



FOOD

SHAREABLES

ARUGULA + ARTICHOKE DIP 8.95

warm cream cheese / arugula / artichoke / pecorino / olives / tortilla chips

CAULIFLOWER WINGS 9.95

battered cauliflower florets
sauces: classic buffalo / dry cajun / honey garlic / honey sriracha / Big Stoooley's Tragically Maple BBQ / Big Stoooley's Mango Habanero

CHICKEN TANDOORI BITES 15.95

tender marinated chicken leg / house tandoori spice / cilantro / sweet + spicy mango aioli

JERK CHICKEN SKEWERS 15.95

slow smoked chicken thigh / pineapple picante / honey lime crema / chilies

DUCK SPRING ROLLS 17.95

citrus confit duck / house pear sauce

BANG BANG SHRIMP 17.95

3 spicy phyllo wrapped shrimp / honey lime crema

SHRIMP CEVICHE 17.95

citrus poached shrimp / tomatoes / onions / cucumber / jalapeño / cilantro / lime juice / tortilla chips

LAMB CHOPS 19.95

pan seared rosemary lamb / buttered chestnuts / mint sauce

WONTON NACHOS 19.95

chive sour cream / pineapple picante / pico de gallo / spicy aioli / green onions / cilantro / slow braised pork belly

CHARCUTERIE BOARD 30

chef's selection:
three meats / two cheeses / olives / pickles / mustards / crostinis

SOUP + SALADS

BROCCOLI CHEDDAR SOUP 7.99

served with garlic bread
SMALL 4.99

GARDEN SALAD 9.99

fresh romaine / cherry tomatoes / cucumbers / herb vinaigrette
SMALL 4.99

CAESAR SALAD 9.99

fresh romaine / house-made croutons / crispy bacon / Caesar dressing / pecorino
SMALL 4.99

TACO SALAD 11.95

fresh romaine / guacamole / pico de gallo / corn + black bean salsa / spicy aioli / tortilla chips / cilantro / green onions

ADD-ONS 6.99

jerk chicken / crispy chicken / tandoori chicken / pork belly / crispy cauliflower

TACOS

3PC 12.95

served with fries

SIDE UPGRADE 2.99

garden salad / Caesar salad / soup

CRISPY PORK BELLY

pork belly strips / pineapple picante / cabbage / guacamole / spicy aioli / pickled onions

BATTERED FISH

Sam Adams battered fish / cabbage / guacamole / citrus aioli / cilantro

JERK CHICKEN

slow smoked chicken thigh / cabbage / corn + black bean salsa / guacamole / honey lime crema / spicy aioli / chilies

CAULIFLOWER

battered cauliflower / cabbage / guacamole / creamy corn / charred jalapeño aioli / cilantro

MAINS

BUTTER CHICKEN BOWL 19.95

spiced tomato + butter sauce / tender chicken leg / steamed rice / cilantro

JAPANESE STYLE CHICKEN + WAFFLES 19.95

chicken karaage / honey sriracha / kimchi slaw / fresh waffles

SMOKED BRISKET SANDWICH 19.95

1/2 pound of house-smoked brisket / horseradish mayo / barbecue sauce / crispy onions / brioche bun / onion ring / fries (upgrade to garden salad, Caesar salad, or soup)

STEAK FRITES 26.95

New York striploin / house chimichurri / truffle parmesan fries / garlic aioli

Please inform your server of any allergies and/or dietary restrictions. All items subject to HST.



COCKTAILS

HOUSE COCKTAILS

ONE NIGHT IN BUENOS AIRES 12.95

Evan Williams bourbon / Fernet / Galliano / Fireball / cardamom + Angostura bitters / candied ginger

VIOLET FEMMES 14.95

Grappa / Crème de Violette / egg white / lemon / simple syrup / plum bitters / smoked cacao nibs

GRAPES OF WRATH 16.95

Bombay gin / Drambuie / Amaretto / Turkish tobacco bitters / Chardonnay / frozen grapes

CHERRY BOMB 17.95

ginger infused tequila / Pisco / Luxardo Maraschino liqueur / edible glitter / sugared cherries

RAISIN THE ROOF 17.95

raisin + peppercorn infused rye / Montenegro / PX Sherry / stirred with coffee beans / salt + pepper

TEA LEAF PROPHECY 18.95

chai infused mezcal / Frangelico / Cointreau / Averna Amaro / simple syrup / Absinthe mist / torched cinnamon stick

GALES OF NOVEMBER 23.95

nori infused Aquavit / Lillet Blanc / Chartreuse / Ardbeg 10 / dehydrated enoki

PUNCH BOWLS

SANGRIA 54.95

red or white wine / spirits / fresh squeezed juice / sparkling wine / house-made syrup / fresh fruit garnish

CIDER HOUSE RULES 54.95

Bacardi Spiced rum / Disaronno / Fireball / apple cider / spiced syrup / ginger ale

NON-ALCOHOLIC COCKTAILS

CARDS ON THE TABLE 9.95

lemon / spiced syrup / grapefruit / cardamom bitters / dehydrated lemon

NIGHT CAP #2 9.95

bitter aperitif / orange / ginger syrup / lemon bitters / lemon rind

ROSÉ ALL DAY 10.95

OddBird Sparkling Rosè (0%) / hibiscus

HARVEST SANGRIA 10.95

Fre Cabernet Sauvignon (0.5%) / orange / spiced syrup / cranberry / lime / soda / cinnamon

RABBIT CLASSICS

RABBIT SOUR 9.25

Evan Williams bourbon / lime / simple syrup / red wine float / dehydrated lemon

RABBIT RICKEY 9.25

Bombay gin / muddled cucumber / lime + lemon / simple syrup / soda / cucumber slice

BLACK SABBATH 9.25

Ciroc red berry vodka / blackberry syrup / lemon juice / dehydrated lemon

BOLD FASHIONED 9.25

Evan Williams bourbon / orange juice / chili syrup / Thai chili

RABBIT MARGARITA 12.95

Cazadores Blanco tequila / Cointreau / lime + lemon / simple syrup / salt rim / dehydrated lime

THE MORT 14.95

Bombay gin / Thai basil / mint / muddled pineapple + cucumber / lime / simple syrup / bitters / cucumber + mint bouquet

BAR BIBLE

SCAN THE QR CODE TO BROWSE
THE LARGEST BACK BAR IN TOWN.



DESSERT

SWEETS BOARD 6.95
mini cheesecakes / brownies /
chocolate sauce / rocca crumble

DESSERT COCKTAILS

ESPRESSO MARTINI 14.95
Kahlua / Tito's vodka / espresso /
coffee beans

B52 9.95
Grand Marnier / Kahlua / Bailey's / coffee

DIGESTIFS

ALVEAR PEDRO XIMENEZ DE AÑADA 2018	9.25
AMARO LUCANO	6.25
AMARO MONTENEGRO	6.25
AVERNA AMARO	7.25
BAILEY'S	6.25
BÉNÉDICTINE + BRANDY LIQUEUR	8.25
CAMPARI	6.75
CAFÉ PATRON	6.25
DISARONNO	6.25
FERNET BRANCA	7.75
FERREIRA DONA ANTONIA TAWNY RESERVE	8.25
GRAND MARNIER	9.75
NONINO QUINTESSENTIA AMARO	9.95
ROSSI D'ASIAGO LEMONCELLO	6.25
RAMAZZOTTI BLACK SAMBUCA	6.25
RAMAZZOTTI WHITE SAMBUCA	6.25

ICE WINE

TAWSE CABERNET SAUVIGNON
ICE WINE VQA
by the glass
22.95

BRANDY

BERTAGNOLLI GRAPPA	13.50
CALVADOS BOULARD PAYS D'AUGE	11.25
COURVOISIER VS COGNAC	12.50
HENNESSY VS COGNAC	12.50
HENNESSY VSOP	16.50
PISCO EL GOBERNADOR	9.25
REMY MARTIN XO COGNAC	59.50
SANDRO BOTTEGA CLUB GRAPPA	8.25
ST. REMY VSOP	21.50



WINE + BEER

WINE

RED

6oz / 9oz / BTL

SEVEN PEAKS PETITE SIRAH
California
11.75 / 17.75 / 40

TINEDO JA! TEMPRANILLO
Spain
12.50 / 18.75 / 45

DE LOACH PINOT NOIR
California
16 / 23.75 / 60

LYETH CABERNET
SAUVIGNON
California
16.75 / 24.75 / 62

FINCA DECERO
MALBEC REMOLINOS
Argentina
52

TELMO RODRIGUEZ GABA
DO XIL MENCIA
Spain
56

TENUTA DI ARCENO
CHIANTI
Italy
90

GREYSON CELLARS
ZINFANDEL
California
62

BLAZON CABERNET
SAUVIGNON
California
75

CHATEAU DU TRIGNON
GIGONDAS
France
78

SALVANO BAROLO
Italy
90

ROSÉ

6oz / 9oz / BTL

ZINNIO ROSADO
Spain
14 / 18 / 48

RIVERA PUNGIROSA
CASTEL DE MONTE
Italy
50

ECHEVERRIA 'MIAO'
PET NAT ROSÉ
Chile
69

WHITE

6oz / 9oz / BTL

CABERT 'BERTILOLO
PINOT GRIGIO
Italy
14 / 18 / 50

LAURENT MIQUEL
LAGRASSE ALBARINO
France
14.25 / 18.25 / 51

GREYSON CELLARS
CHARDONNAY
California
16.75 / 24.75 / 62

PEARCE PREDHOMME
CHENIN BLANC
South Africa
16.75 / 24.75 / 62

MAP MAKER SAUVIGNON
BLANC
New Zealand
66

RIVERA MARESE
Italy
43

DOMAINE VINCENT
CAILLE MOUTON NOIR
France
62

DOMAINE VINCENT
CAILLE JE T'AIME
France
62

GOLDBERG RIELSING
Germany
75

SPARKLING
glass / BTL

GIRO RIBOT CAVA BRUT
Spain
14 / 60

DRAFT TAPS

ANGRY ORCHARD
CIDER 8.95

BLUE MOON 8.95

COORS LIGHT 8.95

COORS ORIGINAL 8.95

CRACKED CANOE 8.95

WELLINGTON HELLES
LAGER 8.95

CREEMORE LAGER 9.25

CREEMORE LOT 9
PILSNER 9.25

BOTTLES
+
CANS

6.75

BUDWEISER

BUD LIGHT

LABATT 50

MILLER LITE

MILLER HIGH LIFE

MOLSON CANADIAN

7.25

MOOSEHEAD

MILLER GENUINE DRAFT

STEAMWHISTLE

TWISTED TEA

7.75

HEINEKEN

SOL

8.75

BLOOD BROTHERS
BLOOD LIGHT

WELLINGTON HELLES

11.75

BELLWOODS
ROMAN CANDLE

16.75

BELLWOODS
JELLY KING

OV 9.25

SAM ADAMS BOSTON
LAGER 9.25

SAM ADAMS WICKED
EASY LAGER 9.25

FAT TIRE GOLDEN ALE 9.95

GUINNESS IRISH DRY
STOUT 10.25

HEINEKEN 10.25

STRONGBOW CIDER 10.25