

PROHIBITION GASTROPUB

On behalf of Chef John Leonetti, his wife Jill, and little chef Henryk WELCOME!
We are grateful for the opportunity to serve you!
Our scratch menu uses as many locally and sustainably-sourced ingredients as possible.
Please ask about any seasonal offerings.

At Prohibition Gastropub our mission is to serve extraordinary food, pay it forward with our Bee's Knees program (ask your server for more info), provide an inclusive work environment, and a special place to dine with family and friends. Thank you for choosing to dine with us.

APPETIZERS

Candy Coated Jalapeno Poppers GF | 4 pieces- \$9 | 6 pieces- \$14 | 10 pieces - \$18

Roasted jalapeños stuffed with mixed cheeses and roasted garlic wrapped in candied bacon.

Hand Cut Fries GF (Never Frozen!) \$7

Fries or Chips freshly cut to order by hand. Chip flavors include: Salt and Parmesan, BBQ, or Ranch

Prohibition Wings | \$13

Mix of 6 jumbo wings and legs tossed in Prohibition's traditional whiskey or hot BBQ sauce.

Baked Brie | \$14

Goopy cheese wrapped in a puff pastry topped with a seasonal compote and served with toasted baguette bread.

BURGERS & SANDWICHES

Specialty Sauces | Try a side of our house-made ranch, blue cheese, caper, whiskey BBQ, or dirty ketchup (spicy) \$.50 each

The Al Capone Burger | \$16.50**

The burger that made us famous! Coffee infused beef, served on a brioche bun, topped with lettuce, tomato, onion, candied bacon, Tillamook cheddar cheese, "dirty" ketchup and an over easy egg.

Spicy Bootlegger | \$16.50**

Blue cheese, grilled jalapenos, candied bacon, onion strings on our coffee ground infused beef patty grilled to order. Served on a brioche bun.

The Voot | \$16.50**

AKA the Money Burger, 75% coffee-infused beef mixed with 25% crimini, oyster, and shitaki mushrooms topped with onion, tomato, candied bacon, and a fontina cream sauce, served on an Alpine Bakery pretzel bun. *Winner: 2017 Best Burger - Spokane Coeur d'Alene Living Magazine.*

Burger of the Week | \$15**

The team's seasonally-inspired burger (ask your server for current offering) with fries and your choice of a beer, cider or seltzer. Keep the glass (on us)!

Grilled Chicken Sandwich | \$16.50

Tender grilled chicken with a goat horn pepper aioli, pickled red onions, Tillamook cheddar cheese, Brussels sprout chips, a seasonal gastrique and candied bacon.

The Speakeasy Club | \$15

Thick hand-carved turkey, candied bacon, lettuce, tomato, and mayo between lightly grilled sourdough bread.

Soft Drinks: \$3 - Free Refills

Coca Cola Products

Coffee/Tea: \$3 - Free Refills

Coffee - Gemalji blend from Jacob's Java

Parties of 8 or more are subject to an 18% gratuity. GF Buns - \$2

** Cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

GF - Indicates gluten-free, but prepared in a kitchen where nuts, gluten and other potential allergens are present.

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Follow us on Facebook and Instagram to learn more about our story and share your Prohibition experience!
We love getting to connect with our customers.

SIGNATURE ENTREES

All Split Plates \$2

Ombibulous Mac and Cheese | \$15

Hearty penne pasta with bacon, onion, tomato, roasted garlic, and a creamy beer cheese sauce. (Add chicken \$5)
Served with sourdough bread.

Blue Cheese Lasagna | \$15

Chef Leonetti's favorite, filled with chicken, creamy garlic sauce, and a hint of blue cheese. Served with sourdough bread.

Salmon Fish & Chips | \$16

Beer-battered salmon served with our fresh hand cut fries and house-made caper sauce.

Cottage Pie | \$16

Richly seasoned ground beef with peas, carrots, red onions, and topped with mashed potatoes.

SALAD & SOUP

Grilled Wedge Salad GF | \$12

Artisan Romaine flash-grilled and served with cherry tomatoes, red onion, blue cheese crumbles and candied bacon.
Served with blue cheese dressing.

Caesar Salad | \$12

Fresh-cut romaine tossed in house-made Caesar dressing, fresh made croutons, and grated parmesan. Served "Tankard-style" in an Asiago cheese basket.

French Onion Soup | \$7

Slow-cooked caramelized onions in a rich beef broth topped with fresh croutons and a gooey house cheese blend.

Soup du Jour | Cup - \$5 | Bowl - \$8

Add Chicken for \$5, Salmon for \$7

House made dressing choices are: Ranch, Blue Cheese, or Lemon Vinaigrette

DRINKS AND DESSERT

Soft Drinks: \$3 - Free Refills

Coca Cola Products

Coffee/Tea: \$3 - Free Refills

Coffee - Gemalji blend from Jacob's Java

Whisky Chocolate Mousse GF | \$7

****The Bees Knees | \$5** - Giving back is a top priority for us. 100% of your donation will purchase wishlist items for a local charity. Prohibition will supply a hot catered meal, too! Ask your server for more information.
Thank you for helping important charities in our community.