

## STARTERS

**SLOW DOUGH BAVARIAN  
PRETZEL \$9**  
*Make it a Pepperoni Pizza Pretzel*  
\$10  
**SPINACH ARTICHOKE DIP**  
\$14  
**PORK BELLY BITES**  
\$14.5  
*Choice of Sauce – Buffalo, Korean  
Chile, Honey, Cajun Dry Rub or  
BBQ*  
**FRIED PICKLES**  
\$9  
**BIANCA BREAD**  
\$10  
Flatbread with Olive Oil, Red Chile  
Flakes & Parmesan

**GOAT CHEESE FRITTERS 3 for**  
**\$11 / 5 for \$14**  
Fried Goat Cheese Balls Served  
with a Citrus Vinaigrette  
**BRUSSELS SPROUTS**  
\$10  
Fried Brussels Tossed in Sherry  
Balsamic Glaze and Served with  
Sriracha Aioli  
**CHARCUTERIE BOARD**  
\$25  
*Add Extra Meat or Cheese*  
\$5  
**HUMMUS**  
\$12  
**SRIRACHA DEVEILED EGGS 3**  
for \$9 / 5 for \$12

## HOUSE FRIES

Substitute Sweet Potato Fries for \$2  
Add Bacon \$3 / Add Pork Belly \$8  
**PROHIBITION TEXAS FRIES**  
\$8  
Fresh Herbs & Seasoned Salt  
**GARLIC PARMESAN FRIES**  
\$9  
Garlic Butter, Fresh Herbs &  
Cheese  
**BEER CHEESE FRIES**  
\$10  
Beer Cheese Sauce & Bacon  
**HANGOVER FRIES**  
Half \$13 / Full \$18  
Grilled Steak, Beer Cheese, Pico de  
Gallo, Avocado & Sour Cream

**ROMA \$16**  
Pepperoni, Sausage, Onion,  
Artichoke & Mushroom  
**MARGHERITA \$13**  
Fresh Mozzarella, Tomato & Basil  
**PROHIBITION PIE \$15**  
Sausage, Broccoli, Mozzarella,  
Alfredo & Red Pepper Flakes  
**SMOKEY PIG \$16**  
Pork Belly, Bacon, Red Onion,  
Cheddar, Mozzarella & BBQ

## BUILD YOUR OWN

### CRUSTS

Starting at \$11  
Make it Gluten Free \$2

**SAUCES:** House Made Pizza Sauce,  
Alfredo, BBQ & Pesto  
**CHEESES:** Shredded Mozzarella,  
Cheddar, Fresh Mozzarella &  
Parmesan

**VEGETABLES:** Red Onion,  
Mushroom, Black Olives, Tomato,  
Spinach, Artichoke, Broccoli,ini,  
Brussels Sprouts, Jalapeno,  
Pineapple, Potato, Bell Pepper &  
Basil \$1 Each  
**MEATS:** Bacon, Pork Belly,  
Pepperoni, Sausage, Chicken,  
Prosciutto & Steak \$2 Each

## SALADS

Add Avocado \$4 / Chicken \$6 /  
Pork Belly \$8 /  
Steak \$8 / Salmon \$10

**CAPTAIN'S CAESAR**  
\$12  
Romaine, Tomato, Croutons, Caesar  
Dressing  
**GOAT CHEESE SPINACH**  
\$14  
Spinach, Goat Cheese Fritters,  
Grapes, Red Onion & Citrus  
Vinaigrette

**CAPRESE**  
\$13  
Fresh Mozzarella, Tomato, Basil,  
Olive Oil & Balsamic Glaze  
**COBB**  
\$15  
Romaine, Grill Chicken, Bacon,  
Hard Boiled Egg, Blue Cheese  
Crumbles, Tomato & Avocado

## WINGS

6 for \$16 / 10 for \$22  
*Naked or Breaded Served with Ranch  
or Bleu Cheese*  
**SAUCES:** Buffalo, Korean Chile,  
BBQ, Garlic Parmesan, Cajun Dry  
Rub or Lemon Pepper Dry Rub

## SWEETS

**DECADENT CHOCOLATE CAKE**  
\$8  
**LEMONCELLO CAKE \$8**  
**PEACH COBBLER \$10**  
Served with Ice Cream  
**BREAD PUDDING \$10**

## ENTREES

All Sandwiches are Served with  
Fries

*Substitute Sweet potato Fries for \$2 /  
Add Bacon \$4 Add Side Garden or  
Caesar Salad \$5*  
**PROHIBITION BURGER**  
\$14  
½ lb Beef Patty, Cheddar Cheese,  
Lettuce, Tomato, Fried Onion &  
Pickle on Brioche Bun  
**BLTA**  
\$15  
Pork Belly, Lettuce, Tomato,  
Avocado & Rosemary Aioli on Texas  
Toast  
**BOLOGNESE FETTUCCINI**  
\$18  
Fettuccini with House Marinara  
Meat Sauce  
**LASAGNA**  
\$19  
Layers of Pasta, Parmesan,  
Mozzarella, Ricotta and our house  
made meat sauce.  
**CHICKEN PARMIGIANA**  
\$19.5  
Fried Parmesan-Breaded Chicken  
Breasts with Marinara and  
Mozzarella Served with a side of  
Bolognese Fettuccini  
**SALMON**  
\$19.5  
Pan Seared Salmon with Brussels  
Sprouts  
**RIBEYE STEAK**  
\$22  
10 oz. Ribeye Served with Two Sides  
(Ask Your Server)

## SOCIAL HOUR

*Monday – Sunday*  
*4 PM – 7 PM*  
Well Drinks \$4.5  
House Wines \$5  
\$1 Off Cocktails  
\$2 Off Draft Beers  
\$5 Old Fashioneds & Frozen Drinks  
\$6 Soft Pretzels, Fries, & Fried Pickles

*\*\*Consuming Raw or Undercooked Meats, Poultry, Seafood,  
Shellfish or Eggs May Increase Your Risk of Foodborne Illness*

