

THE UNDERGROUND

AT THE MOB MUSEUM

ADVOCATES OF PROHIBITION BELIEVED ITS PASSAGE IN 1920 WOULD USHER IN A NEW ERA OF HEALTHY LIVING, FAMILY HARMONY AND POLITICAL INTEGRITY. IN FACT, THE DRINKS KEPT FLOWING AND PROHIBITION FUELED THE GROWTH OF ORGANIZED CRIME AND POLITICAL CORRUPTION.

SPEAKEASIES SPROUTED BY THE THOUSANDS, CULTIVATING JAZZ MUSIC, DANCE CRAZES AND THE RISE OF THE FLAPPERS — YOUNG WOMEN WHO EMBRACED BOLD FASHIONS AND LIBERATED BEHAVIOR. MOBSTERS PROFITED, WHILE PAID-OFF POLICE AND POLITICIANS LOOKED THE OTHER WAY.

THE UNDERGROUND AT THE MOB MUSEUM IS A LIVING EXHIBITION, ENCOMPASSING THE CULTURE OF PROHIBITION AND EVOKING THE GRIT AND GLAMOUR OF THE ROARING '20S.

RAISE A GLASS TO THE PAST, DRINK WHAT THEY DRANK AND REMEMBER — YOU WERE NEVER HERE.

COCKTAILS

GIGGLE WATER

Seasonal Fruit-Infused Vodka, Lillet, Bitters, Sparkling | 15

“Giggle Water” was one nickname for illegal alcohol. Our creation combines fruit-infused vodka with Lillet plus sparkling wine similar to the French 75, a popular 1920s gin and bubbly drink.

BEE’S KNEES

Strawberry-Infused Gin, Lemon, Jalapeño Honey | 14

The Bee’s Knees was a popular Prohibition-era drink. Its name is an homage to dancer Bee Jackson, who is credited with popularizing the Charleston. Jackson’s exposed knees were the talk of Broadway and beyond. Our twist on the classic cocktail adds jalapeño for a kick that’s sure to make you dance.

BATHTUB FIZZ

Gin, Sloe Gin, Aperol, Sugar, Lemon, Egg White*, Bitters | 15
Bathtub Fizz with Bathtub | 35

Prohibition-era bootleggers leased small stills to families to make illegal liquor at home. People called it “bathtub gin” because the high-proof spirit was cut with water from their bathtub faucets. Our version of the classic Sloe Gin Fizz uses higher-quality ingredients, but you still get the bathtub experience.

MOONSHINE MAYHEM

House-Distilled Moonshine, Pineapple, Tea, Cardamom | 14

When Al Capone moved to Miami in the late 1920s, the tropical climate inspired his in-house bartender to invent more exotic drinks. This cocktail boasts a rich palette of flavors, including pineapple, tea and cardamom. When delicate spices meet our house-distilled Moonshine, only Mayhem can result.

LIBERTY’S LAST WORD

House-distilled Cinn-City Moonshine, Luxardo, Herbal Liqueur, Lime | 15

This twist on the Last Word cocktail pays homage to the Prohibition-era tale of Liberty’s Last Stand. The Las Vegas speakeasy was a front set up by the Justice Department’s Prohibition Bureau and helped catch more than 100 bootleggers.

EVERYTHING’S JAKE

House-distilled Ginger Jake Moonshine, Chile Liqueur, Lemon, Jalapeño Honey, Bitters, Egg Whites* | 15

Known as “Jake” during Prohibition, an over-the-counter medicinal alcohol crafted with Jamaican ginger was all the rage, but tainted batches came with the risk of paralysis. This spin on a sour combines our Ginger Jake Moonshine with fresh citrus, chile liqueur and a tinge of jalapeño honey for a playful kick.

THE UNDERGROUND DAIQUIRI

Aged Rums, Lime, Sugar | 15

Daiquiris have been a perennial favorite since the early 1900s when an American engineer in Cuba is credited with creating them. The Underground’s decadent version blends 12-year, 15-year, 18-year and 23-year rums.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

THE UNDERGROUND OLD FASHIONED

Bourbon, Vanilla Bean, Brown Sugar, Bitters | 15
Old Fashioned with The Underground Keepsake | 40

James Pepper devised this classic bourbon cocktail in 1880 in Louisville. After moving to the Waldorf Astoria in New York City, Pepper's concoction spread like wildfire. Enjoy ours with some light reading material.

THE MARLOW

Bourbon, Sherry, Blackberry, Lemon, Rosemary | 15
The Marlow with The Underground Keepsake | 40

Inspired by a bourbon lover with a soft spot for sherry, this secret twist on a classic marries richness with velvety smooth textures to bring out one sexy sip packed with refreshing no-nonsense and a hint of sass.

A WILD HARE

Rye, Carrot, Allspice, Sage, Brown-Butter Syrup, Bitters | 14

The use of carrots as a sweetener during the sugar rationing of World War I increased their popularity into the 1920s, but period film star Clark Gable took the vegetable's popularity to new heights. His carrot-chomping scene in 1934's "It Happened One Night," helped to inspire a new leading man, a wild hare that soon became known as Bugs Bunny.

TEQUILEROS COOLER

Tequila, Mezcal, Triple Sec, Hibiscus, Cucumber, Lime, Mint | 15

The Caribbean had rumrunners while Mexico had tequileros. Throughout the 1920s, tequila makers who produced the spirit legally in Mexico hired runners to smuggle the spirit into the U.S. This cocktail is a refreshing blend of two signature Mexican-made agave spirits, tequila and mezcal and signature cooler flavors.

TASTING FLIGHTS

AMERICAN INFLUENCE

A flight of four distinctive bourbons | 35

Bourbon is America's spirit. Influenced by immigrant groups' cultural traditions, experience the complexity and diversity of this corn-based whiskey known for its sweet and oaky flavor notes.

WHISKEYS OF THE WORLD

A flight of four international whiskeys | 45

Delight your palate with a tasting flight that explores the large, diverse world of this spirit. Sample the variations present in Irish whiskey, Scotch, bourbon, and Japanese whisky.

MOONSHINE OF THE MUSEUM

A flight of four house-distilled The Mob Museum moonshines | 20

Rooted in Prohibition American culture, enjoy a selection of award-winning Moonshines, crafted right here in the basement of The Mob Museum.

BOTTLES

BUDWEISER | 7

Missouri. American Lager, 5% ABV

PABST BLUE RIBBON | 7

Wisconsin. American Lager, 4.74% ABV

MODELO ESPECIAL | 7

Mexico. Lager, 4.4% ABV

BUD LIGHT | 7

Missouri. American Light Lager, 4.2% ABV

SIERRA NEVADA PALE ALE | 7

California. American Pale Ale, 5.6% ABV

FIRESTONE

WALKER 805 | 7

California. American Blonde Ale, 4.7% ABV

STONE BREWERY IPA | 7

California. India Pale Ale, 6.9% ABV

SEATTLE CIDER CO | 7

Washington. Dry Hard Cider, 6.5% ABV

SMITHWICK'S | 7

Ireland. Red Ale, 4.5% ABV

WINES BY THE GLASS

REDS

CABERNET SAUVIGNON | 11

Louis Martini. California

MERLOT | 12

Coppola Director's Cut. California

SUPER TUSCAN | 12

Argiano. Italy

PINOT NOIR | 12

Folly of the Beast. California

WHITES

CHARDONNAY | 12

Bogle Phantom. California

MOSCATO | 10

Bella Sera. Italy

PINOT GRIGIO | 12

Borgo Magredo. Italy

SAUVIGNON BLANC | 12

Crowded House. New Zealand

SPARKLING

PROSECCO | 10

La Marca. Italy

BLANC DE BLANC | 12

La Courtage. France

SPARKLING ROSÉ | 12

La Courtage. France

CHAMPAGNE | 14

Collet. France

NON-ALCOHOLIC

RASPBERRY LAVENDER FIZZ | 7

Raspberry, Lavender, Lemon, Soda

THE TEST PILOT | 7

Juniper Berry, Elderflower, Cherry, Soda

PINEAPPLE SMASH | 7

Pineapple, Gum Syrup, Lime, Grenadine, Soda

SHAREABLES

PRETZEL BITES with beer cheese | 9

All hail Emil Frey! Good ol' Emil invented Velveeta in 1918 in Monroe, New York. The processed cheese product was originally advertised as a health food. During Prohibition, several other companies made their own versions of Velveeta, including Pabst Blue Ribbon. If you can't make beer, might as well make a processed cheese product, right?

SPINACH & ARTICHOKE DIP | 12

with truffle oil and toasted pita

In 1935, New York City Mayor Fiorella La Guardia banned artichokes after "The Great Artichoke War" gripped the city. The war occurred as Ciro "Artichoke King" Terranova took hold of the city's artichoke market and began importing the cheap vegetable from California to satisfy New York's Italian immigrant communities. Between 1925 and 1935 Terranova was estimated to have made a million dollars a year on the racket.

CHARCUTERIE PLATE | 18

Selection of meats and cheeses with pickled vegetables, spicy mustard and toasted bread

In the 1920s, many homes still lacked refrigerators, so preserved meats were often served at cocktail parties. An array of meats and cheeses is the perfect complement to an alcoholic drink, as the salt and fat in these foods enhance the flavors in alcohol.

MEZZE PLATE | 14

Roasted red pepper hummus, olive tapenade, cucumber tzatziki, carrots, feta and toasted pita

A key element of vegetarianism's evolution can be traced to the Prohibition era: the refrigerator. Refrigerators became a common appliance in the 1920s as they kept fresh foods from spoiling so quickly. One result of that popularization: more vegetable consumption. Our mezze plate is an homage to the early years of the vegetarian movement in America.

BEER-BRAISED BEEF SLIDERS | 12

with white cheddar, spicy aioli and pepper relish

Originally, the term "sliders" referred to small burgers steamed on a griddle over a bed of onions. White Castle, the original fast food hamburger chain, popularized sliders when it opened its first store in Kansas in 1921. Now, sliders refer to most bite-sized hot sandwiches served on buns.

MEATBALLS with marinara and mozzarella | 12

During Prohibition, many cafes and speakeasies were owned and operated by Italian Americans who served pasta and pizza alongside illicit booze. Speakeasy patrons across the country developed a taste for mozzarella and marinara sauce that continues to this day.

12" CHEESE PIZZA | 14

Toppings \$.50 each: sausage, pepperoni, prosciutto, red onion, mushrooms, roasted red pepper, olives, pepperoncini, jalapeños, roasted garlic, basil, extra cheese

Italian immigrants brought pizza, their favorite street food, to America. The first pizzeria in the United States was Lombardi's in Manhattan, New York, which opened in 1905. By the early '30s, most Italian neighborhoods had pizzerias.

DESSERTS

CANNOLI TRIO | 12

Fried pastry dough filled with a sweetened ricotta cheese three ways – Classic, Pumpkin Caramel and Tiramisu. Contains nuts.

The 1920s marked a period of significant Italian immigration to the United States, and Italian immigrants brought along their culinary traditions. As a result, Italian desserts like cannoli became a part of the American culinary landscape.

THE RUM RUNNER | 10

Rum cake topped with pineapple, rum raisin ice cream and rum caramel sauce

In honor of the rumrunners who kept American bars stocked during Prohibition, take a culinary voyage to the Caribbean with this boozy, sticky rum cake. Luckily, you won't need to depart for dangerous waters to enjoy this sweet, decadent dessert!

SICILIAN-STYLE CHEESECAKE | 9

Ricotta cheesecake topped with choice of strawberry-champagne or huckleberry chocolate compote

Prohibition-era revelers discovered new foods at the many Sicilian-owned speakeasies that cropped up in the 1920s. Ricotta cheesecake, a lighter and more textured variety, might become your new favorite after experiencing this shareable slice.

DESSERT COCKTAILS

IRISH COFFEE | 12

Whiskey, Sugar, Cream

ESPRESSO MARTINI | 14

Espresso Bean-Infused Vodka, Sugar, Espresso

LAST NIGHT IN VEGAS | 15

Bourbon, Fernet-Branca Menta, Cold Brew Coffee

GOLDEN INDULGENCE | 15

Cognac, Banana Liqueur, Chocolate, Brown Sugar, Cream, Nutmeg

COFFEE

COFFEE | 3.5

ESPRESSO | 3.5

CAPPUCINO | 5

LATTE | 5

MOCHA | 5

COLD BREW | 4.5

DRAFTS

TENAYA CREEK PILSNER | 8

Henderson, NV, 5.5% ABV

A bright and crisp Golden Lager made in the style of a European Pilsner with perfectly balanced malt and hop.

TENAYA CREEK GYPSY FADE IPA | 8

Las Vegas, NV, 5.9% ABV

Brewed with citrus forward hops, this tropical-style IPA has notes of mango and tangerine. Easy drinking and refreshing.

INDIAN WELLS WHISKEY BARREL-AGED AMBER | 9

Inyokern, CA, 12% ABV

Indian Wells Whiskey Barrel Amber Ale is aged and lagered in an Evan Williams Whiskey Barrel. These were made in small batches using pure Indian Wells Spring Water. It has notes of toffee, oak and sweet malt.

WASATCH BLUEBERRY HEFE | 8

Salt Lake City, UT, 4.8% ABV

American Style Hefeweizen infused with juicy blueberry that melds into a light and refreshing hefeweizen.

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WHISKEY

2 oz pours

BOURBON

Bakers 7 Yr	20	Hand Barrel Double Oak	18
Barrell 15 Yr	60	Henry McKenna Single Barrel	16
Barrell Dovetail Gold	70	Knob Creek	14
Barrell Dovetail Grey	60	Maker's Mark	12
Barrell Gold Bourbon	70	Maker's 46	18
Basil Hayden	16	Noah's Mill	20
Basil Hayden Red Wine Cask	18	Nulu Small Batch	22
Blanton's	20	Old Forester 1920 Prohibition	20
Elijah Craig Barrel Proof	20	Smoke Wagon Uncut	18
Elijah Craig Small Batch	18	Willett Potstill	18
Four Roses Small Batch	16	Willett 8 Yr Wheated	54
Four Roses Small Batch Select	24	Woodford Reserve	18
Hand Barrel Single Barrel	20		

RYE

Basil Hayden Dark Rye	18	WhistlePig 15 Yr	50
Bulleit Rye	16	WhistlePig Farmstock	24
Knob Creek Rye	16	WhistlePig Piggyback	18
WhistlePig 10 Yr Straight Rye	26	Wilderness Trail Rye	14
WhistlePig 12 Yr	26	Woodford Reserve Rye	18

WHISKY

Arbeg Uigeadail	32	Jura 10 Yr	22
Arbeg Wee Beastie	20	Jura 18 Yr	38
Baller	18	Kayio Cask Strength	14
Benriach 12 Yr Non Peat	16	Kayio The Peated	16
Benriach 1997	90	Longrow	16
Benriach Smoky 12 Yr	24	Macallan 12 Yr Fine Oak	20
Dalmore 15 Yr	24	Monkey Shoulder	18
Dalmore 18 Yr	34	Oban 14 Yr	24
Glen Grant 18 Yr	32	Red Spot	60
Glenfiddich 12 Yr	18	Shibui Virgin Oak 10 Yr	34
Glenlivet 12 Yr	18	Springbank 10 Yr	18
Glenlivet 21 Yr	100	Toki	12
Glenlivet Enigma	26	Yamazaki 12 Yr	45
Green Spot	30		

BRING HOME OUR MOONSHINE

MOONSHINE MADE IN-HOUSE AT THE UNDERGROUND DISTILLERY

THREE-PACK *MOONSHINE*



Perfect for a night in, gifting or sharing with friends, our moonshines are a result of our unwavering commitment to using only the finest ingredients and time-honored techniques. The three-pack is not just a collection of spirits; it is an invitation to savor the artistry and passion of The Underground.

Signature, The Goodfella's Vanilla, Ginger Jake, Huckleberry Hideout, The Fuzz and Peppermint

28.95 (Select any three 50 ml bottles)

THE MOB MUSEUM

MOONSHINE



Hooch as smooth as ours would have made bootleggers rich and speakeasies the talk of the town. With notes of buttery, sweet popcorn, you won't find moonshine like this anywhere else.

31.95 (750 ml) | 18.95 (375 ml) | 9.95 (50 ml)

GINGER JAKE *MOONSHINE*



Jamaica Ginger (or Jake) was a popular spirit during Prohibition, as it could be legally purchased at local corner stores due to its alleged medicinal benefits. Jake's side effects were a source of songwriting inspiration for many blues artists.

29.95 (750 ml) | 18.95 (375 ml) | 8.95 (50 ml)

PEPPERMINT *MOONSHINE*



Infused with cool, refreshing peppermint – this limited-edition holiday ‘shine will make your season brighter. Take a sip of Peppermint Moonshine to turn up the heat. This moonshine is perfect on its own or mixed into your favorite holiday beverage.

29.95 (750 ml) | 8.95 (50 ml)

THE GOODFELLA'S VANILLA *MOONSHINE*



The Goodfella's Vanilla starts with Signature Moonshine as a base and is infused with Madagascar vanilla beans and brown sugar, creating a sweet sip that is as smooth as a wise guy – but packs a rich punch.

29.95 (750 ml) | 8.95 (50 ml)

HUCKLEBERRY HIDEOUT *MOONSHINE*



Huckleberries have long been sought after for their flavor. During Prohibition, moonshiners would fire up stills in hideouts across the Pacific Northwest's berry-covered mountains. Inspired by those bootleggers, we crafted our own Huckleberry ‘shine, which turned out so good we couldn't keep it hidden.

29.95 (750 ml) | 8.95 (50 ml)

THE FUZZ *MOONSHINE*



When you're packing ‘shine this good, the Fuzz is sure to be hot on your trail. Full of ripe, juicy, straight-from-the-orchard peach flavor, a shot – or two – is perfect in a cocktail and it's mighty fine served straight up. Seriously, when it comes to hooch, it doesn't get any sweeter than this.

29.95 (750 ml) | 8.95 (50 ml)