

#463455

COCKTAILS

SKREWED UP ESPRESSO MARTINI	15	GRAPE APE	12
Skrewball Peanut Butter Whiskey, vodka, espresso (contains peanuts)		with buddy's grape soda DUH!	
PORNSTAR MARTINI	15	APEROL SPRITZ	13
New Amsterdam Vanilla Vodka, passionfruit, lime juice, vanilla syrup, La Marca Prosecco		Aperol & La Marca Prosecco	
RED BULL PEACH BELLINI	15	RH OLD FASHIONED	15
Suro Elderflower, La Marca Prosecco, Red Bull Peach Edition (White Peach)		Rabbit Hole Single Barrel by The Traditionalist & Filthy cherries	
WHITE PEACH SANGRIA	13	RH PALOMA	16
White Wine, peach brandy, peach nectar, mango juice		Don Julio Reposado, grapefruit juice, La Marca Prosecco, Tajin rim	
RH MULE	14	HUGO SPRITZ	15
Tito's Handmade Vodka, ginger beer, lime juice, copper mug		Suro Elderflower, La Marca Prosecco, soda water	
DUCK AROUND & FIND OUT	14	LAVENDER FIZZ MARTINI	15
Bacardí, blue curaçao, cream of coconut, pineapple juice, lemon juice		Hendricks, lavender, lemon juice, tonic, electric dust	
		GIANT MOSCOW MULE	68
		New Amsterdam Vodka, ginger beer, lime juice, 96oz mug (SERVES 3-4 PEOPLE)	

WINE

SPARKLING & WHITE	G/B	RED & ROSÉ	G/B
La Marca Prosecco	10/39	Bonfire Blend	16/64
Veneto, IT		Schram Winery, MN	
Risata Moscato d'Asti	11/41	Coppola Cabernet	15/59
Veneto, IT		Paso Robles, CA	
Axebridge Sauvignon Blanc	15/60	Marquette	15/64
Schram Winery, MN		Schram Winery, MN	
Coppola Shimmer White Blend	14/53	Rabbit Hole Rosé	13/60
Sonoma, CA		Schram Winery, MN	
Stoneleigh Sauvignon Blanc	15/60	The Beach by Whispering Angel Rosé	14/55
Marlborough, NZ		Provence, FR	

NA BEVERAGES

Big Watt Cold Press Double Espresso	8
FIJI Water .5L	5
Coke Products	4
Buddy's Grape Soda	4
Red Bull Energy Drinks*	6
Regular, Sugarfree, Juneberry, Watermelon, Tropical, White Peach	



MOCKTAILS

MANGO PASSION SPLASH	8
Passionfruit, mango & lemon juice, ginger beer	
PINEAPPLE VANILLA COOLER	8
Pineapple juice, vanilla simple syrup, lime juice, soda water	
CUCUMBER PEACH COLLINS	9
Peach nectar, cucumber, lemon juice, soda water	

THC

Wikid (10mg)	10	Gigli (10mg)	11
Mimosa, Paloma, Bramble		Blueberry Lemonade, Blood Orange Margarita	
Lagom (10mg)	12		
24k Lemonade, Blackberry Breeze			

DRAFT BEER

Michelob Ultra	6	Fulton Lonely Blonde	7
Light Lager, 4.2%, Missouri		Blonde Ale, 4.8%, Minnesota	
Michelob Golden Light	6	Kona Big Wave	7
Light Lager, 4.2%, Missouri		Golden Ale, 4.4%, Hawaii	
Mango Cart	7	Summit EPA	7
Fruited Wheat Ale 4%, California		Extra Pale Ale, 5.1%, Minnesota	
Seasonal Rotator	7	War Pigs Foggy Geezer	8
Surly Furious	7	Hazy IPA, 7.2%, Indiana	
IPA, 6.7%, Minnesota		Cane Fighter	8
Rabbit Hole Weiss	7	IPA by Schram Haus Brewery, 6.3%, Minnesota	
Kristal Weizen, 5.1%, by Schram Haus Brewery, Minnesota		Loon Juice Honeycrisp	8
Beach Bum	7	Cider, 6.0%, Minnesota	
Kona Big Wave/Mango Cart		Add a pickle or olives to any beer \$0.50	

CANS + BOTTLES

Bud Light	6	N/A Corona	7
Light Lager, 4.2%, Missouri		Lager, >0.5%, Mexico	
Coors Light	6	Guinness	8
American Lager, 4.2%, Missouri		Stout, 4.2%, Ireland	
Busch Light	6	Surfside	9
Lager, 4.3%, Virginia		Seltzer, 4.5%, Pennsylvania	
Miller Lite	6	Carbliss	9
American Pilsner, 4.2%, Texas		Canned Cocktail, 5%, Wisconsin	
Michelob Ultra Zero	6	High Noon	9
Light Lager, 0%, Missouri		Canned Cocktail, 4.5%, California	
Blue Moon	7	Lucky One Lemonade	9
Belgian Wheat, 5.4% Colorado		Canned Cocktail, 4.5%, California	
Corona	7	NUTRL	9
Lager, 4.6%, Mexico		Seltzer, 4.5%, British Columbia	
Modelo Especial	7	High Noon Table Bucket 7 for 60	
Mexica Pilsner, 4.4%, Mexico		High Noon Party Bucket 18 for 150	
Angry Orchard	7		
Cider, 5% New York			

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!



APPETIZERS

JUMBO SALTED PRETZEL 🌿

served with whole grain mustard & Summit beer cheese sauce | 15.95

STEAK BITES*

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

JUMBO BUFFALO SHRIMP 🔥

tossed in RH buffalo sauce, sprinkled with blue cheese crumbles, served with celery, your choice of ranch or blue cheese | 20.95

POUTINE

fries, gravy, cheese curds | 13.95

add grilled chicken or sausage | 2

SMOKED CHICKEN WINGS 🌿

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

HUMMUS PLATE 🌿

hummus, celery, carrots, cucumber, pita | 14.95

NACHO MAMA!

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

sub chicken tinga | 4

TRUFFLE FRIES 🌿

tossed in white truffle oil, parmesan cheese, parsley, RH seasoning, served with béarnaise | 12.95

HOUSE MADE CHICKEN TENDERS

choice of nashville hot, buffalo, garlic parm, Korean spicy sauce, RH rub, or plain, served with a side of rabbit sauce | 17.95

SWEET POTATO FRIES 🌿 🔥

served with sriracha aioli | 10.95

CHICKEN TINGA QUESADILLA

cheese blend, chicken tinga, served with salsa, sour cream, guacamole | 16.95

🌿 = Gluten Friendly 🌿 = Vegetarian 🔥 = Spicy

THE BIG STICK 🌿

our GIANT 12" mozzarella stick, served with marinara & ranch | 15.95

FOOD CHALLENGE

Who will win, you or THE BIG STICK? Many have tried & many have failed.

Eat four (4) of THE BIG STICK appetizers in 15 minutes or less (yes, it's timed)

No sharing, plate must be clean, sauces & all | 50

PRIZE: BIG STICK T-Shirt & the challenge on us!

HOUSE SPECIALTIES

CHICKEN TENDER MAC 'N' CHEESE

crispy chicken, cavatappi, house crafted cheese sauce, toasted panko, chives | 18.95

add grilled chicken | 4
substitute gluten-free pasta | 2

CARNE ASADA TACOS

three tacos with seasoned steak, pico de gallo, radish, fresh lime, served in flour tortillas | 17.95

BUFFALO CHICKEN FLATBREAD 🔥

grilled chicken, mozzarella cheese, buffalo sauce, carrots, celery, blue cheese crumbles, ranch dressing | 16.95

TROPICAL FRIED RICE 🌿

jasmine rice, pineapple, yum yum, scrambled eggs, green onion, celery, carrots, kimchi, sesame seeds | 18.95

add chicken | 7, steak | 11, shrimp | 10

BLACKENED WALLEYE TACOS 🌿

mixed slaw, mango salsa, avocado aioli, grilled flour tortilla | 18.95

CHICKEN TENDER BUCKET

four chicken tenders and fries served with your choice of nashville hot, buffalo, garlic parm, Korean spicy sauce, RH rub, or plain, served with a side of rabbit sauce | 21.95

GRILLED CHICKEN TERIYAKI BOWL 🔥

tri-blend quinoa topped with mango, edamame, avocado, fresno peppers, grilled chicken, and sprinkled with sesame seeds | 17.95

SEOULFUL SIRLOIN BOWL

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

MEATBALL

MARINARA PASTA

house made meatballs, linguine pasta, marinara, grated parmesan. Served with a breadstick | 23.95

SALADS

add grilled chicken | 7, seared shrimp | 10, steak | 11

WEDGE SALAD 🌿

blue cheese crumbles, pickled red onion, bacon, tomatoes, blue cheese dressing | 14.95

CHOPPED SALAD 🌿 🌿

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

CAESAR SALAD 🌿 🌿

romaine lettuce, caesar dressing, house-made croutons, shaved parmesan, sliced hard-boiled egg | 14.95

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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.

HANDHELDS

all sandwiches are served with waffle fries or coleslaw, truffle fries, sweet potato fries, or side salad | 4

add seasoned sour cream | 3

substitute a gluten free bun | 1.50

411 SMASH BURGER*

two beef patties smashed, Bongards white American cheese, house pickle chips, caramelized onions, special sauce, served on a brioche bun | 20.95

Add a patty | 6

BACON JAM SMASH BURGER*

two beef patties smashed, Bongards white American cheese, mayo, house pickle chips, bacon jam, served on a brioche bun | 20.95

Add a patty | 6

CLASSIC BURGER*

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

BUFFALO CHICKEN WRAP 🔥

grilled or crispy chicken, lettuce, blue cheese crumbles, carrots, celery, ranch | 19.95

CHICKEN CAESAR WRAP

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

NASHVILLE HOT CHICKEN SANDWICH 🔥

hand-breaded chicken breast, topped with coleslaw & pickles, on brioche bun | 18.95

GRILLED CHICKEN SANDWICH

RH marinated chicken breast, sriracha mayo, lettuce, tomato, onions, avocado, bacon, monterey jack cheese, served on sourdough bread | 19.95

SLOPPY JOE SLIDERS

3 sloppy joe sliders with American cheese, served on brioche buns | 16.95

SWEETS

HOUSE MADE CARROT CAKE | 9.95

NEW YORK STYLE CHEESECAKE

strawberry drizzle | 9.95

FRIED GRAPE UNCRUSTABLES

vanilla ice cream and vanilla glaze | 11.95

M&M AND CHOCOLATE CHIP COOKIES | 6.95

add vanilla ice cream | 4

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