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.

Bring Home A Bottle of Our Moonshine
Moonshine made in-house at The Underground distillery

**Signature**
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.

**Cinn-City**
We blend the subtle spiciness of Ceylon cinnamon with the bolder heat of Saigon cinnamon to create an infusion featuring the flavors that have made cinnamon prized throughout history.


**COCKTAILS**

**Giggle Water**  
Seasonal Fruit-Infused Vodka, Lillet, Bitters, Sparkling  
“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.

**The Gem**  
Vodka, Elderflower, Grapefruit, Egg White*, Basil  
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  
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  
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 kick that’s sure to make you dance.

**Clover Club**  
Gin, Lillet, Lavender, Raspberry, Lemon, Egg Whites  
The Clover Club is named for a men’s club in Philadelphia that met in the posh Bellevue-Stratford Hotel. First concocted in the 1800s, it was already a classic by the time Prohibition passed. Our version adds Lillet and Lavender for a unique twist on a positively historic libation.

**Southside**  
Gin, Lemon, Mint, Sugar  
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  
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

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

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

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 paired with rye whiskey, this decadent combination would make any of us imagine a cold coming on.

Plaza Antiqua
Mezcal, Cinnamon-Infused Brandy, Chocolate Infused Vermouth, Spicy Bitters

Thirsty Americans crossed the Southern border to quench their thirst in Mexican cantinas during Prohibition. Establishments such as Agua Caliente and the Mexicali Beer Hall in Tijuana introduced Americans to Mexican beers along with tequila and mezcal.

Rattlesnake
Rye, Lemon, Sugar, Egg White*, Absinthe

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.”

Bang the Rum Slowly
Rum, Pineapple, Orgeat, Lime, Alchermes, Bitters

When Prohibition ended in 1933, Don Beach knew exactly what he needed to do — open a bar! Don’s Beachcomber, later called Don the Beachcomber, was known for its tropical décor and rum cocktails. Today, Beach is best known as the father of tiki culture, but legend has it he started as a bootlegger in Southern California.

Hemingway’s Muse
Rum, Chartreuse, Grapefruit, Luxardo, Lime

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Ginger Jake
House-distilled Moonshine, Ginger, Lime, Jalapeño, Spices
Ginger Jake was a popular over-the-counter medication in the 1920s. The gingery, boozy tonic—as potent as 180 proof—was sold to sick pharmacy customers with a wink. This cocktail version features our house-distilled moonshine, and the taste is a clear giveaway it’s too good to be good for you.

Moonshine Smash
House-distilled Moonshine, Fresh Fruit, Sugar, Bitters
This seasonal take on a Whiskey Smash incorporates our house-distilled 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
House-distilled Moonshine, Pineapple, Tea, Cardamom
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.

Irish
Whiskey, Sugar, Cream

Last Night in Vegas
Bourbon, Fernet Menta, Cold Brew Coffee

American
Applejack, Cinnamon, Brown Sugar, Cream

Espresso Martini
Espresso Bean-Infused Vodka, Sugar, Espresso

Non-Alcoholic
Keep Sober Cocktail
Grenadine, Lemon, Elderflower Tonic

Rosemary Grapefruit Fizz
Grapefruit, Rosemary, Tonic

Raspberry Lavender Fizz
Raspberry, Lavender, Lemon, Soda Water

Cold Brew Latte
Cappuccino Espresso
Mocha Coffee
DRAFTS

See Bartender or Server for Seasonal Rotating Beer List.

BOTTLES

**Budweiser**
Missouri. American Lager, 5% ABV

**Pabst Blue Ribbon**
Wisconsin. American Lager, 4.74% ABV

**Modelo Especial**
Mexico. Lager, 4.4% ABV

**New Belgium Black Lager**
Colorado. Dark Lager, 5.6% ABV

**North Coast Scrimshaw**
California. German Pilsner, 4.4% ABV

**St. Archer White Ale**
California. Belgian Style White Ale, 5% ABV

**Bud Light**
Missouri, American Light Lager, 4.2% ABV

**Sierra Nevada Pale Ale**
California. American Pale Ale, 5.6% ABV

**Firestone Walker 805**
California. American Blonde Ale, 4.7% ABV

**Rogue Hazelnut Brown Ale**
Oregon. American Brown Ale, 5.6% ABV

**Sierra Nevada Torpedo IPA**
California. American IPA, 7.2% ABV

WINES BY THE GLASS

**Reds**

**Cabernet Sauvignon**
Louis Martini. California

**Merlot**
Coppola Director's Cut. California

**Chianti Classico**
Tenuta di Arceno. Italy

**Pinot Noir**
Primarius. Oregon

**Whites**

**Chardonnay**
Bogle Phantom. California

**Moscato**
14 Hands. Washington

**Pinot Grigio**
Jermann. Italy

**Riesling**
Sofia. California

**Sparkling**

**Prosecco**
La Marca. Italy

**Blanc de Blanc**
La Courtage, France

**Sparkling Rosé**
La Courtage, France

**Champagne**
Collet, France
SHAREABLES

**Pretzel Bites** with beer cheese
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
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. Our hummus is an homage to the early years of the vegetarian movement in America.

**Spiced Mixed Nuts**
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**
- toppings $.50 each: salami, sausage, capicola, red onion, mushrooms, artichokes, roasted red pepper, olives, pepperoncini, jalapeños, 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.

**Meatballs** with marinara and mozzarella
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.

**Charcuterie Plate**
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** with white cheddar, spicy aioli, and pepper relish
The term “slider” originally small burgers steamed on a griddle over a bed of onions, but now refers to most bite-sized hot sandwiches served on buns. Opening its first store in Wichita, Kansas, in 1921, White Castle, the original fast-food hamburger chain popularized sliders.