

# 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 13

## CRISPY CALAMARI

Napa Slaw, Ginger-Orange Chili Sauce 19

## 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 22

## CHEF'S CHEESESTEAK

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

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## STEAKHOUSE SLIDERS

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## SHRIMP PO' BOY

Crispy Fried Shrimp, Lettuce, Tomato, House Remoulade 10

## PRIME BURGER SLIDER

Herb Butter, Caramelized Onions 8

## 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 GEN MGR & EVENT PLANNING Joni Nagle • SOUS CHEF Julian Lara

## 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

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

KINGS COUPE Park Cognac, Grand Marnier, Tuaca, Lemon Juice, Honey Syrup, Peychaud's Bitters 16

EL CONQUISTADOR Dobel Reposado, Pamplemousse, Brown Sugar Cinnamon Syrup, Lime Juice 16

DREAM MULE Orange Vodka, Vanilla Giffard, Lemon Juice, Lime Juice 15

BLACKBERRIES & BACON Makers Mark infused with Bacon, Combier Crème de Mûre, Demerara, Lemon Juice, Bitters 16

GUATAMALAN OLD FASHIONED Ron Zacapa No. 23, Demerara, Tiki & Mole Bitters 16

## Mocktails \$10

BRAMBLE ON SeedLip® Spice 94, Lemon Juice, Mint Syrup, Blackberries

GARDEN VARIETY SeedLip® Garden 108, Lime Juice, Mint Syrup, Cucumber, Ginger Beer

ROUGE MOJITO SeedLip® Spice 94, Lime Juice, Mint Syrup, Raspberry

## Martinis

 PINETINI Orange Vodka, Pineapple Giffard, Pineapple Juice 15

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

CAFÉ DISCO Pistachio Espresso, Vanilla Vodka, Macadamia Nut Liqueur, Tippy Cow Vanilla 15

BOTANICAL BERRY Bluecoat Gin, Combiér Crème de Mûre, Cinnamon Mint Syrup, Lime Juice 16

FRENCH ROYALE GinRAW, Chambord, Lemon Juice, Simple Syrup, Prosecco 16

PETERSON'S MARGARITA Dobel Silver, Orange Liqueur, Agave, Orange Juice, Lime Juice 16

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## *Cognac & Armagnac*

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Courvoisier VSOP 17  
Hennessy VS 15  
Kelt VSOP 20  
Kelt XO 50  
Maison Gelas 8 Yr Selection 16  
Maison Gelas VSOP 20  
Martell Blue Swift VSOP 20  
Rémy Martin 1738 17  
Rémy Martin VSOP 20  
Rémy Martin XO 50

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## *Luxury Pours*

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Half Pours Available by Request

Glenfiddich 30 Year 75  
Glenmorangie 25 Year 80  
Grand Marnier Quintessence 125  
Ron Zacapa Centenario XO Gran Reserva Especial 35

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## *Spirit Flights*

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Rotating selection of spirit tastings

## *Small Batch Bourbon & Whiskey*

1792 Small Batch 14	Jeptha Creed Bottled-In-Bond Rye 15
Barrell Dovetail 25	Knob Creek 14
Barrell Vantage 25	Maker's Mark 12
Basil Hayden's 17	Sweetens Cove 50
Booker's 30	Tin Cup 10 Yr 16
Bulleit 14	Willet Pot Still Reserve 15
Castle & Key Small Batch 17	Whistle Pig 10 Yr 20
Castle & Key Restoration Rye 15	Woodford Reserve 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*

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### 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  
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PetersonsRestaurant.com

Guest Services  
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