

Wolfie Cohen's

# RASCAL HOUSE

1420 BOULEVARD OF THE ARTS  
SARASOTA, FLORIDA 34236



ASK ABOUT OUR HAPPY HOUR!

BE SURE TO CATCH THE HIT SHOW NEXT DOOR

AT

The Original  
**wolfie's**

STARRING



**YOU!**



ENJOY OUR THREE-ACT PLAY

FEATURING

**BREAKFAST LUNCH DINNER**

PERFORMANCES DAILY

**11AM - 9PM**

ADAPTED FROM THE ICONIC CREATIONS BY

EPICURE MARKET JERRY'S FAMOUS DELI PUMPERNIK'S WOLFIE COHEN'S RASCAL HOUSE

PRODUCED & DIRECTED BY  
**JFD PARENT, LLC**

ORCHESTRATED BY  
**JASON STARKMAN**

ART DIRECTOR  
**DEBBIE STEVENS**

SOUND & VISUAL EFFECTS  
**ANDREW GUENTHER**

GRAPHIC DESIGN  
**ZACK MITCHELL**

SCENIC DESIGN  
**MONICA BELL  
MARCO BELL  
MICHAEL WHITE**

MASTER ELECTRICIAN  
**KEITH POVICH  
RAY-FRIEDENBERG**

SET DESIGN  
**CRAIG HOLLIDAY  
MATT ANDRUS**

SPECIAL EFFECTS  
**DANA MALCOLM  
DANIELLE MALCOLM**

SPECIAL THANKS TO  
THEATER OWNERS  
**MARK & MINDY KAUFFMAN**

**1420 BOULEVARD OF THE ARTS, SARASOTA, FLORIDA**

# WELCOME TO WOLFIE COHEN'S RASCAL HOUSE

A New York after-theater bar opening at 5pm. Join us every day for our Happy Hour from 3pm – 6pm Monday through Friday. Live musical entertainment every Thursday, Friday, and Saturday evenings. Also, live entertainment can be enjoyed during Wolfie's brunch hours on Saturdays and Sundays.

Check out our dynamic

## STAR PERFORMING COCKTAILS

supported by an outstanding list of

## CASK & BREW

and be sure not to miss every day's special appearance by

## THE BAR BITES

with orchestration by Maestro Jason Starkman, adapted from a script created by the  
**FAMED RASCAL HOUSE FROM SUNNY ISLES, FLORIDA.**

You'll also find a surprise cameo role played by Mobster Meyer Lansky's memorabilia located inside the bar!

## THE STORY

The Rascal House was an iconic name in an area of north Miami Beach known as Sunny Isles. Snowbirds from the Northeast, Chicago, and Detroit flocked to the Rascal House where large baskets of fresh rolls and a buckets of coleslaw, beet salad, sauerkraut, pickles, and other refreshingly cold delectables greeted hungry patrons as they enjoyed the extensive array of freebies while waiting to order.

Waiting to be seated for up to three hours in a series of lines running out the door and around the block may be exhausting. Those lines were divided by party size.

There were some patrons, however, who weren't prepared to wait. Don King took one look at the line and sat himself at the manager's table. He wouldn't move out until he was informed that he wouldn't be served unless he waited like everyone else. Jackie Mason, who often used the Rascal House in his act, didn't want to be seen waiting with the crowd, so a place in line was held for him while he stood alone in front of the dessert case until he was called. Singer Vic Damon and football Hall of Famer Sid Luckman were frequent guests.

In the early years, celebrities like Al Jolson, Clark Gable, Judy Garland, Katherine Hepburn and, later, Milton Berle and Henny Youngman dined at the Rascal House. So did crime bosses Ben "Bugsy" Segal and Meyer Lansky, who regularly brought his family and righthand man, Hymie Lazar, there for dinner. Interestingly, Lansky's son, Buddy, married one of the restaurant's waitresses. The stories about this establishment are voluminous.

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## WHO'S WHO IN PRODUCTION

**WOLFIE COHEN** (*Creator*) owned and operated three of the most famous eating establishments in South Florida: Wolfie's Deli, Rascal House, and Pumpernik's. Having started his business in the 1930s, Wolfie quickly gained notoriety for his culinary excellence allowing him to expand his concepts throughout the South Florida region. From a busboy in the Catskills to a major restaurateur, Wolfie was the paradigm of what it meant to be a Jew living the American Dream.

**JFD PARENT, LLC** (*Producer/Director*) holds some of the most well known Jewish deli concepts in the U.S., as well as a national award-winning gourmet specialty market. Isaac Starkman, aided by his sons Guy and Jason Starkman, along with friend and business partner, Jonathan Mitchell, bolstered the deli scene in LA and Miami with such renowned eateries as Wolfie's Deli, Rascal House, Jerry's Famous Deli, Pumpernik's, and the Epicure Market. After Ike's death in 2008, JFD Parent, led by Jonathan Mitchell, acquired the Starkman family's interest and revitalized the deli brands to once again bring back the timeless delectables of traditional Jewish deli food.

**DANA & DANIELLE MALCOLM** (*Special Effects*) recently relocated from New Jersey where they taught for 15 years. The duo always had an interest in craft cocktails, working weekends and summers at various restaurants and bars spending free time experimenting with various elixirs. The twin pair relocated to Sarasota only a few short months ago and have since dedicated their time to the hospitality industry. They enjoy engaging with bar guests, leaving a memorable experience sure to keep guests coming back for more.

**JASON STARKMAN** (*Maestro*), born and raised in Los Angeles, has been in the deli, restaurant, and hospitality business since basically birth! When Jason was four, his father, Ike, decided to join up with a man named Jerry Seidman, owner of a small place called Jerry's Famous Deli in Studio City, CA. Jason spent his youth going to the store on weekends cleaning out the deli cases, working the register, and anything else his dad would let him do. By age 15, Jason was managing the newly opened Encino, CA location. Over the next 7 years, they, along with partner Jonathan Mitchell, grew the company to 11 stores in California before taking it public in 1996. This started the next chapter of Jason's life, when he moved to Florida where they purchased Wolfie Cohen's Rascal House and the Epicure Market. Since then, Jason has opened stores in Boca Raton, South Miami Beach, Sunny Isles, and Coral Gables. Of course he would be nowhere without his rock and amazing wife of 22 years, Diana, along with their four kids Elliot, Hana, Ike and Liam. Jason's motto, "serve the best, and you can't go wrong".

**DR. MARK KAUFMANN** (*Proprietor*) has served his native Philadelphia as well as his adopted community of Sarasota as an orthopedic surgeon for over 32 years. He retired from medicine in 1994 and began his second career as a commercial real estate developer, responsible for many of Sarasota's most notable office and retail projects, including what is now Rosemary Square where Wolfie Cohen's Rascal House found its home. Rosemary Square was the initial development in the Rosemary District, a once depressed area snuggled between Sarasota's Downtown and New Town areas. It took a visionary like Dr. Kauffman, aided by his daughter Mindy, an attorney, who manages the mixed-use complex, to transform the Rosemary District into the burgeoning center of commerce it is today.

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**1420 BOULEVARD OF THE ARTS**  
**SARASOTA, FLORIDA**

JFD PARENT, LLC

presents



***WOLFIE COHEN'S***  
***RASCAL HOUSE***

CREATED BY

**WOLFIE COHEN**

REVIVAL ORCHESTRATED BY

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ART DIRECTOR

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**ZACK MITCHELL**

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# OUR STARS

## CLASSIC COCKTAILS

### Dirty Rascal

Tito's Vodka | Olive Juice

\$12

### The Color Purple

Hendricks Gin | Chambord | Crème de Mûre | Lemon

\$12

### The Grand Cosmo

Belvedere Vodka | Cointreau | Cranberry | Lime

\$13

### Starlight Espresso Martini

Tito's Vodka | Borghetti Coffee Liqueur | Fresh Espresso

\$14

### Negroni

Beefeater Gin | Campari | Sweet Vermouth

\$15

### Boulevardier of the Arts

Maker's Mark Bourbon | Campari | Sweet Vermouth

\$15

### Old Fashioned Broadway

Woodford Reserve Bourbon | Demerara | Angostura & Orange Bitters

\$16

### The Wolf of Manhattan

Basil Hayden Bourbon | Aperol | Cherry Heering | Amaro Nonino

\$16

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# OUR STARS

## SPECIALTY COCKTAILS

### Block and Fall

Slivovitz Plum Brandy | Plum Puree | Lime | Angostura Bitters | Mint

**\$12**

### Whiskey on Wall Street

Jack Daniels Bourbon | Thyme Syrup | Lemon

**\$12**

### Some Like It Hot

Casamigos Blanco Tequila | House-made Cucumber Jalapeño Agave | Orange | Lime

**\$12**

### Eastside Story

Hendricks Gin | St. Germaine | Lime | Cucumber | Mint

**\$13**

### Dark & Stormier

Corina Black Rum | Coconut Cartel Rum | Ginger Liqueur | Ginger Beer | Lime

**\$14**

### Studio (19)54

Coconut Cartel Rum | Chinola Passionfruit | Pineapple | Coconut Cream

**\$14**

### Smoke Show

Casamigos Mezcal | Lime | Hibiscus

**\$15**

### A Walk in Central Park

Empress Gin | Pineapple | Vanilla | Coconut Milk | Hibiscus

**\$15**

### South Pacific Old Fashioned

Coconut Cartel Rum | Demerara Syrup | Angostura Bitters | Orange Bitters

**\$15**

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# THE CASK & BREW

## **Bubbles** *GL / BTL*

**Parolvini**.....\$12 (GL)

*Prosecco Split | Italy*

**JFJ Winery**.....\$13 / \$50

*Champagne Split | California*

## **Whites** *GL / BTL*

**St. Michelle**.....\$8 / \$28

*Reisling | Washington*

**Terredirai**.....\$10 / \$38

*Pinot Grigio | Italy*

**Kendall Jackson**.....\$13 / \$40

*Chardonnay | California*

**Kim Crawford**.....\$12 / \$38

*Sauvignon Blanc | New Zealand*

**Hartford Court**.....\$16 / \$60

*Chardonnay | California*

**Chateau de Sancerre**....\$19 / \$74

*Sancerre | France*

**Far Niente**.....\$135 (BTL)

*Chardonnay | California*

## **Rosé** *GL / BTL*

**Fleurs de Prairie**.....\$10 / \$36

*Rosé | France*

## **Reds** *GL / BTL*

**Terrazas**.....\$9 / \$32

*Malbec | Argentina*

**Bonanza**.....\$9 / \$30

*Cabernet Sauvignon | California*

**Joel Gott**.....\$10 / \$36

*Cabernet Sauvignon | California*

**Cuvée Rudel**.....\$14 / \$55

*Pinot Noir | France*

**Decoy**.....\$48 (BTL)

*Cabernet Sauvignon | California*

**Duckhorn**.....\$120 (BTL)

*Cabernet Sauvignon | California*

**Priere Lichine**.....\$126 (BTL)

*Bordeaux | France*

**Jordan**.....\$135 (BTL)

*Cabernet Sauvignon | California*

**Antinori**.....\$177 (BTL)

*Brunello | Italy*

**Caymus**.....\$180 (1 liter BTL)

*Cabernet Sauvignon | California*

## **Kosher Wine**

### **White** *GL / BTL*

**Segal Wild Fermentation**..\$15/\$56

*Chardonnay | Israel*

### **Red** *GL / BTL*

**Segal Dry Red Fusion**....\$14 / \$52

*Red Blend | Israel*

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# THE CASK & BREW

## *Draught*

**Big Top Finhead**.....\$6

*Lager | Sarasota | ABV 4.2%*

**Big Top Skywire**.....\$7

*IPA | Sarasota | ABV 6%*

**Greenbench Postcard**.....\$7

*Pilsner | St. Petersburg | ABV 4.7%*

**Motorworks Midnight Espresso**..\$7

*Porter | Bradenton | ABV 6.5%*

## *Bottled*

**Michelob Ultra**.....\$5

*Light Lager | St. Louis | ABV 4.2%*

**Stella Liberte N/A**.....\$6

*Non-Alcoholic | Belgium | ABV 0%*

**Modelo Especial**.....\$6

*Pilsner | Mexico | ABV 4.4%*

**Stella Artois**.....\$7

*Lager | Belgium | ABV 4%*

## *Hard Seltzer*

**NÜTRL** (*black cherry, pineapple*)...\$5

*Vodka Seltzer | Wisconsin | ABV 4.5%*

## *Bottled Water*

**Acqua Panna** (*16.9oz*).....\$3.50

*Still Water | Italy*

**San Pellegrino** (*16.9oz*).....\$3.50

*Sparkling Water | Italy*

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COME FOR THE DRINKS  
STAY FOR DESSERT



WOLFIE COHEN'S  
**RASCAL HOUSE**



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# **SPECIAL APPEARANCE** **THE BAR BITES**

*Available from 8pm – closing, Thursday - Saturday*

## **Bagel Chips & Ranch**

**\$4**

*Upgrade from ranch dressing to Whitefish Salad +\$4*

## **Assorted Pickle Tray**

**\$4**

## **Soup “Flight”**

*A tasting of our homemade soups including mushroom barley,  
chicken broth, sweet & sour cabbage, and seafood bisque*

**\$10**

## **Chicken Wings**

*Served with our homemade ranch dressing, buffalo, and sweet & sour sauces*

**6pcs \$12 | 12pcs \$20**



## **Poutine**

*Our fabulous fries smothered in brown gravy, covered in melted provolone*

**\$15**

## **Deli Sliders**

*Three sampler sliders—brisket, corned beef, pastrami served on mini rolls*

**\$15**

## **Hummus Platter (V)**

*Served with an assortment of raw vegetables and our homemade bagel chips*

**\$12**

## **RASCAL HOUSE Nova Topped Potato Pancakes**

*Two golden brown potato pancakes, topped with  
our Nova smoked salmon, sour cream, and dill*

**\$14**

## **Nova Smoked Salmon Flatbread**

**Jerry's Famous Deli's** *cream cheese blend layered over baked flatbread  
covered with our house Nova smoked salmon, capers, and red onion*

**\$14**



## **Flatbread**

*An array of Wolfie's deli meats spread over baked flatbread with  
melted Swiss cheese served with our homemade Russian dressing*

**\$13**

Advertisement

*If you're one of those rascals ready for an affair,  
Let **The Original Wolfie's** cater it for you!*



**PLATTERS**

Offering a selection of smoked fish, deli meats, cheeses, and vegetables. Fresh baked bagels and breads rolls.

**HOT ENTREES**

For carnivores, pescatarians, and vegetarians.

**WIDE ASSORTMENT  
OF BAKERY ITEMS**

Babka, rugelach, strudel, cakes, danishes, muffins, etc

and featuring

**OUR NEW YORK  
CHEESECAKE**

*Call 941-312-4072*



Advertisement

**WOLFIE'S GIFT SHOP**

*Visit our gift shop located inside at  
Wolfie's Deli!*

High quality branded items for purchase, including  
Wolfie's and Rascal House caps and t-shirts

You'll also find a selection of Epicure Market  
Specialty Blends of Coffees and Teas

*including*

Organic Breakfast Blend ★ Pomegranate Goji Berry Green Tea  
Organic Earl Grey ★ Spicy Ceylon Chai ★ Caffeine Free Blissful Blend

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# STARS OF THE GRAND FINALE

## SKY HIGH CAKES

*Grab a slice of one of our three devilishly delicious Sky High cakes!*

**Chocolate Cake | Coconut Cake | Strawberry Shortcake**

**\$14 ea.**

## Black & White Cookie

**\$5**

## Wolfie's Bread Pudding

*Array of breads and danishes cooked together in our homemade custard, garnished with salted caramel and fresh whipped cream*

**\$6**

## Gelato or Sorbet

**sm. \$6 | lg. \$8**

## EPICURE MARKET's Apple Strudel

**\$14**

## Chocolate or Cinnamon Babka

**\$7**

## Fruit Salad

**\$8**

## Three Rugelach

*Chocolate, Raspberry, Apricot, Cinnamon, or Vanilla*

**\$8**

## New York Cheesecake

*The Best Ever!*

**\$10**

*Add Strawberry, Blueberry, or Cherry for +\$2*

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# **INTERMISSION LIGHT REFRESHMENTS**

## **Natalie's Fresh Squeezed Juice**

*Orange or Grapefruit*

**\$5 (6oz) / \$8 (12oz)**

## **Other Juices**

*Apple, Cranberry, Pineapple*

**\$4 (6oz) / \$6 (12oz)**

## **Dr. Brown's Sodas**

*Black Cherry, Diet Black Cherry, Cel-Ray, Cream Soda,  
Diet Cream Soda, Ginger Ale, Draft-Style Root Beer*

**\$4**

## **Fountain Drinks**

*Coke, Diet Coke, Sprite, Ginger Ale, Lemonade*

**\$3**

## **Epicure Market's**

### **Special Blend Coffee or Selection of Special Teas**

*Hot or Iced*

**\$3**

## **Espresso, Latte, Cappuccino, Macchiato**

**\$5**

## **Milk or Almond Milk**

**\$5**

## **Chocolate Milk**

*Hot or Cold*

**\$5**

## **Brooklyn Egg Cream**

*U-Bet Chocolate Syrup, Milk, Seltzer*

**\$6**

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## **VODKA**

|                           |      |
|---------------------------|------|
| Belvedere.....            | \$14 |
| Grey Goose.....           | \$12 |
| Ketel One.....            | \$14 |
| Ketel One Botanicals..... | \$13 |
| Tito's.....               | \$12 |
| Wheatley.....             | \$10 |

## **GIN**

|                                    |      |
|------------------------------------|------|
| Aviation.....                      | \$11 |
| Beefeater.....                     | \$10 |
| Bombay Sapphire.....               | \$11 |
| Empress.....                       | \$14 |
| Ford's.....                        | \$9  |
| Gin Lane 1752 'Victoria Pink'..... | \$14 |
| Hendricks.....                     | \$13 |
| Tanqueray.....                     | \$12 |

## **RUM**

|                                |      |
|--------------------------------|------|
| Appleton Estate Signature..... | \$9  |
| Bacardi.....                   | \$8  |
| Coconut Cartel.....            | \$10 |
| The Real McCoy 12yr.....       | \$24 |
| The Real McCoy 14yr.....       | \$28 |
| Ron Corina.....                | \$8  |
| Sailor Jerry.....              | \$8  |
| Siesta Key Coconut.....        | \$10 |

## **TEQUILA / MEZCAL**

|                         |      |
|-------------------------|------|
| Casamigos Blanco.....   | \$19 |
| Casamigos Reposado..... | \$20 |
| Casamigos Añejo.....    | \$22 |
| Casamigos Mezcal.....   | \$20 |
| Corazon.....            | \$8  |
| Del Maguey Vida.....    | \$16 |
| Don Julio Blanco.....   | \$22 |
| Don Julio 1942.....     | \$37 |

## **BRANDY / COGNAC**

|                            |      |
|----------------------------|------|
| Christian Brothers.....    | \$8  |
| Hennessy.....              | \$20 |
| Remy Martin VSOP.....      | \$23 |
| Slivovitz Plum Brandy..... | \$14 |

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## WHISKEY / RYE

|                                    |      |
|------------------------------------|------|
| Angel's Envy.....                  | \$21 |
| Basil Hayden.....                  | \$18 |
| Crown Royal.....                   | \$11 |
| Elijah Craig Bourbon.....          | \$13 |
| Heaven's Door Double Barrel.....   | \$19 |
| High West Double Rye.....          | \$12 |
| Jack Daniels.....                  | \$11 |
| Jameson.....                       | \$15 |
| Jefferson's Double Barrel Rye..... | \$31 |
| Maker's Mark.....                  | \$14 |
| Rabbit Hole Dareringer.....        | \$31 |
| Woodford Reserve.....              | \$15 |

## SCOTCH

|                                 |      |
|---------------------------------|------|
| Chivas Regal 12yr.....          | \$17 |
| Dewar's White Label.....        | \$11 |
| Glenlivet 12yr.....             | \$21 |
| Johnnie Walker Black Label..... | \$18 |
| Macallan 12yr.....              | \$31 |

## LIQUEUR

|                                       |      |
|---------------------------------------|------|
| Amaretto.....                         | \$14 |
| Amaro Nonino.....                     | \$18 |
| Aperol.....                           | \$11 |
| Bailey's.....                         | \$12 |
| Borghetti Coffee Liqueur.....         | \$9  |
| Campari.....                          | \$14 |
| Chambord.....                         | \$12 |
| Cherry Heering.....                   | \$12 |
| Cointreau.....                        | \$16 |
| Disaronno Velvet.....                 | \$14 |
| Domaine de Canton Ginger Liqueur..... | \$14 |
| Frangelico.....                       | \$14 |
| Giffard Crème de Mûre.....            | \$8  |
| Grand Marnier.....                    | \$15 |
| Green Chartreuse.....                 | \$24 |
| Kahlua.....                           | \$14 |
| Sambuca.....                          | \$11 |
| St. Germain.....                      | \$14 |



Be sure to tag us on social media!  
@originalwolfiesandrascalhouse

For more info, visit us at [www.originalwolfies.com](http://www.originalwolfies.com) or call us at 941-312-4072