

PROHIBITION KITCHEN

119 St. George Street, St. Augustine, FL

PK’S CHEFS STRIVE TO SHOWCASE THE FINEST LOCAL FARMERS, FISHERMEN, BUTCHERS & BAKERS.

SMALL PLATES & SNACKS

GERMAN STYLE PRETZEL **14**
ground mustard & beer cheese dip

PORK RINDS **08**
cooked to order then tossed in choice of salt & vinegar or whiskey dry rub

COUNTY LINE BOILED PEANUTS **07**

SKIN ON FRENCH FRIES **07**

CRISPY BRUSSEL SPROUTS **10**
tossed in caesar and lemon

DEVEILED EGGS **14**
seasonal chef’s selection

SHRIMP COCKTAIL **18**
our traditional cocktail sauce & lemon

POUTINE **14**
fries topped w/ cheese curds, brown gravy, sour cream & chives

CHARCUTERIE & CHEESE **24**
seasonal accoutrements & garnishes

MAC AND CHEESE **14**
cavatappi pasta, three cheese blend, crushed pork rinds, fine herbs
add grilled or fried chicken thigh **+08**
add grilled flat iron **+10**
add sautéed shrimp **+11**
add lobster **+22**

CRISPY WINGS **18**
10 wings with choice of sauce or rub:
smoked whiskey bbq, spicy datil, local honey mustard, PK buffalo,
Salt & Vinegar Rub, Whiskey Dry rub
*Served w/ ranch or bleu cheese

FRIED PICKLES **12**
buttermilk marinated fried dill pickle chips served with ranch

CHICKEN POT PIE **20**
garlic parm mashed potatoes, housemade pot pie gravy, fried chicken thigh, housemade buttermilk biscuit

PK PREMIUM SIDES 07

UPGRADE YOUR SIDE TO A PK PREMIUM **+4**
SMOKED CHEDDAR GRITS
SWEET POTATO TOTS
DATIL COLLARDS
GARLIC PARM MASHED POTATO
CRISPY BRUSSEL SPROUTS
SEASONAL PICKLED VEG
GRILLED ASPARAGUS

SOUPS & SALADS

BEER CHEESE SOUP **4/7**
pretzel crumbles

SOUP OF THE DAY **4/7**
rotating housemade soup

SUPER BOWL SALAD **18**
baby kale & friends, housemade green goddess dressing, avocado, asparagus, quinoa, snap peas, cucumber, pickled egg, toasted pumpkin seeds

*ADD TO ANY SALAD: CHICKEN BREAST **+08** FLAT IRON STEAK **+10** SHRIMP **+11** GROUPER **+15**

CRAFT BURGERS & SANDWICHES

Fresh ground 100% signature blend of short rib, brisket, and sirloin. Served on a brioche bun with a side of fries. Upgrade to a cup of soup, a side salad, or a PK Premium Side **+02**

Sub grilled/fried chicken breast **+02**

PK SIGNATURE BURGER **20**
½ lb. house blend of short rib, brisket, sirloin, smoked bacon red onion jam, fried egg & red dragon cheese

WHISKEY BBQ BURGER **19**
smoked cheddar, bacon, whiskey bbq sauce & French’s onions

THE BOOTLEGGER BURGER **20**
smoked bacon, fried pickled green tomato, house pimento cheese, arugula

TRIPLE MUSHROOM SWISS BURGER **19**
shiitake, button & oyster mushrooms, roasted garlic aioli & Swiss cheese

THE GARDEN GURU **19**
black bean burger, garlic aioli, roasted bell peppers, arugula & avocado

BUILD YOUR OWN BURGER 17

Fresh ground 100% Signature blend of short rib, brisket, and sirloin. Served on a brioche bun with a side of fries. Upgrade to a cup of soup, a side salad, or a PK Premium Side **+02**

Sub grilled/fried chicken breast **+02**

TOPPINGS:

FREE – lettuce, tomato, dill pickles, red onions

EXTRA **\$1** – roasted garlic aioli, fried egg, crispy onions, arugula, cheddar, swiss, american cheese, pepper jack, pickled green tomato, whole grain mustard, jalapenos, datil mustard, whiskey bbq

PREMIUM **\$2** – smoked bacon, avocado, caramelized onions, sautéed bell peppers, smoked gouda, cheese curds, bleu cheese crumbles, three mushroom blend, fried pickled green tomatoes, pickled red onions

GOURMET **\$3** – bacon jam, goat cheese, short rib, red dragon cheese, smoked cheddar, house made pimento cheese

PK MAINS

STOUT BRAISED SHORTRIB **35**
braised boneless shortrib, smoked cheddar grits, datil collards, southern tomato gravy, housemade biscuit

REDEYE RIBEYE **45**
espresso-rubbed 13 oz ribeye, garlic parm mashed potatoes, grilled asparagus, bourbon demi

BONE-IN PORK CHOP **35**
brined heritage pork chop, peach glaze, garlic parm mashed potatoes, collard greens

GROUPER **33**
pan seared, blackened, or grilled, mashed potato, grilled asparagus, corn relish, lemon compound butter

SHRIMP & GRITS **32**
shrimp, housemade tasso ham, smoked cheddar grits, cajun cream sauce, housemade biscuit

CAPRESE CAESAR **18**
roma tomato, fresh mozzarella, parmesan reggiano, sourdough crouton, balsamic reduction, housemade caesar

BLACK N’ BLEU **25**
flat iron steak, field greens, heirloom cherry tomatoes, roasted bell peppers, pickled onions, bleu cheese crumbles & honey balsamic vinaigrette

PK COBB SALAD **20**
chopped romaine, pickled red onion, pickled egg, bacon jam, fried chicken, avocado, smoked cheddar, & honey mustard

FRIED CHICKEN SANDWICH **18**
sliced tomato, pickled green tomato, lettuce & buttermilk ranch
*Also available grilled

FLAT IRON SANDWICH **20**
marinated flank steak, triple mushroom, sofrito, dijon aioli, red dragon cheese on pressed cuban bread

VEGETARIAN REUBEN **15**
corned beets, datil sauerkraut, Swiss cheese & Russian dressing on marble rye

CRISPY FLOUNDER **18**
cornmeal fried flounder served on a toasted cuban roll w/ crisp datil slaw & sliced tomato

SHORT RIB GRILLED CHEESE **19**
24 hour braised short rib, cheddar cheese, sofrito (seasoned tomatoes, onions, & bell peppers) & garlic aioli on sourdough bread

MAINE LOBSTER ROLL **38**
100% wild caught Maine lobster, old bay, shallots, celery & lemon mayonnaise served on a toasted white roll

HANDSPUN MILKSHAKES & FLOATS

no alcohol **9**
with alcohol **13**

COOKIES & CREAM WITH CHOCOLATE LIQUEUR

HOT FUDGE BROWNIE WITH BOURBON

PEANUT BUTTER CHOCOLATE WITH PEANUT BUTTER WHISKEY

ROOT BEER FLOAT **8**

SEASONAL MADI CAKE SHAKE WITH MADI RUM **11**

SEASONAL DESSERT 10

PRETZEL BREAD PUDDING
peanut butter & chocolate
*PLEASE ALLOW AT LEAST 10 MINUTES TO PREPARE

CRÈME BRÛLÉE
monthly chef selection

MADI RUM CAKE
monthly chef presentation

\$5 SPLIT PLATE CHARGE



EXECUTIVE CHEF: BEN LOOSE

THE PROHIBITION POST

Weather Forecast
High: 80 | Low: 67

Seize Whiskey Boat in St. Augustine

Sheriff Boyce and deputies early today seized an incoming liquor craft in the river within the city limits and confiscated the vessel and 120 cases of liquor. The rum runners deserted the craft when warned of the approach of the officers by pistol shots fired by one of the guards and cut the boat adrift. Sheriff Boyce waded neck deep into the water to pull the boat in.

Presidential Proclamation to Repeal Prohibition, 12-05-1933

Sec. 2. The transportation or importation into any State, Territory, or possession of the United States for delivery or use therein of intoxicating liquors, in violation of the laws thereof, is hereby prohibited.

"Sec. 3. This article shall be inoperative unless it shall have been ratified as an amendment to the Constitution by conventions in the several states, as provided in the Constitution, within seven years from the date of the submission hereof to the States by the Congress."

WHEREAS section 217 (a) of the act of Congress entitled "AN ACT To encourage national industrial recovery, to foster competition, and to provide for the construction of certain useful public works, and for other purposes", approved June 16, 1933, provides as follows:

"Sec. 217. (a) The President shall proclaim the date of --

(1) the close of the first fiscal year ending June 30 of any year after the year 1933, during which the total receipts of the United State (excluding public-debt receipts) exceed its total expenditures (excluding public-debt expenditures other than those chargeable against such receipts), or

(2) the repeal of the eighteenth amendment to the Constitution, whichever is the earlier."

ROOSEVELT ENDS PROHIBITION!



The Eighteenth Amendment (Amendment XVIII) of the United States Constitution established the prohibition of "intoxicating liquors" in the United States. The amendment was proposed by Congress on December 18, 1917, and was ratified by the requisite number of states on January 16, 1919. The Eighteenth Amendment was repealed by the Twenty-first Amendment on December 5, 1933.

The Eighteenth Amendment was the product of decades of efforts by the temperance movement, which held that a ban on the sale of alcohol would ameliorate poverty and other societal issues. The Eighteenth Amendment declared the production, transport, and sale of intoxicating liquors illegal, though it did not outlaw the actual consumption of alcohol. Shortly after the amendment was ratified, Congress passed the Volstead Act to provide for the federal enforcement of Prohibition.

The Volstead Act declared that liquor, wine, and beer all qualified as intoxicating liquors and were therefore prohibited. Under the terms of the Eighteenth Amendment, Prohibition began on January 17, 1920, one year after the amendment was ratified.

Although the Eighteenth Amendment led to a decline in alcohol consumption in the United States, nationwide enforcement of Prohibition proved difficult, particularly in cities. Organized crime and other groups engaged in large-scale bootlegging, and speakeasies became popular in many areas. Public sentiment began to turn against Prohibition during the 1920s, and 1932 Democratic presidential nominee Franklin D. Roosevelt called for the repeal of the Eighteenth Amendment in his platform. The Twenty-first Amendment repealed the Eighteenth Amendment in 1933, making the Eighteenth Amendment

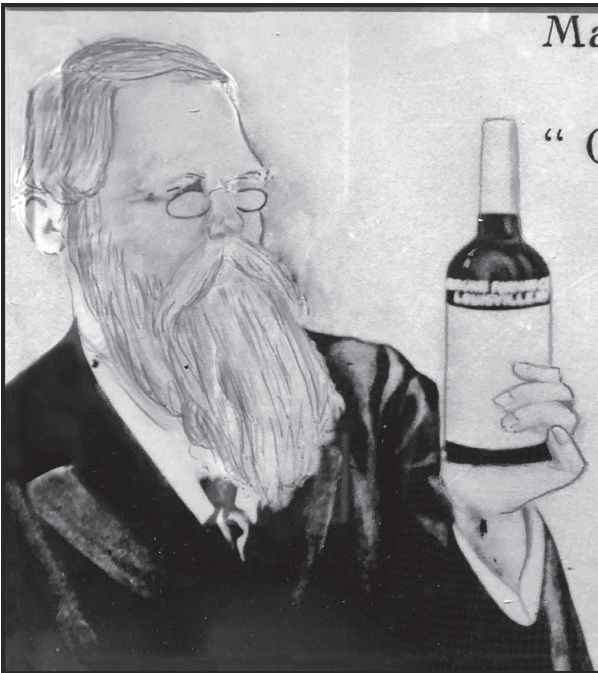
the only amendment to the U.S. Constitution ever to be repealed in its entirety.

Section 1. After one year from the ratification of this article the manufacture, sale, or transportation of intoxicating liquors within, the importation thereof into, or the exportation thereof from the United States and all the territory subject to the jurisdiction thereof for beverage purposes is hereby prohibited.

Section 2. The Congress and the several States shall have concurrent power to enforce this article by appropriate legislation.

Section 3. This article shall be inoperative unless it shall have been ratified as an amendment to the Constitution by the legislatures of the several States, as provided in the Constitution, within seven years from the date of the submission hereof to the States by the Congress.

Old Forester : It Will Stand The Test



Many, many times a day
Discriminating doctors say:
" Old Forester will life prolong
And render old age hale and
strong."

OLD FORESTER WHISKY

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Old No. 7

An old-time Sour Mash Whiskey, honestly made and properly aged. Has the endorsement of the medical profession.

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