The Rabbit Hole

COCKTAILS $9

NORMAL FASHIONED
Old Forester Bourbon, Sugar,
Bitters, Orange, Cherry

BASIL BUNNY
Tito's Vodka, House-Made Strawberry Cordial, Basil

THE DUDE
Absolut Vanilla Vodka, Licor 43,
Locally Sourced Cold Pressed Coffee,
House-Made Whipped Cream

DC MULE
Absolut Elyx Vodka, Lime,
Orange Bitters, Ginger Beer, Mint

JACK RABBIT
Jack Daniel's, Grapefruit, Lime,
Ginger Beer, Bitters

DIXIE MAID
Knob Creek Rye,
Cucumber Syrup, Lemon, Mint

OAXACAN NIGHT STAND
El Silencio Mezcal, Blackstrap Rum, Agave Nectar,
Amaro Nonino, Black Walnut Bitters

CAN I BORROW A TEELING
Teeling Irish Whiskey, Lemon,
Averna, Ginger

ABNORMAL COLLINS
Old Grove Rested Gin, Lemon, Orgeat, Cynar, Soda

THE HOLE ´COLADA
Appleton Estates Aged Rum, Lime, Pineapple,
Coconut Syrup, House-Made Piña Colada Foam

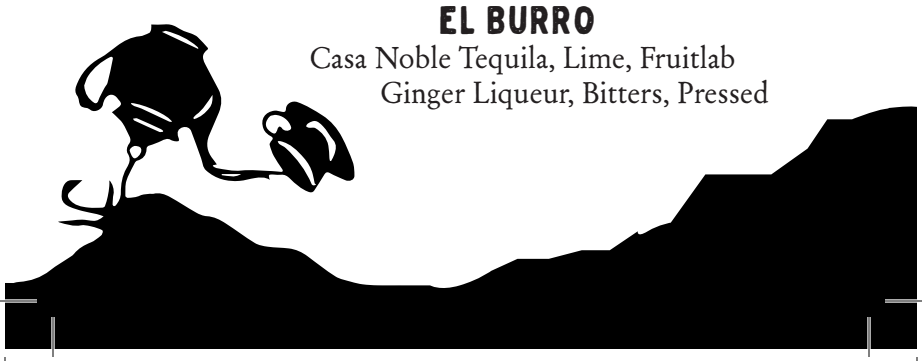
PALOMA FIZZ (AKA DOVE TEARS)
Espolón Blanco, Pamplemousse,
Lime, Agave, Egg White

FOR THE PACK

Punch Bowl for Two $19 | Four $38

CAPTAIN`S GROG
Captain Morgan Pineapple, Captain Morgan Grapefruit,
Orange Cordial, Lime, Grenadine

EL BURRO
Casa Noble Tequila, Lime, Fruitlab
Ginger Liqueur, Bitters, Pressed



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LATE NIGHT EATS

FIRE IN THE HOLE
Wings marinated in ghost pepper- garlic butter
with blue cheese dressing. 10

NORMAL NACHOS
Housemade tortilla chips, refried beans,
nacho cheese blend, jalapeños, pico de gallo,
sour cream, cotija cheese, guacamole and salsa. 13

Add Brisket, Pork Belly, Grilled Chicken
or White Chicken Chili +2 | Lobster +3

WARM PRETZEL & CHEESE
Served with ghost pepper cheese sauce. 8

WHITE CHICKEN CHILI
White meat chicken, green chiles,
great northern beans, monterey jack cheese. 7

THE PILGRIM
Oven roasted turkey breast,
cranberry sauce, avocado, tomato,
sprouts, garlic aioli, ciabatta roll. 10

HOMESTYLE CHICKEN SALAD WRAP
Pulled chicken, roasted garlic mayo,
celery, tomato, sprouts. Choice of
spinach or wheat tortilla. 9

SIDE OF HOUSE FRIES 4

TACOS
a la carte

SMOKED BRISKET TACO
Avocado crema, roasted corn salsa,
cabbage, cotija cheese. 7

FRESH MAHI MAHI TACO
Fresh mahi filet, cabbage, cheddar cheese, pico de
gallo, roasted serrano white sauce, grilled or fried,
on your choice of corn or flour tortilla. 7

SLOW ROASTED PORK BELLY TACO
Chile rub, apple citrus salsa, pickled
veggies, cheddar cheese, on your choice
of corn or flour tortilla. 6

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