

# Rabbit Hole Curbside Pick-up Menu

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

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

All items, orders & time of pick-up will be confirmed through email. Valid ID will be required upon pick-up for any alcohol items.

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

Thank you so much for supporting local businesses!

## 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 - \$0.50

### SAN MARZANO TOMATO SAUCE

Red 3 - SM \$20 / LG \$28

Pepperoni / Smoked Sausage / Sundried Tomatoes /  
Peperoncini Peppers

Red 4 - SM \$20 / LG \$28

Smoked Sausage / Mixed Mushrooms / Red Onions /  
Arugula / Red Chili's

Red 5 (V) - SM \$20 / LG \$28

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

### RICOTTA CREAM SAUCE

White 2 (V) - SM \$20 / LG \$28

Mixed Mushrooms / Caramelized Onions/ Arugula / Chili Oil

White 4 - SM \$20 / LG \$28

Prosciutto / Artichokes / Pear / Honey Crust

White 6 - SM \$20 / LG \$28

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

## FROM THE KITCHEN

(V) VEGETARIAN OPTION

Sea Salt Potato Chips (V) - SM \$5 / LG \$8

Dill Pickle Dip

Frites (V) - \$8

Sriracha Mayo

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

We are unable to guarantee an allergen free kitchen.

HST not included.

## Full Meal Packages

These meal packages below do not include the small sweet pizza offered above.

### Pizza Delight

**1ppl - \$35**

- 1 Small Apple & Spiced Walnut Salad
- 1 Small Pizza (your choice)
- 1 Slice of Weekly Dessert

**2ppl - \$65**

- 1 Apple & Spiced Walnut Salad
- 2 Small Pizzas (your choice)
- 2 Slices of Weekly Dessert

**4ppl - \$125**

- 2 Apple & Spiced Walnut Salads
- 2 Large Pizzas (your choice)
- 4 Slices of Weekly Dessert

### Dining Delight

**1ppl - \$45**

- 1 Small Charcuterie Board
- 1 Entree (your choice)
- 1 Slice of Weekly Dessert

**2ppl - \$85**

- 1 Charcuterie Board for 2ppl
- 2 Entrees (your choice)
- 2 Slices of Weekly Dessert

**4ppl - \$165**

- 1 Charcuterie Board for 4ppl
- 4 Entrees (your choice)
- 4 Slices of Weekly Dessert

## COCKTAILS

### 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

Zonin Valpolicella - Veneto Italy - \$50/BTL

Jacobs Creek Shiraz Cabernet Sauvignon - Australia - \$55/BTL

## Beer

Can (473ml) - Estrella Damm Lager / Sapporo Premium / Jackalope IPA - \$8 / 6 pack \$40