

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!



FEATURING

LUNCH DINNER BAR NOSH

PERFORMANCES DAILY

11AM - 8PM

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 daily for our Happy Hour
from 3pm – 6pm Monday through Sunday.

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 in 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 out front 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 notorious 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.

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.

1420 BOULEVARD OF THE ARTS
SARASOTA, FLORIDA

JFD PARENT, LLC
presents



WOLFIE COHEN'S
RASCAL HOUSE

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SPECIAL EFFECTS
DANA MALCOLM
DANIELLE MALCOLM

GRAPHIC DESIGNER
ZACK MITCHELL

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

OUR STARS

SPECIALTY COCKTAILS

Whiskey on Wall Street

Jack Daniels Bourbon | Thyme Syrup | Lemon
\$12

Some Like It Hot

Casamigos Blanco Tequila | Housemade 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

South Pacific Old Fashioned

Coconut Cartel Rum | Demerara Syrup | Angostura Bitters | Orange Bitters
\$15

THE CASK & BREW

Bubbles **GL / BTL**

Parolvini.....\$12 (GL)
Prosecco Split | Italy

JFJ Winery.....\$13 / \$50
Champagne Split | California

Whites **GL / BTL**

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

Far Niente.....\$135 (BTL)
Chardonnay | California

Rosé **GL / BTL**

La Vieilla Ferme.....\$10 / \$36
Rosé | France

Reds **GL / BTL**

Terrazas.....\$9 / \$32
Malbec | Argentina

Bonanza.....\$9 / \$30
Cabernet Sauvignon | California

Cuvée Rudel.....\$14 / \$55
Pinot Noir | France

Collefrisio.....\$10 / \$38
Montepulciano d'Abruzzo | Italy

Duckhorn.....\$100 (BTL)
Cabernet Sauvignon | California

Priere Lichine.....\$100 (BTL)
Margaux | France

Jordan.....\$100 (BTL)
Cabernet Sauvignon | California

Antinori.....\$135 (BTL)
Brunello | Italy

Caymus.....\$135 (1 liter BTL)
Cabernet Sauvignon | California

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

COME FOR THE DRINKS
STAY FOR DESSERT



**WOLFIE COHEN'S
RASCAL HOUSE**



SPECIAL APPEARANCE
THE BAR BITES

Available Thursday – Saturday from 8pm – closing

Bagel Chips & Ranch

\$6

Upgrade from ranch dressing to Whitefish Salad +\$4

Wolfie's Smoked Fish Dip

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

\$16

Assorted Pickle Tray

\$4

Soup "Flight"

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

\$12

Chicken Wings

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

6pcs \$12 | 12pcs \$20

The Original
wolfie's

French 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

\$18

RASCAL HOUSE Nova Topped Potato Pancake

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

\$18

Advertisement

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

*The Original
Wolfie's*



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

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. \$5 | lg. \$7

EPICURE MARKET's Apple Strudel

\$6

Chocolate or Cinnamon Babka

\$6

Our Own Rugelach (4)

Chocolate, Raspberry, Apricot, or Cinnamon

\$4

New York Cheesecake

The Best Ever!

\$10

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

INTERMISSION LIGHT REFRESHMENTS

Fresh Squeezed Orange Juice

\$6

Other Juices

Apple, Cranberry, Pineapple

\$4

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

\$2.50

Special Blend Coffee or Selection of Teas

Hot or Iced

\$3

Espresso, Latte, Cappuccino, Macchiato

\$5

Milk or Almond Milk

\$3

Chocolate Milk

Hot or Cold

\$4

Brooklyn Egg Cream

U-Bet Chocolate Syrup, Milk, Seltzer

\$5

VODKA

Belvedere.....	\$14
Grey Goose.....	\$12
Ketel One.....	\$14
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

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 or call us at 941-312-4072