

SERVED FROM 5PM

CHEF’S BAR

Cheese Plate19

Grand Chevalier (Goat), L’Ermite Bleu (Cow), Pecorino Romano (Sheep), Demi-Baguette, Cornichons, Marcona Almonds, Raspberry-Jalepeño Compote

Oysters du Jour.market price

Please ask about today’s selection.
Fresh Horseradish, Assorted Hot Sauces

Chef’s Platter69

Cheese Plate, 12 Chef’s Choice Oysters, Original Tuna Tartare, Prosciutto Pio Tosini

Original Tuna Tartare.14

Shigefumi Tachibe Tuna Tartare, Crostini, Grilled Lemon

Prosciutto Pio Tosini17

Imported Italian Prosciutto, Cornichons, Demi-Baguette, Stirling European Style Butter, Bone Suckin’ Mustard

Duck Rillettes.12

Crostini, Pear & Garlic Chutney, Cornichons

DINNER SPECIALTIES

Lamb Shank22

Duck Fat Confit Lamb Shank, Scalloped Potato, French Green Beans, Duck Gravy, Red Wine & Balsamic Jus Lié

Add Another Shank!9

Smoked Beer Can Chicken.22

24-Hour Brined, Dry-Rubbed Half Chicken, Gluten-Free Beer, Jalapeño-Black River Maple Cheddar Biscuit, Twice-Baked Potato, Slaw

Smoked Beef Ribs28

Half Rack Smoked & Grilled Beef Ribs, House BBQ, Twice-Baked Potato, Maple Cheddar Biscuit, Slaw

Add Another Half Rack!17

Smoked Ribs & Beer Can Chicken36

Half Rack Beef Ribs and Half Chicken, Twice-Baked Potato, Jalapeño Maple Cheddar Biscuit, Slaw

Angus Ribeye Steak & Frites34

14 oz. 28-Day Aged AAA, Red Wine & Balsamic Jus Lié, DF Frites

Add Caramelized Onions2

Add Fire-Roasted Mushrooms3



COFFEE BAR

We proudly offer illy, “coffee of the highest order.”
Freshly made Espresso, Cappuccino, Americano, Macchiato, and Lattes.



FREE BOTTLED WATER

We are pleased to offer a complimentary bottle of high quality water, still or sparkling. All our water is in-house triple-filtered using the Vivreau Water System.

Free of impurities. Free of wasteful packaging. Free of charge.



HOOCH HOUR

HIGH-END LIQUOR, HOUSE WINES,
ALL DRAUGHT & BOTTLED BEER

\$5.09

4PM TO 7PM & 10PM TO MIDNIGHT

EVERY DAY

HIGH-END BRANDS AT A GREAT PRICE



Party Shots



ALL DAY. EVERY DAY.

\$2.43



Menu

Gas*tro*house [ga-stro-houz]

For the love of the pub experience,
without settling for pub grub.

OUR SIGNATURE
PRESERVED COCKTAILS

5 TO 11 PM EVERY DAY | 12.50

Each cocktail contains its own locally-made preserve
creating a unique and very flavourful twist to a traditional concoction.

Cherry Bourbon Sour

Sour Cherry Butter, Bulleit Bourbon Whiskey,
House Sweet & Sour, Lime Wedge

Fiesta Margarita

Raspberry-Jalapeño Compote, El Jimador
Tequila, Fresh Lime Juice, Cane Sugar,
Rocks, Jalapeño Coin

Gastrohouse Caesar

Bread & Butter Jalapeños, Ketel One,
Taylor Fladgate Port, Mott’s Clamato,
Worcestershire, Marie Sharp’s Hot Sauce,
Extreme Bean Olives, Beans & Juice
Fresh Horseradish Available on Request

Add Bacon.2

Ginger Sidecar

Ginger Compote, Rémy Martin,
Fresh Lemon Juice, Splash of Bitters,
Rosemary Sprig

Lavender Collins

Lavender Confit, Tanqueray/Ketel One,
Fresh Lemon Juice, Splash of Soda,
Sprig of Thyme

London Fog

Orange Marmalade, Tanqueray,
Fresh Lemon Juice, Cold Chai Tea,
Orange Wheel

Eat well | PROHIBITION | Speak easy
GASTROHOUSE

696 Queen Street East / (416) 406.2669 / ProhibitionGH.com

GASTRO-SPUDS

We use Duck Fat (DF). Tastier and Healthier.

DF Frites . . . 7 / DF Sweet Frites . . . 11 / DF Tater Tots . . . 10
Add Creamy Peppercorn Parm, Spicy or Black Garlic Aioli . . . 2

Chili-Cheese Poutine 11 Redneck Tater Poutine 16
Bison Chili, PGH Mexicana Cheese Blend, Lamb Confit, Goat Cheese Curds,
Marinated PQ Curds, DF Frites, Crema, Chives DF Tater Tots, Chives, Truffle Oil, Duck
Gravy, Red Wine & Balsamic Jus Lié
Gastrohouse Poutine . . . 12 / Big! . . 17 No Lamb? No Problem! 14
Duck Confit, Marinated PQ Curds, DF Frites, Lobster Poutine 19
Duck Gravy, Red Wine & Balsamic Jus Lié East Coast Lobster, Marinated PQ Curds,
No Duck? No Problem! 9 / Big! . . 13 DF Frites, Lobster Velouté
Substitute DF Tater Tots with any Poutine . . . 3 / Big! . . . 6

HODGEPODGE

Perfect for sharing!

Quesadilla 15
Grilled Tortilla, PGH Cheese Blend, Diced Jalapeño & Red Peppers, Rösti-Hash, Scallions
Served with Crema, Salsa Rojo, and Guacamole
Add Duck Fat Confit-Pulled Pork or Pulled Chicken 5
Double the Cheese! 9
Ultimate Mac & Cheese 15 / The TWO Pounder! . . . 31
Afeltra Vesuvio – Italian Artisan Pasta, Gruyère, Aged Cheddar, L’Ermite Bleu, Smoked
Dutch Gouda, Black Truffles, Fresh Herbs, Truffle Oil, Jalapeño-Cheddar Biscuit Crust
Add Smoked Pork Belly 2 / 4
Substitute Gluten-Free Pasta? No Problem!

Smoked Chicken Lollipops 3 each (min. order of 3)
Frenched & Dry-Rubbed Chicken Drumettes. Baked? No problem!
Add L’Ermite Bleu Dip 2
How spicy do YOU like it? Substitute a Premium Hot Sauce! 2
Georgia Peach & Vadalia Onion (Red Chili) White Zombie (Red Savina)
Amazon (Chipotle) Ghost (Naga)
Gator Hammock (Cayenne) Ghost Dust
Marie Sharp’s (Habenero)

One-Layer Baker’s Tray Nachos 16 / Big! . . . 28 / Party! . . . 49
Hand-Cut Corn Tortillas, PGH Cheese Blend, Diced Jalapeños & Red Peppers, Salsa Rojo, Scallions
Served with Crema, Salsa Rojo, and Guacamole



Add Duck Fat Confit-Pulled Pork or Chicken . . . 4 / Big! . . . 8 / Party! . . . 15
Double the Cheese! 9 / Big! . . . 17 / Party! . . . 30
Add Bison Chili 8
Extra Sides of Crema, Salsa Rojo, Guacamole 2 each

Fish & DF Frites One Piece . . . 13 / Two Pieces . . . 22
Corn Flake-Crusted Halibut, DF Frites, Slaw, Crab Tartar

THROWING A PARTY? WE MAKE IT EASY!

Visit ProhibitionGH.com for Details.

18% GRATUITY ON PARTIES OF 8 OR MORE.
PLEASE CALL FOR RESERVATIONS.

SIDES

DF Frites 3 Scalloped Potato 5
DF Sweet Frites 6 Organic Greens 4
Onion Rings Half 5 / Full 9 Caesar Your Way! 4
DF Tater Tots 5 French Green Beans 5
Poutine 5 Soup of the Day 6
Gastrohouse Poutine 6 Demi-Baguette w/Stirling
Ultimate Mac & Cheese 9 European Style Butter 3
Ultimate Mac & Cheese w/ Pork Belly . . . 10 Crema, Salsa Rojo, Guacamole . . . 2 each
Bison Chili w/ Nacho Chips 8

FLATBREADS

Perfect for sharing!

Add Spicy or Black Garlic Aioli 2
Add Prosciutto Pio Tosini 4 / Big! . . . 8



Margarita 12 / Big! . . . 21 The Fungi 13 / Big! . . . 23
Smoked Tomatoes, Fior di Latte, Fire-Roasted Woodland Mushrooms,
Grana Padano, House Tomato Sauce, Grand Chevalier Chèvre, Pecorino Romano,
Pesto, Fresh Basil, 15-yr Balsamic, Italian Mozzarella, Garlic Paste, Truffle Oil,
Cold Pressed EVO Caramelized Onion, Fresh Herbs

RUFFAGE

All dressings are house-made and preservative-free.

Organic Greens Appetizer | 8 / Entrée . . . 12
Artisan Greens, Accompaniments, Balsamic or Creamy Parmigiano-Reggiano Peppercorn
Add Goat Cheese 4
Add Pulled Chicken 5

Caesar Your Way! Appetizer | 7 / Entrée . . . 11
Romaine, Caesar Dressing, Smoked Pork Belly, How do YOU like it?
Fresh-Baked Croutons, Grana Padano Light, Medium, or
Add Pulled Chicken! 5 Heavily Dressed?

Caprese 14
Vine-Ripened Tomatoes, Italian Mozzarella – Imported Weekly, Arugula, Fresh Basil,
15-yr Balsamic & Cold Pressed EVO

Niçoise 23
Shigefumi Tachibe Tuna Tartare, Roasted Mini Red Potatoes, Green Beans, Free-Run Egg,
Niçoise Olives, Capers, Heirloom Grape Tomatoes, Avocado, Preserved Lemon Vinaigrette

’37 Cobb 14 / Big . . . 21
Pulled Chicken, Organic Greens, L’Ermite Bleu, Smoked Pork Belly, Salsa Rojo, Avocado,
Free-Run Egg, Brown Derby Dressing

JUST FOR KIDS

Kids under 10. Served with fountain drink (only).

Choose One Item 4
Cheese or Pepperoni Pizza Grilled Cheese Mac & Cheese
Caesar Salad Organic Greens



Soft-Serve Ice Cream 2

HANDHELD

Add your SIDES.

Double Decker Club 12
Pulled Chicken, Prosciutto Pio Tosini, Grana Padano, Fresh Basil,
Tomato, Leaf Lettuce, Balsamic Aioli, Sourdough
Pulled Pork Sandwich 9
Duck Fat Confit Pork Butt, House BBQ, Slaw, Arugula



Surf & Turf Philly Cheesesteak 29
Whole East Coast Lobster Tail, 28-Day Aged AAA Angus Ribeye, Double Creme Brie,
Garlic, Sautéed Onions and Red Peppers, Bread & Butter Jalapeños, Hoagie
No Lobster? No Problem. 18

Pulled Pork Grilled Cheese 13 / Big! . . . 19
Duck Fat Confit Pork Butt, House BBQ, Black River Maple Cheddar, Grana Padano-Encrusted
Sourdough, Raspberry-Jalapeño Compote
No Pork? No Problem! 10 / Big! . . . 16
Add Bacon! 2 / Big! . . . 3

Tacos de Pollo 10 / Big! . . . 19
Pulled Chicken, Shallots, Garlic, Jalapeños, Red Peppers, PGH Cheese Blend, Fresh Lime Juice,
Green Leaf Lettuce, Crema, Salsa Rojo, Marie Sharp’s Habanero & Chili Georgia Peach Sauce,
Hard Shell Tacos

Organic Bison Burger 13
Grilled-to-Order Organic Alberta Bison, Accompaniments



Add Black River Maple Cheddar or L’Ermite Bleu 3
Add Caramelized Onions 2
Add Fire-Roasted Mushrooms 3
Add Bacon Strips 3
Additional Patty 10

Fully-Loaded Bison Monster 29
Choice of cheese, all the toppings, and an extra patty!

LATE BREAKFAST

Served until 3pm.

Super Yogurt 8 / Big! . . . 12
Balkan-Style Goat Yogurt, House Organic
Granola Mix, Un-Pasteurized Honey,
Fresh Seasonal Berries

Burrito Grande 15
2 Free-Run Eggs, Farmer’s Sausage, PGH
Cheese Blend, Red Peppers, Jalapeños,
Organic Greens. Served with Crema,
Salsa Rojo, and Guacamole

Omelet du Jour 13
3 Free-Run Eggs, Rösti-Hash, Organic Greens,
Sourdough or Multigrain Toast

Big Breakfast 9
3 Free-Run Eggs, Bacon or Sausage,
Rösti-Hash, Sourdough or Multigrain Toast

Steak & Eggs 17
7 oz House Cut 28-Day Aged AAA Angus
Ribeye, 3 Free-Run Eggs, Rösti-Hash,
Sourdough or Multigrain Toast

YOUR EGGS
PREPARED
YOUR WAY!

(Poached only during Brunch.)

JOIN US FOR BRUNCH!

Enjoy Our Brunch Drink Specials – Only \$9!
We Bake Our Own Breads.
We Smoke Our Own Salmon, Chicken and more.