

COCKTAILS

NOOK & CRANNY \$9.95

Gray Whale gin / Disaronno / lime
pear / ginger syrup / cranberry bitters
frosted cranberries

ALL THE FALL THINGS \$12.95

Spicebox Whiskey / brown sugar syrup
toasted almond bitters / apple cider
torched orange rind

RUM FORREST, RUM \$13.95

Bacardi Spiced rum / Myers's Dark rum
Frangelico / Alvear Pedro Ximenez Sherry
cedar bitters / lemon rind

SLOW DRIP \$13.95

Pike Creek Rye / Drambuie
Averna Amaro / Licor 43
black walnut bitters / whipped espresso
smoked espresso beans

BANNOCKBURN \$14.95

Monkey Shoulder blended scotch / carrot juice
marmite / brown sugar syrup / sage leaf

ITSY BITSY TEENY WEENY LAPSANG SOUCHONG PORCINI MARTINI \$14.95

Porcini infused Hendricks Orbium / Strega
Alberti Benevento / lapsang souchong
Dry Vermouth / lemon rind

JUST A LITTLE CINNAMON \$16.95

Calvados Boulard / Fireball
lemon / simple syrup / egg whites
ginger beer / cinnamon

RHUBARBARA ANN \$16.95

Patron Reposado tequila / Domain de Canton
ginger / Giffard Rhubarb / grapefruit juice
toasted almond bitters

DEEP SATIN \$17.95

Beet infused Del Maguey Vida Mezcal
espresso syrup / red wine / chocolate bitters
espresso beans

SPIRIT FREE

DIRTY SODA \$9.95

NOA non-alcoholic spiced rum
blackberry syrup / lime juice / cranberry bitters
cinnamon / Coca Cola / orange rind

COLD FRONT \$10.95

Dark Spiced Rum extract
acid-adjusted pear juice / simple syrup
ginger beer / dehydrated lemon

THE ALPS APERITIF \$11.95

NOA non-alcoholic Amaro
NOA non-alcoholic Italian Bitters
ginger syrup / lemon juice / bergamot bitters
lemon zest sugar rim / lemon wheel

BOUNTY HUNTER \$12.95

Rye extract / smoky whiskey extract / coconut
rum extract / brown sugar syrup / Scrappy's
fire bitters / orange rind

MIDNIGHT MISCHIEF \$13.95

Port extract / Bourbon extract / lime juice
simple syrup / Wellesley pumpkin apple butter
egg whites / cinnamon dust

SUPER NOGRONI \$15.95

HP Juniper non-alcoholic gin
NOA non-alcoholic Italian aperitif / NOA
non-alcoholic sweet vermouth / gin extract
orange rind / candied Campari

WHAT SHE'S HAVING \$15.95

Tequila extract / triple sec extract
pumpkin puree / brown sugar syrup / torched
marshmallows / gingerbread sugar



BAR BIBLE

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

PUNCH BOWLS

SOMETHING CINNFUL 54.95

Fireball cinnamon whisky / cherry brandy
orange juice / lemon juice / ginger syrup
ginger ale / soda / cranberries

SANGRIA BIANCO 54.95

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

SANGRIA ROUGE 54.95

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

MARGARITA TREE

FOUR MARGARITAS OF YOUR CHOICE

MADE WITH PATRON BLANCO 59.95

Select four from the following:

- Lychee
- Chambord Raspberry
- Jalapeno Peach
- Coconut-Banana
- PB & J (+3)
- Chai Mezcal (+3)
- Wicked Easy
- Jägermeister
- Absinthe (+3)

RABBIT CLASSICS

RABBIT SOUR 9.95

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

RABBIT RICKEY 9.95

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

BLACK SABBATH 9.95

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

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

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SHAREABLES

BIRRIA TAQUITOS 14.95

slow cooked short rib / queso crema verde / cotija cheese / flour tortilla
beef jus for dipping

CALAMARI 14.95

north atlantic squid / banana peppers
sesame lime aioli

CAULIFLOWER WINGS 14.95

crispy cauliflower florets / gochujang honey

CRAB DIP 14.95

alaskan crab / cream cheese
charred jalapeno / corn tortilla / naan bread

BURRATA 17.95

whole milk burrata cheese / spiced tomato
chutney / crispy prosciutto / watermelon
balsamic glaze / frisee salad / crostini

MUSSELS 19.95

atlantic mussels / choice of: white wine
& garlic or spicy coconut thai broth
crusty bread

WONTON NACHOS 22.95

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

CHARCUTERIE BOARD 29.95

house cured duck prosciutto
cranberry mustard / spiced olives
rotating selection of local cheese & meats

SALADS

HOUSE SALAD 14.95

pickled squash / blackberry
cranberry / spiced pepita seeds

CAESAR 15.95

romaine / bacon / parmesean
crouton / garlic caesar dressing

Additions: \$7.95 achiote chicken
\$11.95 AAA NY striploin

MAINS



FRIED CHICKEN

2 piece 13.95 3 piece 17.95
frites / house coleslaw

southern style biscuit / Add gravy \$1.99

TRUFFLE MAC & CHEESE 19.95

cavatappi / black truffle / garlic / white wine
cream sauce / 3 cheese blend / panko crust

HARVEST GNOCCHI 24.95

lemon spinach ricotta gnocchi / miso corn
puree / zucchini / roast garlic / crumbled
sopressata / crispy parsley / shaved parm

STEAK FRITES 29.95

AAA NY striploin / roasted garlic aioli
chimichurri / truffle parm fries

HANDHELD

Served with a side house salad.

Upgrade: fries, truffle parm fries, or Caesar salad \$3.99

CHICKEN SANDWICH 17.95

buttermilk fried chicken thigh / pickled cabbage
russian dressing / chili honey

MONTREAL SMOKED MEAT 17.95

sliced smoked brisket / mustard
marble rye / moishie pickle

VEAL CUTLET SANDWICH 17.95

breaded veal cutlet / marinara sauce
sautee mushroom & onions / provolone

RABBIT HOAGIE 19.95

provolone / soppressata / black forest ham
roasted turkey breast / lettuce / hot house tomato
bomba italiano spread / oil & vinegar

STEAK SANDWICH 24.95

AAA NY striploin / horseradish crema
arugula / cowboy butter

TACOS

Served with a side house salad.

Upgrade: fries, truffle parm fries, or Caesar salad \$3.99

3 CRISPY MISO PORK BELLY 16.95

habanero aioli / mango slaw / scallion

3 ACHIOTE CHICKEN 16.95

avocado / pickled habanero / cotija cheese

3 JERK HALIBUT TEMPURA 16.95

pineapple pico / lime crema / shredded lettuce



NY ORIGINAL 7.95

OREO® DREAM EXTREME 8.95

REESE'S® PEANUT BUTTER 8.95

DOUBLE CHOCOLATE GODIVA 9.95



WINE

RED BY THE GLASS

CHATEAU DE MUS
PINOT NOIR
France
14.95 / 21.95 / 59.95

VALLE SECRETO CABERNET
SAUVIGNON
Chile
15.95 / 23.95 / 69.95

SANCHO GARCES CRIANZA
Spain
16.95 / 24.95 / 69.95

CHATEAU FLEUR HAUT
GAUSSENS BORDEAUX
SUPERIEUR
France
18.95 / 28.95 / 79.95

BY THE BOTTLE

CHATEAU DE MUS
CABERNET SAUVIGNON
France
59.95

VECCHIA CANTINA CHIANTI
Italy
64.95

PUNTI FERRER CABERNET
SAUVIGNON
Chile
79.95

GROTTA DEL NINFEO
VALPOLICELLA RIPASSO
Italy
84.95

SALVANO BARBARESCO
Spain
89.95

DOMAINE ROGER PERRIN
CHATEAUNEUF-DU-PAPE
France
119.95

GROTTA DEL NINFEO
AMARONE
Italy
119.95

DRAFT TAPS

WELLINGTON
HELLES LAGER 8.75
COORS LIGHT 9.75
COORS ORIGINAL 9.75
MILLER LITE 9.75
CREEMORE LAGER 9.75
SAM ADAMS
BOSTON LAGER 9.75
PHILLIPS ELECTRIC
UNICORN 10.25

WHITE BY THE GLASS

PUNTI FERRER CHARDONNAY
Chile
10.95 / 15.95 / 44.95

TENUTA SANTOME
PINOT GRIGIO
Italy
12.95 / 18.95 / 49.95

MISTY COVE SAUVIGNON
BLANC
New Zealand
15.95 / 23.95 / 64.95

BY THE BOTTLE

PUNTI FERRER
SAUVIGNON BLANC
Chile
64.95

CASTELFEDER RAIF
SAUVIGNON BLANC
Italy
69.95

DOMAINE SEGUINOT-
BORDET CHABLIS
France
74.95

DOMAINE DU NOZAY
SANCERRE
France
79.95

ROSÉ 6oz / 9oz / BTL

VINELAND ESTATES ROSÉ
Niagara
13.25 / 19.95 / 56

SPARKLING glass / BTL

ANTICA VIGNA PROSECCO
Spain
15 / 63

RICKARDS RED 10.25
STRONGBOW CIDER 11.25
GUINNESS 11.25
HEINEKEN 11.25
PERONI 11.25
IX POETS HAZY
MARINER 11.25
BLUE MOON 11.25

BOTTLES + CANS

● bottles ★ cans

6.95

BUDWEISER ●
BUD LIGHT ●
LABATT 50 ●
MILLER LITE ●
MILLER HIGH LIFE ●
MOLSON CANADIAN ●

7.75

MOOSEHEAD ●
MILLER GENUINE DRAFT ●
TWISTED TEA ●

8.75

HEINEKEN ●
MODELO ●
PERONI ●
SOL ●

8.75

BLOOD BROTHERS
BLOOD LIGHT ★
WELLINGTON HELLES ★

12.25

BELLWOODS
ROMAN CANDLE ★

16.75

BELLWOODS
JELLY KING ●

SELTZERS

TRULY 7.75 ★
HAPPY DAD 9.95 ★

NON-ALC BEERS

HEINEKEN 7.75 ●
PERONI 7.75 ●
GUINNESS 8.75 ★

ASK YOUR
SERVER
ABOUT OUR
ROTATING TAPS!