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 OUR MOONSHINE
Moonshine made in-house at The Underground distillery

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.

$20.95 (750 ml)  |  $15.95 (375 ml)  |  $6.95 (50 ml)

CINN-CITY
SPECIAL EDITION MOONSHINE

Our moonshine packs heat. We blend the warm sweetness of cinnamon with a pinch of cardamom to create an infusion featuring the flavors that have made cinnamon prized throughout human history.

$23.95 (750 ml)  |  $17.95 (375 ml)  |  $7.95 (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.

$24.95 (750 ml)  |  $18.95 (375 ml)  |  $7.95 (50 ml)
**Cocktails**

**Giggle Water**
Seasonal Fruit-Infused Vodka, Lillet, Bitters, Sparkling $14

“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 $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.

**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 kick that’s sure to make you dance.

**Clover Club**
Gin, Lillet, Lavender, Raspberry, Lemon, Egg Whites $12

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 $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.

**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.

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* 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

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.

**Rock & Rye**
Rye, Cherries, Citrus, Spices, Rock Candy $12

A version of this beverage was touted originally as a common cold remedy. With rock candy, citrus and cherries paired with rye whiskey, this decadent combination would make any of us imagine a tickle in our throats.

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

Similar to a whiskey sour, this cocktail features aged rye with egg white, absinthe, lemon and sugar. Harry Craddock’s 1930 “Savoy Cocktail Book” declared this drink could “either cure rattlesnake bite or make you see them.”

**Bang the Rum Slowly**
Rum, Pineapple, Orgeat, Lime, Alchermes, Bitters $12

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

**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 imbibier 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.
WHISKEY 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
The development of whiskey was a global effort. 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.

SCOTCHES FROM THE DALMORE DISTILLERY
A flight of four Highland scotches $45
The Dalmore’s single malt scotch whiskies are a study in elegance and complexity. Experience the robust, sweeter notes of Highland scotch, produced in Scotland’s picturesque northern region.

IRISH WHISKEYS FROM THE JAMESON DISTILLERY
A flight of four Irish Whiskeys $45
Sip and savor the easy-drinking flavor of four different Irish whiskeys, which is often considered the first true whiskey. Raise a glass and discover the variations present in this traditional spirit.

MOONSHINE COCKTAILS

GINGER JAKE
House-distilled Moonshine, Ginger, Lime, Jalapeño, Spices $10
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 $12
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 $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 our house-distilled Moonshine, only Mayhem can result.
COFFEE COCKTAILS

Irish
Whiskey, Sugar, Cream $10

American
Applejack, Cinnamon, Brown Sugar, Cream $10

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

Last Night in Vegas
Bourbon, Fernet Menta, Cold Brew Coffee $14

NON-ALCOHOLIC

Keep Sober Cocktail
Grenadine, Lemon, Elderflower Tonic $7

The Tea-Totaler
Pear and Ginger Shrub, Spiced Black Tea Syrup, Served Hot or Cold $7

Raspberry Lavender Fizz
Raspberry, Lavender, Lemon, Soda Water $7

Cold Brew $4
Latte $3
Cappuccino $3
Espresso $2
Mocha $3
Coffee $2
**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
- **Bud Light** $6  
  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
- **Sierra Nevada Torpedo IPA** $7  
  California. American IPA, 7.2% ABV

**WINES BY THE GLASS**

**Reds**
- **Cabernet Sauvignon** $11  
  Louis Martini. California
- **Merlot** $12  
  Coppola Director’s Cut. California
- **Chianti Classico** $12  
  Tenuta di Arceno. 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
- **Riesling** $12  
  Sofia. California

**Sparkling**
- **Prosecco** $10  
  La Marca. Italy
- **Blanc de Blanc** $12  
  La Courtage, France
- **Sparkling Rosé** $12  
  La Courtage, France
- **Champagne** $14  
  Collet, France
**SHAREABLES**

**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 $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. Our hummus is an homage to the early years of the vegetarian movement in America.

**Classic Deviled Eggs** $6

What makes an egg deviled? The paprika! To “devil” means to aggressively season, usually with some type of pepper. Deviled eggs were popular during Prohibition, when finger foods became one of many ways to help rotgut liquor go down smoothly.

**9” Cheese Pizza** $7

toppings $.50 each: salami, sausage, capicola, red onion, mushrooms, 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 $10

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** $14

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

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.
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.

Squatters’ Hop Rising Double IPA $8
Salt Lake City, UT, 9% ABV
Bright notes of pine and grapefruit balance this dank, earthy brew. A balanced IPA that has some backbone.

Indian Wells Whiskey Barrel Aged Amber $9
Inyokern, CA, 12% ABV
Indian Wells Whiskey Barrel amber ale is aged and lagered in Evan Williams Whiskey Barrel. Brewed in small batches using pure Indian Wells Spring Water. It has notes of toffee, oak, and sweet malt.

Guinness - Stout $8
Dublin, Ireland, 4.2% ABV
Mellow and creamy taste that balances the bitter and sweet flavors of malt and roasted barley.

Wasatch - Blueberry Hefe $8
Salt Lake City, UT, 4.8% ABV
American Style Hefeweizen infused with blueberry for a juicy, light, and refreshing wheat beer.

Zap on Tap - American Porter $8
The Underground Distillery, Las Vegas, NV, 6% ABV
Our house brewed American Porter balances sweet notes of cocoa, caramel, and malt with the sharp bitter flavors of black coffee.
### BOURBON

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<tr>
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<tr>
<td>Basil Hayden</td>
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<tr>
<td>Basil Hayden 10 Yr</td>
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### RYE

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### WHISKY

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