



5092906281

<http://www.treehousespokane.com>

Prohibition Gastropub

****Attention Customers****

Prices listed online may differ than prices listed in the restaurants.

Distance Charges

We happily deliver to surrounding areas! The \$4.99 delivery fee covers the first 5 miles from the restaurant. A \$1 pro-rated, taxable, distance fee will apply for each additional mile. If you have any questions, please call us at 509-290-6281. ***All extra distance fees go straight to the driver!***

Problem with your order?

Please contact Treehouse Deliveries and not the restaurant. Call our office phone at 509-290-6281.

Large orders - info

For orders of 8 or more entrees, there will be an added 18% gratuity that is added for the restaurant.

Gluten-Free - GF

Items labeled with GF indicates Gluten-Free, but prepared in a kitchen where nuts, gluten and other potential allergens are present.

Starters

Candy Coated Jalapeno

Poppers - GF

Roasted jalapenos stuffed with mixed cheeses and roasted garlic, wrapped in candied bacon.

Hand Cut Fries GF (Never Frozen!) \$8.35

Fries or Chips freshly cut to order by hand. Chip flavors include: Salt and Parmesan, BBQ, or Ranch

Prohibition Wings \$15.50

Mix of 6 jumbo wings and legs tossed in Prohibition's traditional whiskey or hot BBQ sauce.

Baked Brie \$16.70

Goey cheese wrapped in a puff pastry topped with a seasonal compote and served with toasted baguette bread.

Salads

Caesar \$14.30

Fresh cut romaine tossed in house made Caesar dressing, fresh made croutons, and grated parmesan. Served "Tankard style" in an Asiago cheese basket.

Grilled Wedge Salad - GF \$14.30

Artisan Romaine flash-grilled and served with cherry tomatoes, red onion, blue cheese crumbles and candied bacon. Served with blue

Entrees

All burgers served with hand cut fries or chips. Option to upgrade chips to a side salad for \$2.20. Choice of one house made sauce. You can "Go Prohibition Style" on any burger and add two poppers for \$3.60.(All burgers prepared Medium unless otherwise requested)

The Al Capone \$19.65

The burger that made us famous! Coffee infused beef, served on an brioche bun, topped with lettuce, tomato, onion, candy bacon, Tillamook Cheddar cheese, dirty ketchup and an over easy egg.

Spicy Bootlegger \$19.65

Blue cheese, grilled jalapenos, candied bacon, onion strings with our signature coffee ground infused beef patty grilled to order. Served on a brioche bun.

The Voot \$19.65

AKA the money burger, 75% coffee infused beef mixed with 25% crimini, oyster, and shitaki mushrooms topped with onion, tomato, candied bacon, and a fontina cream sauce. Served on an Alpine Bakery pretzel bun. (Winner: 2017 Best Burger - Spokane/CDA Living Magazine)

The Speakeasy Club \$17.85

Thick hand-carved turkey, candied bacon, lettuce, tomato, and mayo between lightly grilled sourdough bread.

Grilled Chicken Sandwich \$19.65

Tender grilled chicken with a goat horn pepper aioli, pickled red onions, Tillamook cheddar cheese, Brussel sprout chips, a seasonal gastrique & candied bacon.

Ombibulous Mac and Cheese \$17.85

Hearty penne pasta with bacon, onion, tomato, roasted garlic, and a creamy beer cheese sauce. Served with sourdough bread.

Blue Cheese Lasagna \$17.85

Chef Leonetti's favorite, filled with chicken, creamy garlic sauce, and a hint of blue cheese. Served with sourdough bread.

Salmon Fish and Chips \$19.05

Beer-battered salmon served with our house made chips and house made caper sauce.

Cottage Pie \$17.85

Richly seasoned ground beef with peas, carrots, red onions and topped with mashed potatoes.

Dessert

Whisky Chocolate Mousse \$8.35

Extras

Extra Ranch \$0.60

Extra Blue Cheese \$0.60

Extra Caper \$0.60

Extra Whiskey BBQ \$0.60

Extra Dirty Ketchup (spicy) \$0.60

cheese dressing.

French Onion Soup \$8.35

Slow-cooked caramelized onions in a rich beef broth topped with fresh croutons and a gooey house cheese blend.

Soup du Jour

Chef's choice.