



STARTERS AND MORE

HOUSE MADE POTATO CHIPS	6	
french onion dip		
HANDCUT FRIES	6	
POTATO PIEROGI (4)	10	
sautéed onions/sour cream		
FARMHOUSE CHEESE PIEROGI (3)	9	
sautéed onions/sour cream		
TACOS—(2)	9	
CAJUN SHRIMP* OR HARISSA SEASONED CHICKEN		
tequila-lime pico/avocado/slaw/cilantro crema		
FRIED CHICKEN FINGERS (4)	8	
Choice of Honey Mustard, BBQ Sauce or Buttermilk Ranch		
<i>Make it a dinner, add 2 sides for \$5</i>		
VEGAN TOFU “Wings” (5)	10	
panko breaded/buffalo sauce/candied jalapenos/ vegan ranch		
<i>Make it a dinner, add 2 sides for \$5</i>		
SUNSHINE SALAD	half 4.5	full 8
spinach/feta/mandarin orange/almond/cranberry/ citrus vinaigrette		
<i>Add grilled chicken 3.75 Add shrimp* 5</i>		
SOUTHWEST SALAD	half 4.5	full 8
spinach/pico/smoked cheddar/black bean/bacon/avocado/ranch		
<i>Add harissa chicken 3.75 Add cajun shrimp* 5</i>		

SANDWICHES

CHEDDAR BACON BURGER	13
1/3 black angus patty/smoked cheddar/bacon/tomato/brioche bun/handcut fries	
TAVERN CHEESEBURGER	10.5
1/3 black angus patty/American cheese/lettuce/tomato/pickle/brioche bun/handcut fries	
AMERICAN PATTY MELT	11
1/3 black angus patty/American cheese/sautéed onion/toasted rye/pickle/handcut fries	
CHICKEN SANDWICH	12
grilled breast/bacon/smoked cheddar/sautéed onions/house bbq sauce/brioche bun/ handcut fries	
HOT PASTRAMI	14
Swiss cheese/rye bread/slaw on side/horseradish cream sauce on side/handcut fries	
<i>Sub regular side 1.5 Sub Mac and Cheese 2.5 Sub 1/2 Salad 3.5</i>	

BEER ON TAP:

“Gotta Haddock” Pilsner	6.0
Columbus Bodhi IPA, 8.5%, 12oz	6.5
Down East Cider	6.0
Masthead Coffee Stout	6.5
Working Class Peanut Butter Stout	6.5

OLD SCHOOL BEERS:

P.O.C Pilsner, can	4.25
Strohs, PBR can	2

WHITE CLAW—ask your server for flavors 5

APPLE PIE MEAD by Brothers Drake, 13% 5oz 10

BOTTLES AND CANS:

Great Lakes Dortmunder	5
Great Lakes Edmund Fitz Porter	5
Stone Xocoveza Mexican Stout	8
New Holland Tangerine IPA, can	7.5
Founders All Day IPA, 19oz can	6
Bell’s Hopslam, 12oz can	8.5
Jackie O’s Chumolungma Brown Ale, can	5.5
Okocim 16oz can (Poland)	4
Weihenstephaner Hefe Weiss (Germany)	5
Duvel Strong Ale (Belgium)	9
Fat Heads Bumbleberry	6
Dogfish Head Sea Quench session sour, can	5
Tecate, can	4
Miller Lt, Miller High Life, Coors Banquet	5
Kaliber, NA	5

DINNER ENTREES

Mmmmm...MAC AND CHEESE 10.5

Asiago/parmesan/pasta shells/toasted golden brown
ADD IN 1.5 EACH: roasted tomato/spinach/roasted garlic
 caramelized onion/candied jalapeños/ roasted banana
 peppers/roasted jalapenos
ADD IN 2.5 EACH: harissa Seasoned Chicken/kielbaski/bacon
 /pastrami/smoked andouille sausage

CABBAGE AND NOODLES WITH KIELBASKI 13
 egg noodles/bacon/butter/cabbage/kielbaski

SHRIMP* AND GRITS 16
 shrimp/smoked andouille sausage/peppers/onions/
 smoked cheddar grits/cajun sauce *Add fried egg 1.5*

PASTA POMADORA 11.5
 roasted tomato/spinach/garlic/white wine beurre blanc/
 asiago cheese/linguini
Add chicken 3.75 Add shrimp 5*

PROSPERITY BOWL (vegan + gluten free) 10.5
 black beans+pepper+onions/slaw/pico de gallo/avocado/
 coconut basmati rice
Add tofu or harissa chicken 3.75 Add cajun shrimp 5*

“GOTTA HADDOCK” FISH FRY 14.5

...featured on the Travel Channel’s Delicious Destinations
 beer batter/hand-dipped haddock/
 asiago mac & cheese/vinegar slaw/tartar sauce
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Try a “Gotta Haddock” Pilsner, locally brewed exclusively
 for Prosperity Social Club by *Sibling Revelry Brewery*, 16oz \$6

EVERY THURSDAY HUNGARIAN STUFFED CABBAGE 14.5

two pork and beef rolls/
 mashed potatoes/paprikash sauce
Limited Quantity—Pre Order Available

REGULAR SIDES \$4
 vinegar slaw
 black beans
 cheesy grits
 sautéed spinach
 coconut basmati rice

SANGRIA!

Made in-house and delicious!

TRADITIONAL BURGANDY
 -OR-
 SUMMERTIME ROSE

\$6.5 glass \$22 pitcher

Whiskey, 
 Wine, COCKTAILS
 AND ALCOHOL TAKE AWAY

Consuming raw or uncooked meats and shellfish can be hazardous to your health

Housemade SANGRIA

TRADITIONAL BURGANDY SUMMERTIME ROSE
\$6.5 GLASS \$22 Litre

Available in handy togo bottles \$11 (equivalent of 2 drinks)
 Includes 16oz sangria mix, 12oz can of soda water, fresh fruit slices.
 Ice available upon request

TOGO BEVERAGE PRICING:

BOTTLED/CAN BEER	1/2 MENU PRICE
750ml WINE BOTTLES	\$10 OFF MENU PRICE
375ml WINE BOTTLES	\$5 OFF MENU PRICE
187ml WINE BOTTLES	\$3 OFF MENU PRICE
COCKTAILS	FULL MENU PRICE
HOUSEMADE LEMONADE, 16oz	\$4
ice available upon request	
REBUBLIC OF TEA	\$4
Blackberry Sage or Darjeeling	

GOOD SPIRITS....ask your server about new additions....

WHISKEY—BOURBON

Angel's Envy	10
Basil Hayden's	9
Buffalo Trace	7
Bulleit Bourbon	5.5
Eagle Rare	7.5
Jack Daniels	6.5
Jim Beam	5.5
Makers Mark	7.5
Old Grand Dad	5
Weller Antique	10

IRISH

Jameson	6.5
Powers	7
Red Breast 12	12.5
Tullamore Dew	6.5

RYE

Basil Hayden Dark Rye	10
Bulleit Rye	5.5
Old Overholt	5.5
Whistle Pig 10yr	16

SINGLE MALT SCOTCH

Highland Park	10
Lagavulin 16yr	16
Talisker 10yr	10

SCOTCH BLENDS

Dewars	6
Johnnie Walker Black	8.5

JAPANESE

Hibiki Harmony	15
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SIGNATURE COCKTAILS:

BARTENDER'S HANDSHAKE 8

Fernet, Old Overholt Rye, Lemon Juice, Orange Flower and Almond Water Syrup

BLOOD ORANGE OLD FASHIONED 10

Bulleit Bourbon, Muddled Orange and Cherry, splash of Blood Orange Juice, Bitters, Simple Syrup.

BLUEBERRY LEMONADE 8

Stoli Blueberry Vodka and House Made Lemonade

CAFÉ DURO 12

Espolon Anejo, Coffee Liqueur, Frangelico, Bitters

CUCUMBER COOLER 9

Cucumber Vodka, Blueberry Vodka, Cranberry, Apple Juice topped with a splash of Sprite

GRAND TOUR 12

Bombay Sapphire, Campari, Grand Marnier, Chartreuse, Lemon Juice

MANGO HABENERO MARGARITA 9

Silver Tequila, House Made Sour Mix, Mango Nectar, Drop of Habanero Hot Sauce, Chili Salt Rim

MAPLE GINGER OLD FASHION 10

Bulleit Bourbon, Ginger Liqueur, Maple Simple Syrup, Orange Bitters, muddled Orange and Cherry

PAMA PALOMA 11

Espolon Tequila, Pama Liqueur and Lime Juice, topped with Grapefruit Radler

PROSPER-LICIOUS 11

Vanilla Vodka, Elderflower Liqueur, Lemon Twist

RUST BELT SHANDY 5

Miller High Life, Stirrings Ginger Liqueur, Orange Juice

RYE OF THE TIGER 9

Bulleit Rye, Grapefruit Bitters, House Made Cherry Cordial

WATER LILLY 11

Gin, Crème de Violette, Triple Sec, Lemon Juice

CLASSIC COCKTAILS:

AVIATION 11

Tanqueray Gin, Luxardo Maraschino Liqueur, Crème de Violette, Lemon Juice

BLOOD AND SAND 8

Dewars, Sweet Vermouth, Blood Orange Juice, Housemade Cherry Cordial

BOULEVARDIER 10

Old Overholt Rye, Campari, Sweet Vermouth

FRENCH 75 12

Courvoissier, Lemon Juice, Simple Syrup, Sparkling wine

HEMINGWAY DAIQUIRI 10.5

Bacardi Rum, Luxardo Maraschino Liqueur, Lime Juice, Grapefruit

LAST WORD 12

Tanqueray Gin, Chartreuse, Luxardo Maraschino Liqueur, Lime Juice

NEGRONI 10

Tanqueray Gin, Campari, Sweet Vermouth

OAXACAN OLD FASHIONED 12

Illegal Mezcal, Espolon Reposado Tequila, Agave Nectar, Bitters

PAPER PLANE 13

Weller Special Reserve, Amaro Nonino, Aperol, Lemon Juice

SAZERAC 9

Old Overholt Rye, Simple Syrup, Peychauds Bitters, Dash Pernod

SIDECAR 13

Courvoissier, Cointreau, Lemon Juice, Sugar Rim

WINES BY GLASS & BOTTLE:

Canyon Oak Chardonnay	6.5/22
Chateau De Bon Ami Sauvignon Blanc	8/30
99 Vines Riesling	6.5/22
La Luca Prosecco, 187ml	8
Sparkling Cava	6.5/25

1/2 Bottle Chateau St. Michelle Chard	15
1/2 Bottle Sonoma Cutrer Chard	22
1/2 Bottle King Estate Pinot Gris	16

Canyon Oak, Cabernet Sauvignon	6.5/22
Rare Black, Zin Blend	8/30
Crash, Tempranillo and Syrah Blend	7/25
99 Vines, Pinot Noir	6.5/22
Nicolas Merlot	7/26

1/2 Bottle La Crema Pinot Noir	18
1/2 Bottle J. Lohr Cabernet	20