

PROHIBITION KITCHEN

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 12
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

DEVEILED 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

BAKED MAC AND CHEESE 13
macaroni pasta, three cheese blend, fine herbs
add grilled or fried chicken breast +08
add grilled skirt steak +10
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
baby kale & friends, housemade green goddess dressing, avocado, asparagus, quinoa, snap peas, cucumber, pickled egg, toasted pumpkin seeds & hemp hearts

*ADD TO ANY SALAD: CHICKEN BREAST +07 SKIRT STEAK +09 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

BUILD YOUR OWN BURGER 15

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, jalapenos, datil mustard, whiskey bbq

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 gravy

CHARGRILLED RIBEYE 35
handcut 13 oz ribeye, loaded baked potato, sweet corn & country-style green beans

PAN-SEARED SALMON 32
honey bourbon salmon, dirty rice, broccoli

FLOUNDER PLATTER 30
mac & cheese, green beans, hushpuppies

CONSUMER ADVISORY:

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 allergies you or your party may have

GRILLED ROMAINE LETTUCES 16
parmesan reggiano, crouton & housemade caesar

BLACK N’ BLEU 19
skirt steak, field greens, heirloom cherry tomatoes, roasted bell peppers, pickled onions, bleu cheese crumbles & honey balsamic vinaigrette

PK COBB SALAD 19
chopped romaine, pickled red onion, pickled egg, bacon jam, fried chicken, avocado, smoked cheddar, & roasted tomato vinaigrette

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 MILKSHAKES & FLOATS

no alcohol 9
with alcohol 13

COOKIES & CREAM WITH CHOCOLATE LIQUEUR

HOT FUDGE BROWNIE WITH BOURBON

BANANAS FOSTER WITH MADI RUM

PEANUT BUTTER CHOCOLATE WITH PEANUT BUTTER WHISKEY

ROOT BEER FLOAT 8

DESSERT

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

MADI RUM CAKES 9
w/ whipped cream & strawberries

DESSERT OF THE DAY 10

\$5 SPLIT PLATE CHARGE

 Executive Chef: Lashunta Oxendine

THE PROHIBITION POST

Weather Forecast
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 of Prohibition proved difficult, particularly in cities. Organized crime and other groups engaged in large-scale bootlegging, and 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.

Old Forester : It Will Stand The Test




Many, many times a day
Discriminating doctors say:
" Old Forester' will life prolong
And render old age hale and
strong."

OLD FORESTER WHISKY

ESTABLISHED 1870

BROWN-FORMAN CO. Louisville Ky.



Jack Daniel's Old No. 7

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

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

JACK DANIEL WHISKY is made at
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the home of pure whiskey for more than a
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