

Rabbit Hole Curbside Pick-up Menu

Tues, Wed, Thurs & Sat 5pm - 9pm / Fri 11am - 9pm

Please place your order through info@rabbitholeott.ca (please include a phone number).

All orders & time of pick-up will be confirmed through email.

Any order over \$75.00, the customer will receive a delicious dessert sweet pizza. Any order over \$100.00, the customer will also receive a \$25 gift certificate to be redeemed when indoor dining resumes.

Thank you so much for your support!

OYSTERS

Fresh Unshucked Oysters - \$3 each
(SHUCKER / MIGNONETTE / LEMON WEDGES / HOT SAUCE)

CHARCUTERIE & CHEESE BOARD

For 2 - \$28

For 4 - \$50

(LOCAL & IMPORTED CHEESES / ASSORTED CURED MEATS / PRESERVES)

PIZZAS

ADDITIONAL FINISHINGS: VEGAN CHEESE (CASHEW) / GLUTEN FREE CRUST - \$4
HONEY CRUST / SESAME CRUST/ EVERYTHING BAGEL CRUST - \$.50

SAN MARZANO TOMATO SAUCE

Red 3 - \$20

Pepperoni / Smoked Sausage / Sundried Tomatoes /
Pepperoncini Peppers

Red 4 - \$20

Smoked Sausage / Mixed Mushrooms / Red Onions /
Arugula / Red Chilis

Red 5 (V) - \$20

Roasted Red Peppers / Grilled Zucchini / Sundried Tomatoes /
Black Olives / Grana Padano / Rosemary Oil

RICOTTA CREAM SAUCE

White 2 (V) - \$20

Mixed Mushrooms / Caramelized Onions/ Arugula / Chili Oil

White 4 - \$20

Prosciutto / Artichokes / Pear / Honey Crust

White 6 - \$20

Grilled Chicken / Applewood Bacon / Tomatoes / Basil /
Fennel Oil

FROM THE KITCHEN

(V) VEGETARIAN OPTION

Sea Salt Potato Chips (V) - \$8

Dill Pickle Dip

Frites (V) - \$8

Sriracha Mayo

Soup of the Day - \$8

Apple & Spiced Walnut Salad (V) - \$16

Baby Arugula / Quick Pickled Cucumbers/ Blue Cheese /
Aurelius Fig Balsamic

Seared Rare Yellow Fin Tuna - \$23

Pearl Couscous / Broccoli / Wasabi Aioli

Angus Smash Burger with Salad & Frites - \$18

Ground Chuck / Old Cheddar Cheese / Lettuce / Pickles /
Red Onion / Garlic Aioli

Spaghetti Carbonara - \$20

Spicy Pancetta / Pecorino Romano

Maple Glazed Pork Belly - \$24

Navy Bean Cassoulet / Wilted Greens / Spicy Pickled Carrots

Steak & Frites - \$24

Carrots / Demi-Glace / Truffle Aioli

Dessert Delight - \$10

Pumpkin Cheesecake / Salted Coffee Caramel / Feuilletine Flakes

NO SUBSTITUTIONS / WE ARE UNABLE TO GUARANTEE AN ALLERGEN FREE KITCHEN

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Cocktails Kits

Cocktail Kit # 1 - Hare of the Dog - \$75

Sky Vodka / Kahlua / Otto's Cold Brew /
Vanilla Demerara / Recipe Card

Cocktail Kit #2 - Chinchilla Roja - \$80

1800 Tequila Silver / Cointreau / House
Bell Pepper Syrup / Lime Juice / Dehydrated Lime / Recipe Card

Cocktail Kit #3 - Buck Remedy - \$60

J & B Rare / House Ginger Honey Syrup /
Lemon Juice / Dehydrated Lemon / Recipe Card

Cocktail Kit #4 - Canadian Cottontail - \$75

Woodford Bourbon / House Burnt Maple Syrup /
House Bitter Blend / Fresh Orange Zest / Recipe Card

Cocktail Kit #5 - Lapin Mauve - \$75

Empress Gin / House Lavender Tonic Syrup /
Club Soda / Fresh Limes / Recipe Card

White Wine

Domaine Servin Chablis Chardonnay - Bourgogne Chablis, France - \$55/BTL

Tawse Riesling - Niagara, Canada - \$45/BTL

Redstone 2016 Viognier - Ontario, Canada - \$55/BTL

Bolla Pinot Grigio - Veneto, Italy - \$40/BTL

Red Wine

Frei Brothers Zinfandel - Sonoma County, California - \$50/BTL

Stratus 2015 Petit Verdot - Niagara on the Lake, Canada - \$55/BTL

Tombacco Salice Salentino Rosso Riserva Negroamaro- Puglia Salice Salentino, Italy - \$45/BTL

Gran Hacienda Santa Rita Cabernet Sauvignon - D.O. Valle Central, Chile - \$55/BTL

Beer

Can (473ml) - Estrella Damm Lager / Sapporo Premium - \$8