

NORMAL

The Rabbit Hole

HEIGHTS

STARTERS

FIRE IN THE HOLE

wings marinated in a ghost pepper garlic butter with blue cheese dressing. 10

COTTON TAIL BITES

wisconsin white cheddar curds & pesto ranch. 8

SPICY BEER PRAWNS

cajun spiced prawns in a garlic butter pale ale broth with white cheddar garlic bread. 12

PORTOBELLO MUSHROOM FRIES

panko-crusted portobello mushroom strips with truffle oil, parmesan and roasted garlic aioli. 9

SMOKED DUCK WINGS

rolled in house-made chili pepper bbq with skerry pickled veggies. 12

NORMAL NACHOS

house-made tortilla chips, refried beans, nacho cheese blend, cotija cheese, jalapeños, pico de gallo, sour cream, house guacamole and salsa. 12
add brisket, grilled chicken or pork belly +3 | add lobster +4

RABBIT HOLE CALAMARI

old bay dusted jumbo strips with chipotle cocktail sauce and remoulade. 9

GARLIC MANILA CLAMS

1lb of fresh clams in a white wine garlic butter. 13

STREETCAR SLIDERS

ground rabbit and pork, habanero chutney, pepper jack cheese, side of fried onion strings. 12

WHITE CHICKEN CHILI

white meat chicken, green chiles, great northern beans, and monterey jack cheese. 7

SEASONAL BLISTERED PEPPERS

olive oil, garlic, rock salt, roasted garlic aioli. 8

RABBIT FOOD

*dressings: blue cheese, pesto ranch, house louie
vinaigrettes: balsamic, warm bacon, lavender citrus
add grilled chicken +3 | add abi or shrimp +5*

OLD SCHOOL SPINACH SALAD

spinach, blue cheese crumbles, avocado, onion, hard boiled egg, wild mushrooms & warm bacon vinaigrette. 10

ARUGULA SALAD

baby arugula, avocado, cucumber, dried cranberries, goat cheese & lavender citrus vinaigrette. 10

RABBIT HOLE HOUSE SALAD

mixed greens, baby heirloom tomatoes, carrots, red bell peppers, quinoa, blue cheese, candied cashews & balsamic vinaigrette. 10

TACOS

*a la carte
choice of corn or flour tortilla*

SLOW ROASTED PORK BELLY TACO

chile rub, tomatillo salsa, pickled veggies and cheddar cheese. 6

CHILE RELLENO TACO

stuffed poblano, house salsa, cilantro. 6

SMOKED BRISKET TACO

avocado crema, roasted corn salsa, cabbage, cotija cheese. 6

FRESH MAHI MAHI TACO

fresh mahi filet, grilled or fried, cheddar cheese, pico de gallo and roasted serrano white sauce. 6

JALAPEÑO POPPER TACO

bacon wrapped and smoked chicken stuffed jalapeño, cabbage, pico, cotija, roasted serrano white sauce. 6

SUBSTANCE

served with fries and a side of kicked-up ketchup.

ENGINE 18 AHI WRAP

seared peppered ahi, tempura asparagus, fresh avocado, spinach, wasabi cole slaw, spinach tortilla. 13

GROUND CHUCK NORRIS



beef chuck patty, choice of cheese and house louie dressing, topped with a bacon wrapped and smoked chicken stuffed jalapeño. 13

add bacon, avocado, grilled onions, onion strings, fried egg, mushrooms, seasonal peppers. +1 each

Chuck Norris doesn't pick up his food to eat it. He commands it to enter his mouth."

BRISKET FLOPPY JOE

slow smoked brisket, house bbq sauce, white cheddar, onion strings, brioche bun. 11

STEAK SANDWICH

shaved ribeye, cheese whiz, house pickled peppers, torpedo roll. 13

THE PEACEMAKER

bourbon barrel smoked chicken, applewood bacon, sautéed mushrooms, cheddar, bbq sauce, brioche bun. 11

NY DELI STYLE CORNED BEEF SANDWICH

brown sugar-braised corned beef, swiss, yellow mustard, toasted rye bread. 12

CHUBBY F@**N BUNNY MELT

sourdough, house mac-n-cheese, shaved pastrami, wild mushroom demi au jus. 12

JACK PACK VEGGIE STACK

portobello mushroom, roasted red pepper, roasted eggplant, grilled zucchini, sundried tomatoes, arugula feta pesto, lavosh. 9

THE SLOPPY LOUIE

slow roasted turkey, roast beef, corned beef, pastrami, swiss cheese, slaw, signature louie dressing, rye bread. 13

HOME STYLE CHICKEN SALAD WRAP

pulled chicken, roasted garlic mayo, celery, tomato, sprouts (choice of spinach or wheat tortilla). 9

THE PILGRIM

oven roasted turkey breast, cranberry sauce, avocado, tomato, sprouts, garlic aioli, ciabatta roll. 10

CUBANO SANDWICH

slow roasted pork, black forest ham, habanero pickles, beer mustard, gruyere, torta roll. 13

HOUSE SPECIALTIES

JACK-A-LOAF

bacon-wrapped rabbit and pork meatloaf, bacon-cheddar mashed potatoes, demi-glace & seasonal veggies. 17

ALE BATTERED FISH & CHIPS

atlantic cod lightly fried and served with our seasoned fries, cajun remoulade, house-made cole slaw and jalapeño cheddar hush puppies. 13

CHEF'S CATCH PLATE

grilled & served with quinoa rice pilaf & seasonal veggies. MP

DEAD PRESIDENTS MAC & CHEESE

because it's money. five cheeses, cavatappi pasta, arugula, truffle oil. 11
add brisket, grilled chicken, or pork belly +3 | lobster +4

SIDES

HOUSE FRIES 4

CURRIED CAULIFLOWER 4

BACON & CHEDDAR MASHED POTATOES 4

WHITE CHICKEN CHILI (CUP) 4

QUINOA RICE PILAF 4

SEASONAL BLISTERED PEPPERS 4

MAUI ONION STACK 7

DESSERTS

BUTTERFINGER MUD PIE

vanilla bean ice cream with chunks of butterfinger & a layer of fudge on an oreo crumb crust. 6

SLICE OF THE RABBITS CAKE

layered carrot cake with smooth & rich cream cheese icing. 6

NOT YOUR FATHER'S ROOT BEER FLOAT

hard root beer, vanilla ice cream, candied cashews and a luxardo cherry. 9 *(with non-alcoholic ibc root beer. 6)*