DAIRY FREE

■GLUTEN FREE ■VEGAN

119 St. George Street, St. Augustine, FL

PK'S CHEFS STRIVE TO SHOWCASE THE FINEST LOCAL FARMERS, FISHERMEN, BUTCHERS & BAKERS.

SMALL PLATES & SNACKS

GERMAN STYLE PRETZEL 14

ground mustard & beer cheese dip

PORK RINDS 07

sriracha lime

COUNTY LINE BOILED PEANUTS 07

SKIN ON FRENCH FRIES 07

CRISPY BRUSSEL SPROUTS 10 tossed in caesar and lemon

DEVILED EGGS 14

seasonal chef's selection

SHRIMP COCKTAIL 18

our traditional cocktail sauce & lemon

PK POUTINE 16

fries topped w/ smoked cheddar mornay, pork belly, sour cream & chives

POUTINE 14

fries topped w/ cheese curds, brown gravy, sour cream & chives

CHARCUTERIE & CHEESE 24

Sweet Grass Dairy, Spotted Trotter Charcuterie, Sunday Sourdough served with Blueberry Pepper Jelly **no bread**

BAKED MAC AND CHEESE 14

macaroni pasta, three cheese blend, fine herbs

add grilled or fried chicken breast +08 +10 add grilled skirt steak add sautéed shrimp +11 add lobster +22

CRISPY WINGS 18

10 wings with choice of sauce: smoked whiskey bbq, spicy datil, local honey mustard, PK buffalo, or mystery sauce. *Served w/ ranch or bleu cheese

FRIED PICKLES 12

buttermilk marinated fried dill pickle chips served with ranch

CHICKEN POT PIE 17

shredded chicken thigh, onion, carrot, corn, peas, potato, and a puff pastry top

PK PREMIUM SIDES 07

UPGRADE YOUR SIDE TO A PK PREMIUM +4

DIRTY RICE

SWEET CORN

LOADED BAKED POTATO

MASHED POTATO

BROCCOLI

COUNTRY-STYLE GREEN BEANS

SOUPS & SALADS

BEER CHEESE SOUP 4/7 pretzel crumbles

PK CHILI 4/7

cornbread croutons

SUPER BOWL SALAD 16 dressing has mayo

baby kale & friends, housemade green goddess dressing, avocado, asparagus, quinoa, snap peas, cucumber, pickled egg, toasted pumpkin seeds & hemp hearts

GRILLED ROMAINE LETTUCES 16 no crouton parmesan reggiano, crouton & housemade caesar

BLACK N' BLEU 19 no cheese

skirt steak, field greens, heirloom cherry tomatoes, roasted bell peppers, pickled onions, bleu cheese crumbles & honey balsamic vinaigrette

PK COBB SALAD 19 grilled chicken

chopped romaine, pickled red onion, pickled egg, bacon jam, fried chicken, avocado, smoked cheddar, & roasted tomato vinaigrette

*ADD TO ANY SALAD: CHICKEN BREAST +08 SKIRT STEAK +10 SHRIMP +11 SALMON +15

CRAFT BURGERS & SANDWICHES

Fresh ground 100% Prime beef, seared till chef knows they're perfect. Served on a brioche bun with a side of fries. Upgrade to a cup of soup or a side salad +02 or upgrade to a PK Premium Side. Sub grilled/fried chicken breast +02

PK SIGNATURE BURGER 20

½ lb. house blend of short rib, brisket, sirloin, smoked bacon red onion jam, fried egg & red dragon cheese

WHISKEY BBQ BURGER 18

smoked cheddar, bacon, whiskey bbq sauce & French's onions

THE BOOTLEGGER BURGER 19

smoked bacon, fried pickled green tomato, house pimento cheese, arugula

TRIPLE MUSHROOM SWISS BURGER 18

shiitake, button & oyster mushrooms, roasted garlic aioli & Swiss cheese

THE GARDEN GURU 19

veggie burger, garlic aioli, roasted bell peppers, arugula & avocado

FRIED CHICKEN SANDWICH 18

sliced tomato, pickled green tomato, lettuce & buttermilk ranch *Also available grilled

FRENCH DIP 20

roast beef, sauteed mushrooms, swiss cheese, buttered ciabatta, served au jus

VEGETARIAN REUBEN 15

corned beets, datil sauerkraut, Swiss cheese & Russian dressing on marble rye

CRISPY FLOUNDER 18

cornmeal fried flounder served on a toasted brioche bun w/ crisp datil slaw & sliced tomato

SHORT RIB GRILLED CHEESE 18

24 hour braised short rib, cheddar cheese, sofrito (seasoned tomatoes, onions, & bell peppers) & garlic aioli on sourdough bread

MAINE LOBSTER ROLL 32

100% wild caught Maine lobster, old bay, shallots, celery & lemon mayonnaise served on a toasted white roll

HANDSPUN

COOKIES & CREAM WITH

CHOCOLATE LIQUEUR

HOT FUDGE BROWNIE

WITH BOURBON

BANANAS FOSTER

ROOT BEER FLOAT

DESSERT

WITH MADI RUM

FLOATS

no alcohol

with alcohol

MILKSHAKES &

13

10

BUILD YOUR OWN BURGER 15 - all except French's crispy onions, red dragon cheese & friend green tomatoes - all toppings except cheeses - Vegan options

certified prime, upgrade to the special house blend +02, grilled/fried chicken breast +02, or veggie burger +02

TOPPINGS:

FREE - lettuce, tomato, dill pickles, red onions

EXTRA \$1 - roasted garlic aioli, fried egg, French's crispy onions, arugula, cheddar, swiss, pepper jack, pickled green tomato, whole grain mustard, ialapenos,

datil mustard, whiskey bbg

PREMIUM \$2 - smoked bacon, avocado, caramelized onions,

sautéed bell peppers, smoked gouda, cheese curds, bleu cheese crumbles, three mushroom blend, fried pickled green tomatoes

GOURMET \$3 - pork belly, bacon jam, goat cheese, short rib, pickled red onions, red dragon cheese, smoked cheddar, PKchili, house made pimento cheese

PK MAINS

BRAISED SHORTRIB 30

boneless shortrib braised in beef stock, mashed potatoes, brown beans

CONSUMER ADVISORY:

CHARGRILLED | RIBEYE 35

handcut 13 oz ribeve. loaded baked potato, sweet corn & country-style green

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

especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF

UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. Our food may contain, or may have come in contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or dairy products. Please make your server aware of any food

PAN-SEARED SALMON 32

honey bourbon salmon, dirty rice, broccoli

FLOUNDER PLATTER

mac & cheese, green

beans, hushpuppies

MADI RUM BREAD PUDDING 9 w/ a scoop of vanilla ice cream

PEANUT BUTTER CHOCOLATE

WITH PEANUT BUTTER WHISKEY

MADI RUM CAKES 9

w/ whipped cream & strawberries

DESSERT OF THE DAY

\$5 SPLIT PLATE CHARGE

Executive Chef: Lashunta Oxendine

THE PROHIBITION POST

Vol. 20 No. 119

ST. AUGUSTINE, FL. · WEDNESDAY, DECEMBER 5, 1933

Weather Forcast High: 80 | Low: 67

Seize Whiskey Boat in St. Augustine

Sheriff Boyce and deputies early today seized an incoming liquor craft in the river within the city limits and confiscated the vessel and 120 cases of liquor. The rum runners deserted the craft when warned of the approach of the officers by pistol shots fired by one of the guards and cut the boat adrift. Sheriff Boyce waded neck deep into the water to pull the boat in.

Presidential Proclamation to Repeal Prohibition, 12-05-1933

Sec. 2. The transportation or importation into any State, Territory, or possession of the United States for delivery or use therein of intoxicating liquors, in violation of the laws thereof, is hereby prohibited.

"'Sec. 3. This article shall be inoperative unless it shall have been ratified as an amendment to the Constitution by conventions in the several states, as provided in the Constitution, within seven years from the date of the submission hereof to the States by the Congress.'"

WHEREAS section 217 (a) of the act of Congress entitled "AN ACT To encourage national industrial recovery, to foster competition, and to provide for the construction of certain useful public works, and for other purposes", approved June 16, 1933, provides as follows:

"Sec. 217. (a) The President shall proclaim the date of --

(1) the close of the first fiscal year ending June 30 of any year after the year 1933, during which the total receipts of the United State

(excluding public-debt receipts) exceed its total expenditures (excluding public-debt expenditures other than those chargeable against such receipts), or

(2) the repeal of the eighteenth amendment to the Constitution, whichever is the earlier."

ROOSEVELT ENDS PROHIBITION!



The Eighteenth Amendment (Amendment XVIII) of the United States Constitution established the prohibition of "intoxicating liquors" in the United States. The amendment was proposed by Congress on December 18, 1917, and was ratified by the requisite number of states on January 16, 1919. The Eighteenth Amendment was repealed by the Twenty-first Amendment on December 5, 1933.

The Eighteenth Amendment was the product of decades of efforts by the temperance movement, which held that a ban on the sale of alcohol would ameliorate poverty and other societal issues. The Eighteenth Amendment declared the production, transport, and sale of intoxicating liquors illegal, though it did not outlaw the actual consumption of alcohol. Shortly after the amendment was ratified, Congress passed the Volstead Act to provide for the federal enforcement of Prohibition.

The Volstead Act declared that liquor, wine, and beer all qualified as intoxicating liquors and were therefore prohibited. Under the terms of the Eighteenth Amendment, Prohibition began on January 17, 1920, one year after the amendment was ratified.

Although the Eighteenth Amendment led to a decline in alcohol consumption in the United States, nationwide enforcement Prohibition proved difficult, particularly in cities. Organized crime and other groups engaged in bootlegging, large-scale speakeasies became popular in many areas. Public sentiment began to turn against Prohibition during the 1920s, and 1932 Democratic presidential nominee Franklin D. Roosevelt called for the repeal of the Eighteenth Amendment in his platform. The Twenty-first Amendment repealed the Eighteenth Amendment in 1933, making the Eighteenth Amendment

the only amendment to the U.S. Constitution ever to be repealed in its entirety.

Section 1. After one year from the ratification of this article the manufacture, sale, or transportation of intoxicating liquors within, the importation thereof into, or the exportation thereof from the United States and all the territory subject to the jurisdiction thereof for beverage purposes is hereby prohibited.

Section 2. The Congress and the several States shall have concurrent power to enforce this article by appropriate legislation.

Section 3. This article shall be inoperative unless it shall have been ratified as an amendment to the Constitution by the legislatures of the several States, as provided in the Constitution, within seven years from the date of the submission hereof to the States by the Congress.

Jack Daniel's



Old No. 7

An old-time Sour Mash Whiskey, honestly made and properly aged. Has the endorsement of the medi-

GOLD MEDALS) Liege, Belgium, 1905 AND DEPLOMAS | St. Louis, 1904

JACK DANIEL WHISKEY is made at the old-time distillery, Lynchburg, Tenn., the home of pure whiskey for more than a

Jack Daniel
DISTILLER

Lynchburg, Tennessee
Sold by all dealers or may be secured at the

NASHVILLE DISTRIBUTING HOUSE

NASHVILLE DISTRIBUTING HOUSE

131-133 Second Ave., N., Nashville, Ter

Old Forester: It Will Stand The Test

