

## COCKTAILS

**THYME WELL SPENT \$10.99**  
*herbal, refreshing, fruity*

bombay sapphire gin / thyme syrup  
peach juice / lemon juice / peach bitters  
tonic water

**COLADARAL DAMAGE 2:  
THIS TIME IT'S PERSONAL \$12.99**  
*creamy, tropical, indulgent*

captain morgan spiced rum / malibu  
coconut rum / coconut cream / lime juice  
brown sugar simple syrup / pineapple juice  
cinnamon

**MIDNIGHT GARDEN \$13.99**  
*bitter, vegetal, silky*

hendricks gin / cynar / sweet vermouth  
ginger syrup / cucumber

**WEST HOLLYWOOD \$13.99**  
*fresh, herbaceous, citrus*

maverick barnburner whisky / becherovka liqueur  
limoncello / watermelon juice

**ESPRESSO MARTINI \$14.99**

rich espresso / smooth vodka / coffee liqueur  
shaken into a velvety and bittersweet classic

**PALOM-A-GEDDON \$16.99**  
*crisp, smoky, carbonated*

hornitos reposado tequila / ilegal mezcal  
cointreau / grapefruit juice / lemon juice  
simple syrup / hoegaarden / tajin

**PEAT WAVE \$17.99**  
*smoky, jammy, sharp*

barnburner cask bourbon / laphroaig 10  
strawberry & peppercorn syrup / smoke

## MOCKTAILS

**HAVANA ROJA \$10.95**  
*fragrant, savoury, refreshing*

non-alcoholic rum extract  
strawberry & peppercorn syrup / thai basil  
lime juice / soda water

**WATERMELON SUGAR \$10.95**  
*herbaceous, thirst-quenching, lightly sweet*

non-alcoholic gin extract  
watermelon juice / lemon juice / ginger syrup

**VITO CORLEONE \$12.95**  
*silky, warming, bold*

non-alcoholic whiskey extract  
non-alcoholic amaretto extract / brown sugar  
simple syrup / cherry syrup

White Rabbit classic cocktails made with your choice of spirit from our extensive backbar collection.

Please ask your server for spirit suggestions or scan the QR code to explore.

### OLD FASHIONED

foundation of bourbon or rye whiskey, bitters (usually angostura), a sugar cube, typically garnished with an orange twist.

### NEGRONI

perfectly balanced, equal-parts cocktail made with gin, sweet vermouth, and campari. It is known for its bitter-sweet profile and vibrant red color.

### MANHATTAN

blend of whiskey (usually rye or bourbon), sweet vermouth, and angostura bitters, offering a strong, slightly sweet, and herbaceous flavor profile.

### BOULEVARDIER

variation of the negroni, this cocktail replaces gin with bourbon or rye, resulting in a richer, slightly smoky drink.

### FRENCH 75

refreshing blend of gin, fresh lemon juice, sugar syrup, and champagne, offering a complex yet light, sparkling experience.

### MARTINI

timeless combination of gin (or vodka) and dry vermouth, often garnished with an olive or lemon twist, prioritizing a crisp, botanical flavor.

### AVIATION

floral, violet-hued cocktail made with gin, maraschino liqueur, crème de violette, and lemon juice.

### PAPER PLANE

bold modern classic with whisky (typically bourbon), aperol, amaro nonino, and fresh lemon juice, shaken into a crisp, bittersweet cocktail with a clean citrus finish.



## RABBIT CLASSICS

### RABBIT SOUR 9.99

maverick barnburner whiskey / lime  
simple syrup / red wine float  
dehydrated lemon

### RABBIT RICKEY 9.99

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

### BLACK SABBATH 9.99

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

### RABBIT MARGARITA 12.99

hornitos reposado tequila / cointreau  
lime + lemon / simple syrup / salt rim  
dehydrated lime

### THE MORT 14.99

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

## MARGARITA TREE

FOUR MARGARITAS OF YOUR CHOICE  
MADE WITH PATRON BLANCO 59.99

### Select four from the following:

lychee • strawberry peppercorn • dill pickle  
jalapeno peach • watermelon • cucumber  
elderflower • mezcal (+3) • classic

## PUNCH BOWLS

### SANGRIA BIANCO 54.99

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

### SANGRIA ROUGE 54.99

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

## BOTTLES + CANS

### IT'S ALWAYS HAPPY HOUR:

#### BOTTLES \$4.99

Busch / Busch Light

#### DOMESTIC: BOTTLES \$6.99

Budweiser / Bud Light / Blue  
Michelob Ultra / 50 / Michelob Ultra 0.0 (Can)

#### IMPORT : BOTTLES \$8.99

Corona Extra / Corona Light / Corona Zero  
Miller High Life / Negra Modelo / Peroni 0.0  
Stella Artois

#### SELTZERS AND LOW CALORIE CANS

##### (355ML) 4.5% \$7.99

Truly Seltzer / SunCruiser Iced Teas

\*Ask for flavor selection.

#### TALL CANS \$9.99

Twisted Tea Slightly Sweet (473ml)  
Phillips Dino Sour (473ml)  
Amsterdam Bone Shaker 7.1% (568ml)  
Amsterdam Blonde Lager (568ml)

## DRAFT TAPS-20oz

Monday - Thursday Happy Hour  
5pm to 6pm - All Pints \$7.99

 MOOSEHEAD 8.99  
5% New Brunswick Lager

AMSTERDAM 3 SPEED 10.99  
4.2% Ontario Light Lager

BEAU'S LUG TREAD 10.99  
5.2% Ontario Lagered Ale

STEAM WHISTLE PILSNER 10.99  
5% Ontario European Style Pilsner

MICHELOB ULTRA 10.99  
4% Low Carb, Light Lager

ALEXANDER KEITH'S 11.99  
5% Nova Scotia Session IPA

ALEXANDER KIETHS RED ALE 11.99  
5% Nova Scotia Red Amber Ale

COWBELL HAZY DAYS 11.99  
6% Ontario Juicy IPA

GOOSE ISLAND 11.99  
5.9% English, West Coast Style IPA

HOEGAARDEN 11.99  
4.9% Belgium Wheat

BRICKWORKS BATCH 1904 11.99  
5% Ontario Dry Cider

MAGNERS ORIGINAL 11.99  
4.5% Irish Sweet Cider

MILL STREET ORGANIC 11.99  
4.2% Ontario Light Lager

MODELO ESPECIAL 11.99  
4.5% Mexican Pilsner Style Lager

MOOSEHEAD SPECIAL BATCH  
EAST COAST IPA 11.99

5.9% New Brunswick Juicy IPA  
★ White Rabbit Exclusive ★

GUINNESS 12.99  
4.2% Iconic Irish Stout

STELLA ARTOIS 12.99  
5% Belgium Premium Lager

## SALADS

### HOUSE SALAD 16.99

spring mix / cranberries & blackberries / pickled squash  
spiced pumpkin seeds / honey-thyme vinaigrette

### CAESAR 19.99

romaine / bacon / parmesan / crouton  
garlic caesar dressing

*Add: pork belly or pulled chicken \$7.99*

## SHAREABLES

### CAULIFLOWER BITES 15.99

crispy cauliflower florets / gochujang honey

### ALASKAN CRAB DIP 15.99

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

### BURRATA 19.99

basil & mint filled burrata  
roasted beet & cherry tomato salad  
arugula / roasted almonds  
rosemary focaccia

### SASHIMI AHI TUNA STACK 19.99

teriyaki marinated tuna / fresh avocado  
watermelon radish slaw / sesame seeds  
crispy wontons

### WONTON NACHOS 24.99

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

## SANDWICHES

*served with kettle chips.*

*upgrade to: side house or caesar salad: \$4.99*

### NASHVILLE HOT CHICKEN SANDWICH 19.99

crispy chicken breast / purple cabbage  
slaw / sweet pickles / cajun aioli

### MONTREAL SMOKED MEAT HIGH STACKED SANDWICH 22.99

1/2lb smoked meat / locally made hot honey  
mustard / marble rye / moishe pickle

### SHAVED SMOKED BRISKET SANDWICH 22.99

1/2lb shaved brisket / coleslaw  
horseradish mayo / sweet pickles

### SHAVED PHILLY CHEESESTEAK SANDWICH 22.99

shaved steak / smoked provolone  
mixed peppers / sautéed onions



### NY ORIGINAL 9.99

OREO® DREAM EXTREME 9.99

REESE'S® PEANUT BUTTER 9.99

## THIN CRUST SIGNATURE PIZZA

*served with a side house salad or caesar salad.*

*enjoy a pizza on us Sundays from 5 p.m. to 9 p.m.\**

### PEPPERONI 19.99

tomato sauce / mozzarella / pepperoni / oregano

### MARGHERITA PIZZA 19.99

tomato sauce / basil / flore de latte mozzarella

### TRUE NORTH CANADIAN 24.99

tomato sauce / mozzarella / pepperoni  
bacon / mushroom

### SPICY SRIRACHA 24.99

tomato sauce / mozzarella / Italian sausage  
banana peppers / sriracha sauce drizzle

### BIG MAUI 24.99

BBQ sauce / mozzarella / cinnamon  
pineapple / bacon

### BBQ CHICKEN 24.99

BBQ sauce / mozzarella / chicken breast  
red onion / pickled jalapeño

### ALL ABOUT THE SHROOMS 24.99

confit garlic cloves / flore de latte mozzarella  
bacon / mushrooms

### 3 LITTLE PIGS 24.99

tomato sauce / mozzarella / Italian sausage  
pepperoni / bacon

### CHICKEN ALFREDO 24.99

chicken breast / alfredo sauce / mozzarella / bacon  
mushroom / roasted red pepper / red onion

*\* with purchase of a pizza & beverage*

## MAINS

### BLACK TRUFFLE MAC & CHEESE 29.99

cavatappi pasta / black truffles / pork belly  
3 cheese blend / parmesa panko crust

### STEAK FRITES 39.99

10oz AAA striploin / roasted garlic aioli  
chimichurri / truffle parm fries

### STEAK AU POIVRE SERVED WITH FRITES 59.99

8oz filet mignon, in a cognac peppercorn cream  
sauce, served medium-rare / frites

*The ultimate steak frites, inspired by Bistrot Paul Bert, Paris*

## TACOS

*served with house nacho chips and queso  
or kettle chips. 3 per serving.*

*upgrade to: side house salad or caesar salad: \$4.99*

### MEXICAN CHICKEN TACOS 19.99

pulled chicken / fresh avocado / corn  
black bean salsa / purple cabbage / cilantro  
pickled peppers / lime crema

### CARIBBEAN FISH TACOS 19.99

caribbean spiced fish / purple cabbage pico  
cilantro lime crema

### PORK BELLY TACOS 19.99

crispy pork belly / pineapple salsa  
habanero aioli / green onions

### SHAVED STEAK TACOS 19.99

shaved steak / sautéed onions and peppers  
caramelized onion sour cream



## WINE

### RED BY THE GLASS

6oz / 9oz / BTL

#### CHATEAU DE MUS PINOT NOIR (France)

light, dry, notes of dried fruit

14.99 / 21.99 / 54.99

#### VALLE SECRETO CABERNET SAUVIGNON (Chile)

bold, full-body, jammy

15.99 / 23.99 / 64.99

#### SANCHO GARCES CRIANZA

(Spain) dry, well-balanced, ripe black fruit

16.99 / 24.99 / 64.99

#### CHATEAU FLEUR HAUT GAUSSENS BORDEAUX SUPERIEUR (France)

medium-body, elegant, red & black fruit

18.99 / 28.99 / 74.99

### ROSÉ

6oz / 9oz / BTL

#### VINELAND ESTATES ROSÉ (Niagara)

crisp, light, fresh strawberries

13.99 / 19.99 / 51.99

#### CHATEAU ROUBINE ORIGINE NATURE ROSÉ (France)

expressive nose, red current & peach, fresh finish

64.99

#### FATTORIA DI LUIANO ELLA ROSATO TUSCANA (Italy)

roses, mango, and pink grapefruit

64.99

### SPARKLING

glass / BTL

#### ANTICA VIGNA PROSECCO (Italy)

soft and vibrant bubbles, dry, well-rounded

15.99 / 58.99

### RED BY THE BOTTLE

#### CHATEAU DE MUS CABERNET SAUVIGNON (France)

floral & fresh, medium-body, cocoa finish

59.99

#### ANTONUCCI PINOT NERO (Italy) delicate spice and pepper,

strawberries

64.99

#### VECCHIA CANTINA CHIANTI RISERVA (Italy)

well-balanced, dry, soft tannins

64.99

#### FATTORIA DI LUIANO CHIANTI RISERVA (Italy)

velvety, leather and tobacco

69.99

#### PUNTI FERRER CABERNET SAUVIGNON (Chile)

full-body, notes of red fruit & cocoa, smooth

79.99

#### GROTTA DEL NINFEO VALPOLICELLA RIPASSO

(Italy) perfectly balanced, soft tannins, full-body

84.99

#### ANTONUCCI POPPONE (Italy)

well balanced with cherry, small berries, and dark chocolate

99.99

#### DOMAINE ROGER PERRIN CHATEAUNEUF-DU-PAPE

(France) balanced and subtle tannins, full-body, long finish

119.99

### WHITE BY THE GLASS

6oz / 9oz / BTL

#### PUNTI FERRER CHARDONNAY

(Chile) smooth, minerality, notes of peach and pineapple

10.99 / 15.99 / 39.99

#### TENUTA SANTOME PINOT GRIGIO (Italy)

crisp & fresh, balanced acidity, green apple

12.99 / 18.99 / 44.99

#### ANTONUCCI RIBOLLA GIALLA

(Italy) chamomile and peach, zesty with light minerality

15.99 / 23.99 / 59.99

#### MISTY COVE SAUVIGNON BLANC (New Zealand)

refreshing, aromatic, tropical fruits

15.99 / 23.99 / 59.99

### WHITE BY THE BOTTLE

#### PUNTI FERRER HUEVOS DE LOCO SAUVIGNON BLANC (Chile)

fresh, intense fruit, big mouth feel

64.99

#### CASTELFEDER RAIF SAUVIGNON BLANC (Italy)

elegant, juicy structure, aromatic finish

69.99

#### DOMAINE SEGUINOT- BORDET CHABLIS (France)

fresh, minerality, long-finish

74.99

#### DOMAINE DU NOZAY SANCERRE (France)

dry, aromatic, balanced acid & minerality

79.99

## COFFEE

ESPRESSO or VANILLA or DECAF 3.99

AMERICANO REGULAR or DECAF 3.99

ESPRESSO MACCHIATO 3.99

LATTE 4.99

CAPPUCCINO 4.99

BROWN SUGAR SHAKEN  
OAT ESPRESSO 12.99

house espresso blend / oat milk  
brown sugar simple syrup

CARAJILLO 14.99  
house espresso blend  
licor 43

ESPRESSO MARTINI 14.99  
kahlua, TAG vodka,  
house blend espresso