROSÉ/SPARKLING

J Vineyard chardonnay - California \$82

Rombauer chardonnay – California \$99

Mont Marcal cava - Spain \$49

The Language of Yes rosé – California \$79

Kettmeir pinot grigio – Italy \$77

Borgoluce prosecco - Italy \$58

RED

Gravel Road pinot noir - Oregon \$63

Others - 66 red blend - France \$69

Doña Paula - 1350 red blend - Argentina \$54

Seghesio Old Vine zinfandel - California \$65

Orin Swift 8 Yrs In The Desert red blend – Napa Valley \$98

Orin Swift Papillion red blend – Napa Valley \$130

Napa Cellars merlot - California \$69

Iron & Sand cabernet – Paso Robles \$79

Tooth & Nail - The Stand syrah - Paso Robles \$76

BOTTLE RESERVE LIST:

WHITE/SPARKLING

Frank Family chardonnay - Calistoga \$99

Ca'del Bosco Franciacorta cuvee - California \$101

RED

Ratti borolo - Italy \$135

Mount Peak Gravity red blend - California \$110

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

Buehler cabernet - St. Helena \$105

Pine Ridge cabernet - Napa \$135

The Prisoner cabernet - California \$126

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

SNACKS:

Short Rib Eggroll \$7

Short rib, caramelized onion, white cheddar, wasabi aioli

Veggie Eggroll \$4

Mixed veggies, soy sauce, Calabrian orange jam (VE)

Wagyu Corn Dogs \$9

Yellow corn batter, house ketchup, pickled mustard seed

Chips + Cheese \$4

House tortilla chips, three cheese sauce (VE)

Shrimp Cocktail \$12

Three jumbo black tiger shrimp, cocktail sauce, wasabi aioli, pickled mustard seed, lemon wedge (GF)

Burger Slider \$5

Caramelized onions, white cheddar, brioche bun

Caprese Salad \$5

Mozzarella, heirloom tomatoes, basil, balsamic glaze (VE)

Mac + Cheese \$7

Three cheese sauce, panko topping, parsley (VE)

Wasabi Nut Mix \$6

Wasabi peas, cashews, almonds, Cheez-Its, pumpkin seeds (VE)

Marinated Olives \$6

Hot marinated olives (VE/VG)

Cheddar Jalapeno Popcorn \$4

White cheddar, paprika, dried jalapeños (VE/GF)

DESSERTS:

Sticky Foot \$9

Caramel date bread pudding, whiskey anglaise, house made brown sugar ice cream

Chocolate Peanut Butter Cup \$7

Chocolate ganache, graham cracker crumb, peanut butter mousse

Winter Cheesecake \$9

Brandied pear filling, brown sugar whipped cream

Citrus Bar \$7

Shortcake crust, citrus fruit baked curd, toasted meringue

Affogato \$6

House made brown sugar ice cream and hot espresso

add Frangelico hazelnut liqueur \$5

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.

