

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 | 16

“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 | 15

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.

BLIND TIGER

Gin, Passionfruit, Lemon, Amaro, Yuzu, Lime, Soda | 16

Blame it on the animal curiosities! A nickname for establishments that sold illegal liquor during Prohibition, the phrase “blind tiger” is said to have come from the practice of exhibiting animals as a form of entertainment, providing people an alibi for gathering in these illicit establishments.

MOONSHINE MAYHEM

House-Distilled Moonshine, Pineapple, Tea, Cardamom | 15

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.

ITALIAN CRÈME SODA

The Goodfella’s House-Distilled Vanilla Moonshine, Amaretto, Cherry, Cream | 15

Soda fountains began to pop up across the U.S. throughout the 1920s. Inspired by the popularity of these establishments and equipped with syrup recipes from their hometown of Lucca, Italy, immigrants Rinaldo and Ezilda Torre introduced the Italian Soda to their North Beach, San Francisco neighborhood in 1925.

AVE DEL PARAÍSO

Rum, Campari, Amaro, Lime | 16

The 1920s were a pivotal time for women’s fashion. As illegal rum flowed in from the Caribbean, hemlines rose along with the popularity of unique looks like fashion feathers. Birds-of-paradise, a species native to the tropical climate of eastern Indonesia and Papua New Guinea, had been long hunted for their beautiful feathers. However, that plume hunting nearly decimated the species and conservation efforts debuted in the early 1920s.

THE TEMPTRESS

Papaya-Infused Rye, Mango, Lemon, Orange | 16

By the mid-1920s, nearly 50 million people were going to the movies every single week. One of the industry’s budding film stars was Swedish actress Greta Garbo. After her American film debut in “Torrent” she landed her next big success in 1926’s “The Temptress,” which became recognized as one of the most popular pictures of the year.

COCKTAILS

THE UNDERGROUND OLD FASHIONED

Bourbon, Vanilla Bean, Brown Sugar, Bitters | 16
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 | 16
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.

OAXACA HEAT

Mezcal, Mango, Chile, Lime | 15

As Prohibition took hold in the United States, the country's neighbor Mexico took notice. Without a law prohibiting the production, sale or transportation of alcohol in Mexico, Mexican distillers quickly realized they could fulfill a major marketplace gap in the U.S., thus they began to smuggle in illegal alcohol for thirsty Americans.

JADE DECO

Tequila, Midori, Green Chartreuse, Lime, Yuzu, Meringue | 16

Inspired by the French's arts décoratifs of the 1910s, Art Deco flourished in America throughout the 1920s and early 30s. It became a popular motif for jewelry which was regularly styled with semi-precious and colorful stones like jade.

TASTING FLIGHTS

AMERICAN INFLUENCE

A flight of four distinctive bourbons | 40

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 | 50

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 | 25

Rooted in 1920s American culture, enjoy a selection of award-winning Moonshines, crafted right here in the basement of The Mob Museum.

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

BOTTLES

COORS BANQUET | 8

Colorado. American Lager, 5% ABV

WIDMER | 8

Oregon. Hefeweizen, 4.9% ABV

MODELO ESPECIAL | 8

Mexico. Lager, 4.4% ABV

BUD LIGHT | 8

Missouri. American Light Lager, 4.2% ABV

SIERRA NEVADA PALE ALE | 8

California. American Pale Ale, 5.6% ABV

FIRESTONE WALKER 805 | 8

California. American Blonde Ale, 4.7% ABV

STONE BREWERY IPA | 8

California. India Pale Ale, 6.9% ABV

SEATTLE CIDER CO | 8

Washington. Dry Hard Cider, 6.5% ABV

SMITHWICK'S | 8

Ireland. Red Ale, 4.5% ABV

WINES BY THE GLASS

REDS

CABERNET SAUVIGNON | 12

Louis Martini. California

MERLOT | 14

Columbia. Washington

SUPER TUSCAN | 14

Argiano. Italy

PINOT NOIR | 14

McMurray. California

WHITES

CHARDONNAY | 14

Bogle Phantom. California

MOSCATO | 12

Mirassou. California

PINOT GRIGIO | 14

Maso Canali. Italy

SAUVIGNON BLANC | 14

Crowded House. New Zealand

SPARKLING

PROSECCO | 12

La Marca. Italy

BLANC DE BLANC | 14

La Courtage. France

SPARKLING ROSÉ | 14

La Courtage. France

CHAMPAGNE | 16

Collet. France

NON-ALCOHOLIC

RASPBERRY LAVENDER FIZZ | 9

Raspberry, Lavender, Lemon, Soda

THE TEST PILOT | 9

Juniper Berry, Elderflower, Cherry, Soda

PINEAPPLE SMASH | 9

Pineapple, Gum Syrup, Lime, Grenadine, Soda

SHAREABLES

SHRIMP COCKTAIL with cocktail sauce | 12

The origins of cocktail sauce are difficult to trace, but its popularity skyrocketed in the 1920s as it appeared in cookbooks, such as the 1926 collection “Mrs. Allen on Cooking, Menus, Service.” One story proposes that cocktail sauce was so named because it was served in cocktail glasses that were sitting empty during Prohibition, but this was more likely just a tale told at cocktail parties.

PRETZEL BITES with beer cheese | 10

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 | 14

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 Giro “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.

MEZZE PLATE | 15

Roasted red pepper hummus, 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 and spicy slaw

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 | 14

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.

COLCANNON CRISPS | 16

Kettle chips topped with Irish cheddar, bacon lardons, green onions, sour cream and pickled cabbage

After decades of political unrest encouraging mass emigration from Ireland, the 1920s saw the last large influx of Irish immigrants to the U.S. Around 200,000 Irish had arrived within the decade, bringing along their culinary traditions like Colcannon, a dish traditionally prepared as mashed potatoes with cabbage.

SHAREABLES

CHARCUTERIE PLATE | 22

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.

SAVORY HAND PIE TRIO | 15

Three baked pastries stuffed with Shepherd's Pie, Chicken Pot Pie, and Mushroom Ragu

Pasty, hand pie, empanada – nearly every culture has a delicious dough-filled pastry and renditions have been exchanged over time as people migrated around the world. As most people of the Prohibition era were laborers working in fields and factories, hand pies were the perfect transportable lunch.

DESSERTS

CANNOLI TRIO | 14

Fried pastry dough filled with sweetened ricotta cheese three ways – Classic, Chocolate 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.

PINEAPPLE UPSIDE DOWN CAKE | 12

with dairy-free cherry whipped cream

In 1915 the Hawaiian Pineapple Company's canning operation, now Dole, had become Hawaii's second largest industry after its sugar plantations. After hosting a recipe contest in 1925 and naming it the winner, the U.S. was introduced to the Pineapple Upside Down Cake.

SICILIAN-STYLE CHEESECAKE | 10

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.

COFFEE

COFFEE | 4

ESPRESSO | 4

CAPPUCINO | 6

LATTE | 6

MOCHA | 6

COLD BREW | 5

DRAFTS

BIG AL'S ALE | 8

Las Vegas, NV

Produced in The Mob Museum's distillery, give our rotating seasonal house-brewed beer a try. Ask your server for details.

PILSNER URQUELL | 9

Plzeň, Czech Republic, 5% ABV

The original pilsner, this is a bright and crisp lager with a subtle sweetness balanced out with a light bitterness.

SIERRA NEVADA HAZY LITTLE THING IPA | 9

Cico, CA, 6.7% ABV

Juicy hops and silky malt meet in a Hazy Little Thing with fruit-forward flavor, modest bitterness, and a smooth finish.

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.

LEFT HAND MILK STOUT | 9

Longmont, CO, 6% ABV

Roasted chocolate malt and coffee notes build the foundation for this creamy stout.

THE
UNDERGROUND
AT THE MOB MUSEUM

WHISKEY

2 oz pours

BOURBON

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

WHISKY

Ardbeg Uigeadail	32	Jura 10 Yr	22
Ardbeg Wee Beastie	20	Jura 18 Yr	38
Baller	18	Longrow	16
Benriach 12 Yr Non Peat	16	Macallan 12 Yr Fine Oak	20
Benriach 1997	90	Monkey Shoulder	18
Benriach Smoky 12 Yr	24	Oban 14 Yr	24
Dalmore 18 Yr	34	Nikka Miyagikyo	28
Glen Grant 18 Yr	32	Red Spot	60
Glenfiddich 12 Yr	18	Springbank 10 Yr	18
Glenlivet 12 Yr	18	Toki	12
Glenlivet 21 Yr	100	Yamazaki 12 Yr	45
Green Spot	30		

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

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

29.95 (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)

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 GOODFELLA'S VANILLA *MOONSHINE*



The Goodfella's Vanilla starts with our 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)

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)