

THE BLACK RABBIT

TAPAS & ENTRÉES*

Nom Noms

**Cracklins & Hot
Sauce**
\$6

Garlic White Truffle Fries
Paermesan, Herb, Ketchup & Garlic Aioli
\$7

Fried Brussels Sprouts
Fresh Sliced Jalapeno,
Bacon, Mustard Vinaigrette
\$8

Fried Chicken Dinner*
Fried Chicken Thigh, Mashed Potatoes,
Chicken Gravy, and Fried Herbs
\$12

Smash Burger & Seasoned Fries *

Carmelized Onions, Havarti Cheese, B&B Pickle,
Honey Mustard Spread on a Brioche Bun
\$14

Confit Garlic Potato Flatbread

Gruyere, Herb, Chili Flake, Lemon Ricotta
\$9

Bánh Mi*

Vietnamese Strip Loin, Pickled Daikon & Carrot,
Cucumber, Jalapeno,
Cilantro, Garlic Mayo
\$10

Add On's

Bacon, Fried Egg, Cheese
\$2 Each

**White Rabbit
Mac & Cheese**
\$10

Bacon Kimchi Deviled Eggs
Sriracha, Green Onion, Sesame
\$7

White Cake French Toast
Rice Custard, Caramel, Cinnamon Toast
Crunch Cereal
\$6

French Dip Sando *
Roast Beef, Swiss Cheese,
Horseradish Mayo on a Sourdough Roll
with Au Jus
\$10

WINE BY GLASS \$9

BRIDLEWOOD CABERNET
DANCING BULL ZINFANDEL
CHATEAU SOUVERAIN CHARDONNAY

WINE BY THE BOTTLE

BRIDLEWOOD CABERNET \$30
STAMA OLD VINE ZIN \$30
TALBOTT 'KALI HART' CHARDONNAY \$30
MCCAY SAUVIGNON BLANC \$34

COCKTAILS \$9

WHISKEY SOUR

WHISKEY, LEMON JUICE, SIMPLE SYRUP & EGG WHITE

MANHATTAN

WHISKEY, SWEET VERMOUTH & BITTERS

OLD FASHIONED

WHISKEY, DEMERARA SYRUP, BITTERS & ORANGE PEEL

BEE'S KNEES

GIN, LEMON JUICE, & HONEY SYRUP

MARTINI

GIN OR VODKA, DRY VERMOUTH & OLIVE

DAIQUIRI

RUM, DEMERARA SYRUP & LIME JUICE

LEXI'S MARGARITA

TEQUILA, COINTREAU, LIME JUICE, AGAVE NECTAR & SALT