

NORMAL

The Rabbit Hole

HEIGHTS

STARTERS

FIRE IN THE HOLE

wings marinated in a ghost pepper garlic butter with blue cheese dressing. 12

AHI POKE

wasabi aioli, pickled cabbage and wonton chips. 14

SPICY BEER PRAWNS

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

PORTOBELLO MUSHROOM FRIES

panko-crusting 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

PORK BELLY BISCUIT

crispy pork belly, arugula, sunny side egg, buttermilk biscuit and bourbon maple glaze. 12

NORMAL NACHOS

house-made tortilla chips, refried beans, nacho cheese blend, cotija cheese, jalapeños, pico de gallo, sour cream, house guacamole and salsa. 13
add brisket, grilled chicken or pork belly +4

RABBIT HOLE CALAMARI

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

STREETCAR SLIDERS

ground rabbit and pork, mango-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

WARM PRETZEL & CHEESE

served with ghost pepper cheese sauce. 8

AVOCADO-ROASTED CHILI HUMMUS

served with warm pita and Mediterranean salad. 12

COTTON TAIL BITES

wisconsin white cheddar curds & pesto ranch. 9

RABBIT FOOD

add grilled chicken +4 | add ahi or shrimp +6

RABBIT HOLE SALAD

mixed greens, baby heirloom tomatoes, carrots, red bell peppers, quinoa, blue cheese, candied cashews & balsamic vinaigrette. 11

SUPERFOOD SALAD

kale, spinach, blueberries, dried cranberries, apples, pepitas and acai vinaigrette. 12

BEET AND ARUGULA SALAD

roasted beets, arugula, goat cheese, pine nuts and blood orange vinaigrette. 11

TACOS

a la carte
choice of corn or flour tortilla

SMOKED BRISKET TACO

avocado crema, roasted corn salsa, pickled cabbage, cotija cheese. 7

FRESH MAHI MAHI TACO

fresh mahi filet, grilled or fried, mixed cheese, pico de gallo and roasted serrano white sauce. 7

SLOW ROASTED PORK BELLY TACO

chile rub, tomatillo salsa, pickled cabbage and mixed cheese. 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 sauce, cole slaw, spinach tortilla. 14

GROUND CHUCK NORRIS



beef chuck patty, choice of cheese and house louie dressing, topped with a bacon wrapped and smoked chicken stuffed jalapeño. 14

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

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

CHUBBY F@**N BUNNY MELT

sourdough, house mac-n-cheese, shaved pastrami, wild mushroom demi au jus. 13

STEAK SANDWICH

shaved ribeye, spicy nacho cheese, house pickled peppers, torpedo roll. 13

CUBANO SANDWICH

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

CAPRESE VEGGIE BURGER

house made chickpea veggie patty, mozzarella, tomatoes, arugula, balsamic reduction drizzle. 12

BRISKET FLOPPY JOE

slow smoked brisket, house bbq sauce, white cheddar, onion strings, brioche bun. 13

PHORRITO

shaved ribeye, vermicelli noodles, thai basil, jalapeno, bean sprouts, cilantro, sriracha hoisin sauce, pho jus. 15

SAUSAGE STUFFED PORK BELLY SANDWICH

chicken sausage stuffed pork belly, Asian slaw, Korean aioli, cilantro, radish, torta roll. 14

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

THE PEACEMAKER

bourbon barrel smoked chicken, applewood bacon, sautéed mushrooms, cheddar, bbq sauce, brioche bun. 12

HOUSE SPECIALTIES

CHICKEN POT PIE

peas, carrots, pearl onions, fresh herbs, puffed pastry and side house salad. 14

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

SMOKED BRISKET PLATE

ranch style beans, country potato salad, white bread, BBQ sauce. 17

DEAD PRESIDENTS MAC & CHEESE

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

SIDES₄

HOUSE FRIES

WHITE CHICKEN CHILI (CUP)

QUINOA RICE PILAF

CREAMY COLE SLAW

RANCH STYLE BEANS

COUNTRY POTATO SALAD

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