

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.

SOUVENIR BOTTLES AVAILABLE NOW

ASK YOUR SERVER FOR MORE INFORMATION



MOONSHINE

Some savvy bootleggers were successful at making moonshine that pleased the palate. Our house-distilled moonshine follows in this tradition, as authentic as it can safely get.

We make it with 100% corn and bottle it at 50% ABV. **Flavored varieties available.**



VODKA

The first vodka cocktails appeared on the heels of Prohibition and cemented the spirit's place as a barroom staple.

Stock your bar with our take on this classic libation. 100% corn-based vodka crafted to be the very best of then and now.

COCKTAILS

GIGGLE WATER

Seasonal Fruit-Infused Vodka, Lillet, Bitters, Sparkling \$14

"Giggle Water" was one of many nicknames 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. Despite being kind of fancy, you simply must giggle.

THE GEM

Vodka, Elderflower, Grapefruit, Egg White*, Basil \$14

The Gem saloon operated in the red-light district of early Las Vegas. This vodka beverage mixes grapefruit juice, egg whites and Elderflower, a sweet European cordial. Except for eggs, those ingredients didn't exist in Las Vegas during the 1920s.

LOCK & KEY

Gin, Tea, Vermouth, Blueberries, Sugar \$14

Legend has it this gin cocktail was a favorite of two-faced Prohibition agents, busting speakeasies by day, frequenting them by night. The sweet fusion of tea, blueberries and vermouth is sure to make you two-faced, too. Happy when your glass is full, so sad while waiting on another.

BEE'S KNEES

Gin, Lemon, Jalapeño Honey \$12

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 jalapeno for a little kick that's sure to make you dance.

CORPSE REVIVER #2

Gin, Curaçao, Lillet, Lemon, Absinthe \$14

This supposed hangover cure would be traditionally consumed with the toast, "Cheers to the hair of the dog that bit you." As a robust gin drink, it works both ways. The "Savoy Cocktail Book" of 1930 reported "four of these in swift succession will unrevive the corpse again."

SOUTHSIDE

Gin, Lemon, Mint, Sugar \$12

Reportedly a favorite of Al Capone and his cohorts in Chicago's South Side, the delicious mixture of sweet and aromatic ingredients was used to hide the bathtub gin. No one was going to tell Capone that his gin wasn't smooth, and when enjoying a Southside, there was simply no need.

BATHTUB FIZZ

Gin, Sloe Gin, Aperol, Sugar, Lemon, Egg White*, Bitters \$14

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. This version of the classic Sloe Gin Fizz uses higher-quality ingredients, but you still get the bathtub experience.

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

COCKTAILS

UNDERGROUND OLD FASHIONED

Bourbon, Vanilla Bean, Brown Sugar, Bitters \$14

This classic bourbon cocktail is attributed to bartender James Pepper, who devised it 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 \$14

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.

ROCK & RYE

Rye, Cherries, Citrus, Spices, Rock Candy \$12

A version of this beverage was misleadingly sold in the late 19th century as a medicinal remedy for illness and sore throats. With rock candy, citrus and cherries pleasingly paired with rye whiskey, this decadent combination would make any of us imagine a cold coming on.

BLINKER

Rye, Grapefruit, Raspberry, Lavender \$12

This one-time chic, but then "lost" Prohibition-era cocktail was described in Patrick Gavin Duffy's "The Official Mixer's Manual" in 1934. Our Blinker combines grapefruit juice with raspberry syrup and a touch of fragrant lavender.

RATTLESNAKE

Rye, Lemon, Sugar, Egg White*, Absinthe \$12

Similar to a whiskey sour, this cocktail is a clever mix of aged rye with egg white, absinthe, lemon and sugar. Harry Craddock's 1930 "Savoy Cocktail Book" declared that this drink was "so named because it will either cure rattlesnake bite, or make you see them."

REMEMBER THE LIZZIE D

Scotch, Cynar, Orgeat, Grapefruit \$14

The Lizzie D was a rum-running tugboat that sunk off the New York coast in 1922. Fifty-five years later, wreck divers found the vessel and retrieved dozens of bottles of Scotch and other spirits. This commemorative cocktail combines Scotch with amaro, orgeat and grapefruit. Order one now, and raise a glass to the long-lost crew of the Lizzie D.

HEMINGWAY'S MUSE

Rum, Chartreuse, Grapefruit, Luxardo, Lime \$14

Inspired by the Hemingway Daiquiri, this cocktail is the perfect catalyst for a storied evening. The Hemingway Daiquiri was created for legendary writer and imbibor Ernest Hemingway at the Floridita bar in Havana. Our version adds chartreuse to the original recipe for a light, botanical twist.

AIRMAIL

Dark Rum, Lime, Honey, Sparkling \$14

The recipe for this concoction appeared in an advertising brochure for Bacardi rum in 1930, the same year Cuba started regular airmail service. It's a delightful blend of honey and lime, elevated with sparkling wine.

COCKTAILS

GINGER JAKE

Moonshine, Ginger, Lime, Spices \$10

Ginger Jake was a popular over-the-counter medication in the 1920s. The gingery, boozy tonic—which was as potent as 180 proof—usually was sold to pharmacy customers with a wink. Our cocktail version features homemade moonshine, and the taste is a clear giveaway it's just too good to be good for you.

MOONSHINE SMASH

Moonshine, Fresh Fruit, Sugar, Bitters \$12

This seasonal take on a Whiskey Smash incorporates Underground moonshine, fresh fruit and bitters. The use of sweet corn moonshine in this version of the classic cocktail really lets the fruit flavors shine.

MOONSHINE MAYHEM

Moonshine, Pineapple, Tea, Cardamom \$12

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 Underground Moonshine, only Mayhem can result.

COFFEE COCKTAILS

IRISH

Whiskey, Sugar, Cream \$10

AMERICAN

Applejack, Cinnamon, Brown Sugar, Cream \$10

LAST NIGHT IN VEGAS

Bourbon, Fernet Menta, Cold Brew Coffee \$14

ESPRESSO MARTINI

Espresso Bean-Infused Vodka, Sugar, Espresso \$12

NON-ALCOHOLIC

KEEP SOBER COCKTAIL

Grenadine, Lemon, Elderflower Tonic \$7

ROSEMARY GRAPEFRUIT FIZZ

Grapefruit, Rosemary, Tonic \$7

RASPBERRY LAVENDER FIZZ

Raspberry, Lavender, Lemon, Soda Water \$7

CAPPUCCINO \$3

ICED COLD BREW \$4

MOCHA \$3

LATTE \$3

ESPRESSO \$2

DRIP COFFEE \$2

DRAFTS

ZAP ON TAP \$8

Nevada. A rotating beer inspired by Zappos employees.
Ask your Bartender for more details.

TENAYA CREEK PILSNER \$8

Nevada. Golden Lager, 5.5% ABV

INDIAN WELLS WHISKEY BARREL AMBER \$9

California. American Strong Ale, 12% ABV

THE UNDERGROUND ALE \$8

Nevada. Seasonal.
Ask your Bartender for more details.

CRAFTHAUS SILVER STATE \$8

Nevada. Blonde Ale, 4.8% ABV

GUINNESS \$8

Ireland. Stout, 4.2% ABV

BOTTLES

BUDWEISER \$6

Missouri. American Lager, 5% ABV

PABST BLUE RIBBON \$6

Wisconsin. American Lager, 4.74% ABV

MODELO ESPECIAL \$7

Mexico. Lager, 4.4% ABV

NEW BELGIUM BLACK LAGER \$7

Colorado. Dark Lager, 5.6% ABV

NORTH COAST SCRIMSHAW \$7

California. German Pilsner, 4.4% ABV

ST. ARCHER WHITE ALE \$7

California. Belgian Style White Ale, 5% ABV

BUD LIGHT \$6

Missouri, American Light Lager, 4.2% ABV

SIERRA NEVADA PALE \$7

California. American Pale Ale, 5.6% ABV

FIRESTONE WALKER 805 \$7

California. American Blonde Ale, 4.7% ABV

ROGUE HAZELNUT BROWN ALE \$8

Oregon. American Brown Ale, 5.6% ABV

NEW BELGIUM CITRADELIC TANGERINE IPA \$7

Colorado. American IPA, 6% ABV

WINES BY THE GLASS

REDS

CABERNET SAUVIGNON \$11

Louis Martini. California

VALPOLICELLA RIPASSO \$14

Allegri Palazzio della Torre. Italy

MERLOT \$12

Coppola Director's Cut. California

CHIANTI CLASSICO \$12

Tenuta di Arceno. Italy

PINOT NOIR \$12

Angeline. California

WHITES

CHARDONNAY \$12

Bogle Phantom. California

VERMENTINO \$12

Poggio al Tesoro. Italy

PINOT GRIGIO \$14

Jermann. Italy

RIESLING \$12

Sofia. California

ROSÉ \$12

Sofia. California

SPARKLING

PROSECCO \$10

La Marca. Italy

LA COURTAJE BRUT \$14

France

LA COURTAJE ROSÉ \$14

France

SHAREABLES

IT'S PROHIBITION IN AMERICA. YOU'RE IN A BUSTLING SPEAKEASY, ENJOYING A FORBIDDEN LIBATION WHILE FLAPPERS DANCE THE CHARLESTON TO THE LIVELY BEAT OF A BRILLIANT JAZZ TRIO. WHAT'S MISSING FROM THIS PICTURE? FINGER FOODS, DESIGNED FOR SIMPLE SNACKING IN A SOCIAL ATMOSPHERE.

PRETZEL BITES with beer cheese \$6

All hail Emil Frey! Good ol' Emil invented Velveeta in 1918 in Monroe, New York. The processed cheese product originally was 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?

HUMMUS PLATE with olives and toasted pita ^Y\$7

Vegetarianism did not take off in the United States until the 1970s, but a key element of its evolution can be traced to the Prohibition era: the refrigerator. Refrigerators prevented fresh foods from spoiling so quickly. One result: more vegetable consumption. Although not available in the U.S. during the 1920s, our hummus is an homage to the early years of the vegetarian movement in America.

SPICED MIXED NUTS \$3

Did you know salty nuts help beer go down smoother? It's true! Salt dulls the perception of bitter tastes, which are present in hops. Just ask Mr. Peanut, the iconic Planters mascot who was born just before Prohibition in 1916.

9" CHEESE PIZZA \$6

toppings \$.50 each: salami, sausage, capicola, red onion, mushrooms, artichokes, roasted red pepper, olives, pepperoncini, capers, jalapenos, roasted garlic, extra cheese

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

PASTRY PIGS with moonshine mustard \$7

If it's good enough for Jay Gatsby, it's good enough for us. In F. Scott Fitzgerald's classic 1925 novel "The Great Gatsby," narrator Nick Carraway describes the lavish parties hosted by his next-door neighbor, the prominent bootlegger Jay Gatsby. Pastry pigs are among the many "glistening hors-d'oeuvres" served at Gatsby's Jazz Age blowouts.

CHARCUTERIE PLATE \$12

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 for an alcoholic drink, as the salt and fat in these foods enhance the flavors in alcohol.

BEER-BRAISED BEEF SLIDERS \$10

with white cheddar, spicy aioli, and pepper relish

The term "slider" originally referred to small burgers steamed on a griddle over a bed of onions, but the definition now includes most bite-sized hot sandwiches served on buns. Sliders were popularized by White Castle, the original fast-food hamburger chain. The first White Castle opened in Wichita, Kansas, in 1921.