

# Bar Menu

## CHEF'S CHARCUTERIE BOARD

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

## DUCK POT STICKERS

Citrus 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

## HOUSE-MADE TRUFFLE POTATO CHIPS

Parmesan Caviar Cream 10

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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 7

## BREADED PORK TENDERLOIN

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

## CRISPY CHICKEN SLIDER

Honey Mustard, Pretzel Roll 8

## PRIME RIB FRENCH DIP

White Cheddar, Crispy Onions, Horseradish Cream, Au Jus 10

 *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

### REGIONAL CRAFTS

Bell's Two Hearted IPA  
Kalamazoo, MI 8

Bell's Kalamazoo Stout 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

Modelo Especial Mexico 8

Stella Artois Belgium 8

### DOMESTIC

Blue Moon 8

Bud 7

Bud Light 7

Coors Light 6

Miller Lite 6

Michelob Ultra 7

## Craft Cocktails

SUMMER SMOKE Rye, Laphroaig, Giffard Vanilla Liqueur, Angostura Bitters 16

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

COCO MOJITO White Rum, Hard Truth Toasted Coconut, Mint Syrup, Lime, Pineapple 15

FALL FASHION Old Forester, Calvados, Honeycrisp Cinnamon Demerara, Bitters 15

PETERSON'S MARGARITA Blanco Tequila, Cointreau, Agave Nectar, Orange, Lime 16

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

GOLDEN EARRING Bulleit Rye, Honey, Lemon, Allspice Dram 16

SAGE ADVICE Brown Butter Washed Knob Creek, Sage Syrup, Lemon, Molasses Bitters 15

WARM & FUZZY Blanco Tequila, Mezcal, Basil-Jalapeño Syrup, Lime, Grapefruit 15

## Mocktails \$10

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

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

WEEKEND GETAWAY Pineapple Juice, Lemon Juice, Basil-Jalapeño Syrup, Ginger Beer

## Martinis

 PINETINI Orange Vodka, Pineapple Giffard, Pineapple Juice 15

THE MAESTRO Muddled Serrano & Basil, Silver Tequila, Agave Nectar, Lime 15

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

BAZOOKA Sipsmith Strawberry Gin, Crème de Banana, Yellow Chartreuse, Black Walnut Bitters 15

ROSE COLORED GLASSES Lemon Infused Vodka, Triple Sec, Cranberry 15

WINTER APPROPRIATE Park Cognac, Tattersall Sour Cherry, Honeycrisp Cinnamon Demerara, Molasses Bitters 15

## Dessert Martinis

BANANA NUT CRUNCH Mount Gay Eclipse, Giffard Coconut, Baileys, Nocello, Banana Liqueur 15

CINCINNATI ICE CREAM SHOP Stoli Vanilla, Combier Crème du Mure, Giffard Crème de Cocoa, Baileys, Trader Vic's Macadamia Nut, Cream 15

MINT CONDITION Stoli Vanilla, Tippy Cow Rum Cream, Lavender Syrup, Peppermint 15

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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  
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	Elijah Craig Toasted Barrel	17
Barrell Dovetail	25	Elijah Craig Barrel Proof	16
Barrell Vantage	25	Penelope Architect	25
Basil Hayden	17	Sweetens Cove	50
Booker's	30	Tin Cup 10 Yr	16
Bulleit	14	Whistle Pig 10 Yr	20
Castle & Key Small Batch	17	Willet Pot Still Reserve	16
Castle & Key Restoration Rye	15	Woodford Reserve Double Oaked	21
Castle & Key Wheated	17		

## *Single Malt Scotch*

Balvenie Double Wood	20	Glenmorangie 25 Yr	80
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	95
Glenlivet 12 Yr	14	Oban 14 Yr	25

## *Premium Blended Scotch*

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

## *Irish Whiskey*

Bushmills White Label	12
Bushmills Single Malt 12 Yr	18
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 Port 33

Taylor Fladgate Ruby 10

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 35

Inniskillin Ice Wine 40

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 Bottles

### THURSDAYS

Half Price Select  
Bar Appetizers

## *Private Dining*

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next lunch, dinner or  
cocktail party?

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