

Bar Menu

PETERSON'S MEATBALLS *Family Recipe*

Brown Sugar BBQ, Herb Crostinis 11

CITRUS SMOKED SALMON DIP

Citrus Aioli, Horseradish Crème Fraîche, Caviar, House-Made Potato Chips 18

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 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 12

STEAKHOUSE SLIDERS

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, 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 MGR Joni Nagle • SOUS CHEF Alex Ortiz

Beer

REGIONAL CRAFTS

Bell's Two Hearted 9
Bell's Kalamazoo Stout 9
Sun King Osiris 10
Sun King Sunlight 10
Sun King Wee Mac 10

IMPORTS

Amstel Light *Netherlands* 9
Corona Extra *Mexico* 9
Heineken *Netherlands* 9
Modelo Especial *Mexico* 9
Stella Artois *Belgium* 9

DOMESTIC

Blue Moon 9
Bud Light 8
Budweiser 8
Coors Light 6
Michelob Ultra 8
Miller Lite 6

Craft Cocktails

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

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

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

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

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

WISEMANHATTAN The Wiseman Rye, Averna Amaro, Dolin Vermouth 18

TROPICAL THUNDER Mt. Gay Eclipse, Chinola Passion Fruit, Hard Truth
Toasted Coconut Rum, Black Mint Syrup 17

THREE BROOMSTICKS Old Forester, Brown Butter, Brown Sugar,
Molasses Bitters 16

Mocktails \$12

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

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

DRY STONE SOUR SeedLip® Grove 42, Orgeat, Orange, Lemon, Mint Syrup

Martinis

 PINETINI Orange Vodka, Pineapple Giffard, Pineapple Juice 15

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

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

TAKES TWO TO MANGO Resposado Tequila, Lime, Brown Sugar Cinnamon Syrup, Mango Puree 14

GIN-BERRY Highclere Castle Gin, Triple Sec, Lemon, Blueberry Juice 16

KEY WEST Stoli Vanilla, Blue Chair Bay Key Lime Rum Cream, Hard Truth Toasted Coconut, Honey Syrup, Rose's Lime 18

FISHERS 75 Stoli Razberi, St. Germaine, Mint Syrup, Lemon, Strawberry, Prosecco Float 17

Dessert Martinis \$15

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

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

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

Cognac & Armagnac

Courvoisier VSOP 18

Kelt VSOP 25

Maison Gelas 8 Yr Selection 16

Maison Gelas VSOP 20

Martell Blue Swift VSOP 20

Rémy Martin 1738 25

Rémy Martin VSOP 25

Luxury Pours

Half Pours Available by Request

Courvoisier XO 50

Glenmorangie 25 Year 95

Hennessey XO 100

Kelt XO 50

Remy Martin XO 70

Ron Zacapa Centenario XO Gran Reserva Especial 50

Spirit Flights

Rotating selection of spirit tastings

Small Batch Bourbon & Whiskey

1792 Small Batch 15	Elijah Craig Toasted Barrel 17
Barrell Dovetail 30	Elijah Craig Barrel Proof 20
Barrell Vantage 30	Penelope Architect 25
Basil Hayden 20	Sweetens Cove 65
Booker's 30	Tin Cup 10 Yr 17
Bulleit 16	Whistle Pig 10 Yr 30
Castle & Key Small Batch 17	Willet Pot Still Reserve 20
Castle & Key Restoration Rye 15	Woodford Reserve Double Oaked 24
Castle & Key Wheated 20	

Single Malt Scotch

Balvenie Double Wood 12 Yr 25	Glenmorangie 25 Yr 95
Balvenie Caribbean Cask 14 Yr 29	Lagavulin 16 Yr 28
Balvenie Port Wood 21 Yr 75	Laphroaig 10 Yr 24
Cragganmore 12 Yr 21	Macallan 12 Yr 30
Glenfiddich 12 Yr 18	Macallan 18 Yr 115
Glenlivet 12 Yr 14	Oban 14 Yr 28

Premium Blended Scotch

Chivas Regal 10
Johnnie Walker:
Red 12
Black 16
Blue 95

Irish Whiskey

Bushmills White Label 12
Bushmills Single Malt 12 Yr 18
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 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 Beer
Bottles

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