

WEEKEND BRUNCH

Saturday & Sunday until 2:00pm

CROISSANT BREAKFAST SANDWICH

Buttery toasted croissant layered with Black Forest ham, applewood-smoked bacon, farm-fresh eggs, and maple butter. Served with your choice of waffle fries or mixed greens | 17.95

AVOCADO TOAST*

Thick-cut artisan toast topped with house-made guacamole, pickled red onion, mixed greens, fresh lime, and everything bagel seasoning. Served with eggs your way | 17.95

BREAKFAST BURRITO

A grilled flour tortilla stuffed with scrambled eggs, black bean salsa, melted cheese, and seasoned breakfast potatoes. Finished with salsa verde and served with your choice of waffle fries or mixed greens | 17.95
Add Bacon | 2 Add Ham | 3

POTATO HASH*

Cajun breakfast potatoes tossed with bell peppers, onions, jalapeños, and blackened seasoning. Topped with eggs your way and applewood-smoked bacon. Served with toast | 18.95

GLAZED & CONFUSED*

Served in a Cardigan Glazed Donut, two beef patties smashed thin, topped with Bongards white American cheese, applewood-smoked bacon. Served with waffle fries or mixed greens | 23.95

CHEF'S FEATURE

Ask your server about today's brunch feature. Inspired by seasonal ingredients and chef creations, available while supplies last.

HOUSE SPECIALTIES

JUMBO SALTED PRETZEL

Served with whole-grain mustard & Summit beer cheese sauce | 15.95

SMOKED CHICKEN WINGS

Smoked in-house, choice of buffalo sauce, garlic parm, Korean spicy sauce, or RH dry rub, served with celery, ranch or blue cheese | 17.95

CARNE ASADA TACOS

Three tacos with seasoned steak, pico de gallo, radish, fresh lime, served in flour tortillas | 16.95

STEAK BITES*

Served on a bed of crispy onion strings with horseradish cream | 19.95

NACHO MAMA!

tortilla chips, queso, lettuce, pico de gallo, sour cream, guacamole, jalapeños, choice of chorizo or ground beef | 17.95

CHICKEN CAESAR WRAP

grilled or crispy chicken, shredded lettuce, parmesan cheese, Caesar dressing | 16.95

411 SMASH BURGER*

Two beef patties smashed thin, caramelized onions, Bongards white American cheese, pickles, applewood-smoked bacon, special sauce, brioche bun, served with a side of waffle fries | 20.95
add a patty | 6

CLASSIC BURGER*

7oz. patty, sautéed onions, lettuce, tomato, Bongards white American cheese, candied bacon, mayo, served on a brioche bun | 18.95

HOUSE-MADE CHICKEN TENDERS

Your choice of Nashville hot, buffalo, garlic parm, RH dry rub, or plain, served with a side of rabbit sauce | 17.95

CHOPPED SALAD

Romaine lettuce, avocado, blue cheese crumbles, tomatoes, hard-boiled egg, cucumbers, pickled red onions, choice dressing | 16.95

SOULFUL SIRLOIN BOWL*

Korean-inspired sirloin beef bowl, jasmine rice, kimchi, over-easy eggs, green onions, sriracha mayo, sesame seeds | 22.95



We are not a gluten-free restaurant & cannot ensure that cross contamination will never occur. Please inform your server of any allergies. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with shellfish, fish, sesame, peanut, tree nut, soy, milk, egg, or wheat allergies.

*These items are served raw or undercooked or may contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. At The Rabbit Hole, we believe in no surprises-just good times. A 2.9% card processing fee applies to all credit card purchases. Pay with cash to hop right by it! Parties of 8 or more may incur a 20% gratuity

WET YOUR WHISKERS

COCKTAILS

SHARING IS CARING

APEROL SPRITZ | 13

Yes, it's one of those, Aperol & La Marca Prosecco

SKREWED UP ESPRESSO

MARTINI | 15

Why not make a good thing better? Skrewball Peanut Butter Whiskey, vodka, espresso

MIMOSA | 11

La Marca Prosecco
Choose from: classic, peach, cranberry, pineapple, mango, grapefruit or passionfruit

MICHELADA | 10

Corona, Clamato, hot sauce, lime juice, Worcestershire, Tajin rim

BREAKFAST MARTINI | 14

Tanqueray, Cointreau, orange marmalade, lemon

STRAWBERRY BASIL SMASH | 13

Tito's, strawberries, basil, lime, agave & soda water

AMARETTO COLD BREW | 13

Amaretto, Big Watts Double Espresso cold brew, vanilla simple syrup, cream

BREAKFAST NEGRONI | 14

Select Aperitivo, Tanqueray, sweet vermouth, orange marmalade

BIG WATTS OLD FASHIONED | 15

Rabbit Hole Singe Barrel by The Traditionalist, Big Watts cold brew, demerara simple, bitters

RH PALOMA | 14

Don Julio Reposado, grapefruit juice, agave, and La Marca Prosecco, rimmed with Tajin

GRAPE APE | 11

With Buddy's grape soda DUH!

WHITE PEACH SANGRIA | 13

White wine, peach brandy, peach nectar, mango juice

NON-ALCOHOLIC

Buddy's Grape Soda | 4

Coke Products | 4

Fuji Bottled Water | 5

Michelob Ultra 0 | 7

N/A Corona | 7

Mango Passion Splash | 8

Pineapple Vanilla Cooler | 8

Big Watts Double Espresso | 8

Cucumber Peach Collins | 9

GIANT RH MARGARITA

(serves 2-3) | 65

Astral Blanco Tequila, Cointreau Noir, Filthy Margarita Mix, Tajin rim.

Served in a GIANT 80 oz Margarita Glass

MIMOSA FLIGHT | 23

La Marca Prosecco with flavors:
classic
peach
pineapple & passionfruit
mango & grapefruit

B.Y.O. MIMOSA (serves 2-4) | 75

Bottle of Chandon Brut

Choice of 2 juices - classic, pineapple, peach, grapefruit, cranberry, mango

High Noon Table Bucket (7) | 60

High Noon Party Bucket (18) | 150

BUBBLES



Chandon Chambong (serves 2) | 30

By The Glass (6oz)

Chandon Brut | 20

Chandon Rosé | 20

Beau Joie Brut | 20

House Bubbles | 10

By The Bottle

Chandon Brut | 75

Chandon Rosé | 75

Moët Impérial Brut | 230

Moët Rosé | 230

Beau Joie Brut | 125

Krug 2002 | 725

RED BULL ENERGY DRINKS

Red Bull Energy Drink, | 6

Red Bull Sugar Free Edition, | 6

Red Bull Red Edition (Watermelon) | 6

Red Bull Yellow Edition (Tropical) | 6

Red Bull Sea Blue (Juneberry) | 6

Red Bull White Peach | 6



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