

Bar Menu

CHEF'S CHARCUTERIE BOARD

Local Meats, Cheeses, Stone Ground Mustard, Pickles, Toasted Baguette 24

SMOKED DUCK FINGERS

Sweet Potato Straws, Asian Plum Sauce 18

HOUSE-CURED & SMOKED BACON

Sweet Cherry Cola Glaze 12

CRISPY CALAMARI

Napa Slaw, Ginger-Orange Chili Sauce 18

PRIME RIB EGG ROLLS

Wasabi Aioli, Scallions, White Cheddar, Soy Jus 18

PETERSON'S MEATBALLS *Family Recipe*

Brown Sugar BBQ, Herb Crostinis 11

PETERSON'S PRIME BURGER *Choice of White Cheddar, Swiss, American or Blue Cheese, Served with Peterson's Hand-Cut Fries* 20

TUNA TARTAR

Chili Ginger, Sesame, Cilantro, Red Onion, Avocado, Crisp Wontons 19

CHEF'S CHEESESTEAK

Prime Rib, Smoked Provolone, Caramelized Onion, Roasted Poblano 20

STEAKHOUSE SLIDERS

SHRIMP PO' BOY

Crispy Fried Shrimp, Lettuce, Tomato, House Remoulade 10

PRIME BURGER SLIDER

Herb Butter, Caramelized Onions 7

BREADED PORK TENDERLOIN

Cider Brined & Applewood Smoked, Spicy Mustard, Pickles, Lettuce 8

 *Peterson's Signature Selections*

RESTAURATEUR Joe Peterson • EXEC CHEF Dave Foegley • GEN MGR & BEV DIR Bradley Phelps
ASST MGR EVENT PLANNING Joni Nagle • SOUS CHEF Julian Lara

Featured Winery



Starmont Wines feature expressive and approachable wines produced from select Napa Valley and Carneros vineyards. Perfectly suited for any occasion, Starmont is focused on sustainability and offers wines of exceptional quality.

2021 Sauvignon Blanc , Napa Valley	12 GL	45 BTL
2018 Chardonnay , Carneros	14 GL	50 BTL
2018 Pinot Noir , Carneros	15 GL	52 BTL
2019 Cabernet Sauvignon , North Coast	16 GL	55 BTL

Luxury Pour



NEYERS

Neyers wines are made with an eye for quality, and a deep-seated passion for excellence.

2019 Chardonnay , Carneros District 91 Pts	18 GL	65 BTL
2019 Sage Canyon Red , California 92 Pts	16 GL	55 BTL
2019 Left Bank Red , Napa Valley 92 Pts	20 GL	72 BTL
2018 Cabernet Sauvignon , Neyers Ranch Estate	100 BTL	

Beer

ON TAP

Rotating Local Crafts, Top Imports & American Brews

REGIONAL CRAFTS

Bell's Two Hearted IPA
Kalamazoo, MI 8

Sun King Osiris Pale Ale
Indianapolis, IN 9

Sun King Sunlight Cream Ale
Indianapolis, IN 9

Sun King Wee Mac Scottish Ale
Indianapolis, IN 9

IMPORTS

Amstel Light Netherlands 8

Corona Extra Mexico 8

Heineken Netherlands 8

DOMESTIC

Blue Moon 8 Bud 7 Bud Light 7

Coors Light 6 Miller Lite 6

Michelob Ultra 7 Rotating Crafts 8

Craft Cocktails

CHICA CHERRY COLA Buffalo Trace, Tattersall Sour Cherry, Giffard Vanilla, Lemon & Cherry Juice, Cardamom Bitters 17

SUMMER SMOKE High West Double Rye, Laphroaig, Giffard Vanilla Liqueur, Angostura Bitters 16

PAW PAW PUNCH Jephtha Creed Pawpaw Brandy, Gentleman Jack, Bailoni Apricot, Lemon Juice, Demerara Syrup, All-Spice Bitters 16

NOVEL-TEA Jack Daniels, Remy Martin 1738, Apricot Liqueur, Earl Grey, Allspice Syrup 16

FALL FASHION Bacon & Maple infused Buffalo Trace, Cinnamon Demerara Syrup, Molasses Bitters 17

DOCTOR'S BANE Papa's Pilar Blonde, Calvados, Chai Concentrate, Apple Brown Sugar Syrup 16

RYE OF THE TIGER High West Rye, Allspice Syrup, Cherries, Tiki Bitters, Cream Sherry 16

MOJITO DE MURE Papa's Pilar Dark, Blackberry Liqueur, Cinnamon Mint Syrup, Lime Juice 17

POWER MULE Ketel One Oranje, Fruit de Passion, Pomegranate & Lime Juice, Ginger Mule 16

Mocktails \$7

HERBACEOUS BABE Muddled Basil, Mint Syrup, Lemon Juice, Pineapple Juice, Ginger Beer

GINGERBERRY Lime Juice, Strawberry Purée, Ginger Beer, Mint

ROUGE MOJITO Muddled Raspberries & Mint, Simple Syrup, Lime Juice, Cranberry Juice, Soda

Martinis



PINETINI Fresh Golden Pineapple, Ketel One Oranje 15

THE MAESTRO Muddled Jalapeño & Basil, Maestro Dobel Tequila, Agave Nectar, Lime 15

STRAWBERRY RHUBARB BEE'S KNEES Roku Gin, Rhubarb Liqueur, Honey Mint Syrup, Strawberries 17

WITCH DOCTOR Remy Martin 1738, Amaro Liqueur, Crème de Cassis, Peychaud's Bitters 17

CHOCOLATE HARVEST Stoli Vanilla Vodka, Kahlua, Baileys, Pumpkin Spice Syrup 17

Cognac & Armagnac

Courvoisier VSOP 17

Maison Gelas VSOP 20

Hennessy VS 15

Martell Blue Swift VSOP 20

Kelt VSOP 20

Rémy Martin 1738 17

Kelt XO 50

Rémy Martin VSOP 20

Maison Gelas 8 Yr Selection 16

Rémy Martin XO 50

Luxury Pours

Half Pours Available by Request

Grand Marnier Quintessence 125

Glenfiddich 30 Year 75

Rémy Martin Louis XIII 375

Glenmorangie 25 Year 80

Hardy Perfection "Haute Couture for Cognac" Essential Element Series 575

Rare Cognac Poured from 1 of Only 300 Authenticated Daum Crystal Decanters Worldwide

Small Batch Bourbon & Whiskey

1792 Small Batch 12	Maker's Mark 12
Basil Hayden's 15	Sweetens Cove 50
Blanton's 20	Tin Cup 10 Yr 16
Booker's 30	Willet Pot Still Reserve 15
Bulleit 12	Whistle Pig 10 Yr 20
High West Seasonal 18	Woodford Reserve 14
Knob Creek 14	

Single Malt Scotch

Balvenie Double Wood 20	Glenmorangie 25 Yr 75
Balvenie Caribbean Cask 21	Lagavulin 16 Yr 24
Balvenie Port Wood 50	Laphroaig 10 Yr 16
Cragganmore 12 Yr 20	Macallan 12 Yr 25
Glenfiddich 12 Yr 15	Macallan 18 Yr 75
Glenfiddich 30 Yr 75	Oban 14 Yr 25
Glenlivet 12 Yr 14	

Premium Blended Scotch

Chivas Regal 10
Johnnie Walker:
Red 9
Black 12
Blue 95

Irish Whiskey

Bushmills White Label 12
Tullamore Dew 12

Dessert Drinks

PORT, MADEIRA & SHERRY

Graham's Tawny Port 20 Yr 20

Warre's Otima Port 10 Yr 12

Taylor Fladgate LBV Ruby Port 33

Vintage Tawny Port 19

Sandeman 10 Yr Tawny Port 12

Sandeman Rainwater Madeira 10

Sandeman Armada Cream Sherry 10

COFFEE DRINKS 12

Topped with whipped cream & shaved chocolate

CAFÉ COCO

Malibu Rum, Chocolate Liqueur,
Macadamia Nut Liqueur

"THE DUDE"

Kahlua, White Chocolate Liqueur, Vanilla Vodka

IRISH ANGEL

Frangelico, Baileys Irish Cream

PETERSON'S COFFEE

Nocello, White Chocolate Liqueur

DESSERT WINES

Dolce by Far Niente 30

Inniskillin Ice Wine 35

Trentadue Chocolate Amore 15

Weekly Promos

MONDAYS

\$2 Chef Select Oysters
Half Price Select Bottles of
Wine

WEDNESDAYS

Beer N' Burger Nite
\$5 Sliders & \$5 Pints

THURSDAYS

Half Price Select
Bar Appetizers

Private Dining

Need a venue for your
next lunch, dinner or
cocktail party?

Group Events For 15-150
Catered & Custom Menus

Butler, Buffet or Sit Down

Contact: Events @
PetersonsRestaurant.com

Guest Services
317.598.8863