

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**

Banana Bread Old Fashioned \$13

Vanilla bourbon, banana liquor, butter pecan syrup, black walnut bitters **try it smoked +\$3**

The Dark Knight \$15

Vanilla bourbon, brown sugar espresso, Frangelico, Kahlua

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

Burn After Reading \$13

Pineapple infused tequila, lime, fresnos, jalapeño, lime crema liquor

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
Camarena \$9
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
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)

GLASS \$12

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

Rum, blueberries, lavender, lemon, mint

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

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

Estancia chardonnay - California \$12/\$43

The Pale Rosé still rosé - France \$12/\$43

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

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

RED

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

Edna Valley merlot - California \$12/\$55

Franciscan cabernet - California \$13/\$48

OZV Zinfandel red zinfandel-California \$11/\$55

Los Cardos by Dona Paula malbec - Argentina \$11/\$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

Lanson Brut champagne - France \$110

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 red blend - California \$76

Orin Swift "Mercury Head" cabernet - California \$275

SNACKS:

Short Rib Eggroll \$7

Short rib, caramelized onion, white cheddar, wasabi aioli

Stuffed Mushrooms \$7

Cremini mushrooms, garlic goat cheese filling (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)

DESSERTS:

Sticky Foot \$9

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

Chocolate Peanut Butter Cup \$9

Chocolate ganache, graham cracker crumb, peanut butter mousse

Cherry Cheesecake Cup \$9

Cherry bourbon glaze, cheesecake filling, graham cracker crumb, lemon zest

Banana Bread \$9

House made banana bread (nut free), brûléed banana, whipped chocolate ganache

Affogato \$6

House made brown sugar ice cream and hot espresso
add Frangelico hazelnut liqueur \$5

Espresso Martini \$15



HAPPY HOUR MENU

Available Tuesday – Friday from 3pm to 6pm

DRINKS

Drafts \$4

Rotating selection of craft beer

Signature Cocktails \$9

Any choice of our signature cocktails

Wells \$6

Titos Vodka, Mi Campo Tequila, Uncle Val's Gin,
Plantation Rum, Benchmark Bourbon

Wine by the Glass \$8

All of our house wines available in an 8 oz pour

BAR BITES

Short Rib Eggroll \$10

Full shareable order of our Short Rib Eggrolls with House braised short rib, caramelized onion, white cheddar, wasabi aioli

Wagyu Corn Dogs \$10

Full shareable order of our Wagyu Corn Cogs with yellow corn batter, house ketchup, pickled mustard seed

Artichoke + Brussels Sprouts Dip \$10

Full shareable order of our Artichoke + Brussels Sprout Dip with caramelized artichokes, Brussels sprouts, toasted pita bread

Buffalo Hush Puppies \$10

Full shareable order of Buffalo Hush Puppies with Buffalo chicken, onion, celery, spicy ranch

HANDCRAFTED SODA: \$5

Butterscotch Root Beer

Grapefruit Soda

COFFEE:

Shot of Espresso \$3 Double Shot \$5

Bold Coffee \$3

Iced Coffee \$6

HOT TEA: \$5

Ask your server for today's selection