

Begin at the Beginning

• Appetizers •

SHRIMP COCKTAIL 16

Fresno Chili, Avocado Mousse, Lime Air

KEY WAGYU STEAK TARTARE* 18

Beef Chicharron, Cornichon, Savory Mayonnaise

WALDORF SALAD 16

Gem Lettuce, Walnut Apple Dressing, Verjus Raisins

KEY CRAB LOUIE 25

Crab Cake, Avocado, Roasted Tomato, Asparagus,
Soft Boiled Egg

ROASTED SEA SCALLOPS* 27

English Peas, Lemongrass, Earl Grey

Down the Rabbit Hole

• Great to Share •

HERB BRIOCHE ROLLS 5

Échiré Butter, Maldon Salt

KEY CRISPY OYSTERS ROCKEFELLER* 20

Slab Bacon, Spinach, Chartreuse

PARISIAN GNOCCHI 22

Black Truffle, Meyer Lemon, Fennel, Horseradish

DUCK CONFIT PASTA 20

Spinach, Parmagiano Cream, White Wine

TAMARIND GLAZED BONE MARROW 30

Sweet and Sour Beef, Grilled Sourdough, Herb Salad

RHODE ISLAND STYLE FRIED SEAFOOD 29

Salsa Verde, Cherry Pepper Purée

KEY SHORT RIB STROGANOFF 24

Forest Mushrooms, Semolina Sheet, Short Rib Jus

One by One

• Order by the piece •

BACON AND EGG 7

Truffle Custard, Smoked Bacon, Bourbon Maple Syrup

OYSTER ON THE HALF SHELL* 4

Mignonette, Lemon Pearls

KEY CAVIAR TACO 15

Wild Caviar*, Yukon Gold Potato Shell, Hamachi*

LOBSTER FRITTER 7

Black Truffle Coulis, Lobster Roe Aioli

THE BIG ONE 175

1 oz Golden Osetra Caviar*

Warm Brioche, Échiré Butter,

Whipped Crème Fraîche, Coddled Egg, Potato Chips

Curious Appetites

• Entrées •

BEEF WELLINGTON* 65

Grilled Tenderloin Foie Gras, Creamed Spinach, King
Trumpet Mushroom, Puff Pastry, Black Truffle Veal Jus

24 OZ. PORTERHOUSE STEAK* 85

Sourdough Battered Onion Rings,
Brandied Peppercorn Sauce

ROASTED PORK BELLY 32

Barbecue Carrots, Turnips, Merguez Stuffed Cabbage,
Mustard Seed "Caviar"

SHRIMP SCAMPI 26

Black and White Spaghetti, Shellfish Emulsion,
Crispy Garlic

ROASTED CHICKEN 28

Charred Broccolini, Cheddar Cornbread,
Fermented Hot Sauce

GINGER GLAZED CHILEAN SEA BASS 42

Heirloom Carrot, Snap Pea, Butterfly Pea Blossom Tea

ROSE. RABBIT. LIE. EXPERIENCE 125 PER PERSON

An assortment of signature dishes and seasonal
creations to be enjoyed by the whole table.

Please allow two hours

BEVERAGE PAIRING 75

More Than Extraordinary

• Additions •

SCHMALTZ MASHED POTATOES 13

Crispy Chicken Skin, Chives

CIDER BATTERED CAULIFLOWER 15

Sweet and Spicy Sauce, Ginger, Pear

TRUFFLE MAC AND CHEESE TERRINE 17

Roasted Tomato, Gruyere, Thyme



ROSE. RABBIT. LIE.

Chef de Cuisine **STEVE GOTHAM**

General Manager **ERIC ADAMS**

KEY SIGNATURE DISH

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Craft In the Bottle

3 cocktails per flask

Oaxaca Old Fashioned 35

A smokey take on the classic
Casamigos Reposado Tequila
Montelobos Mezcal
Ancho Chai Masala Tea Syrup
Mole Bitters

Paper Plane 35

Go M.I.A. with this modern classic
Four Roses Bourbon
Amaro Nonino Amaro
Aperol
Lemon Juice

Aviation Cocktail 35

Take off with this classic
Aviation Gin
Maraschino Cherry Liqueur
Crème de Violette
Lemon

Through the Looking Glass 24

Not all is as it appears in a clarified cocktail of
Patron Reposado Tequila, Novo Fogo Cachaca,
Caramelized Pineapple & Chipotle, Lime

.....

Craft In the Bottle

Penny Lane 17

Our refreshing Mule of
Ketel One Botanicals Cucumber Mint,
Lime, Lemongrass & Ginger Fizz

Raised by Wolves 17

Our exotic Paloma of
Montelobos Mezcal, Codigo Rosé Tequila,
Green Poblano Chile, Tamarind Ginger Syrup
& Grapefruit Fizz

.....

Surrender the Night

Rabbit's Choice 21

Let our trained mixologist get creative for you



*contains egg whites or dairy

Liquid Offerings

R.R.L. Old Fashioned 17

Looking debonair tonight
Old Forester Bourbon, Laird's Apple Brandy,
Demerara Syrup & Bitters

Freak in the Sheets 20

A play on the "adult" Martini with
Belvedere Mango Passion,
Vanilla, Pink Guava, Passion Fruit &
a Cheeky Shot of Champagne & Pearls

Birds & The Bees 24

Get Busy
Absolut Elyx Vodka, Watermelon Thai Basil Syrup,
Hibiscus Orange Blossom Apertivo,
Spanish Blanco Vermouth, Citrus
& Som Thai Basil Cordial

Theatre of the Mind* 17

Dreamy remake of the classic Ritz Cocktail with
Hennessy VS Cognac, Cherry, Bitter Orange,
Citrus & Cham-feign Foam

Crimson & Clover* 17

Our Clover Club of
G'Vine Gin, Lime, Italicus Bergamot,
Raspberry Hibiscus, Makrut Lime
& Egg White

Femme Fatale 21

Look Hot, Be Cold
with Belvedere Mango Passion Vodka,
Lychee, Strawberry-Rhubarb-Rose Syrup,
Citrus & Sparkling Rosé

Spellbinder 17

Get your Tiki on
Avua Amburana Cachaça, Coconut Pandan Vodka,
Toki Japanese Whisky, Pineapple &
Spiced Coconut Chai Syrup

Bourbon Celebration

Kentucky Girl Scout 17

Basil Hayden Bourbon, Marie Brizard White Cacao,
Branca Menta, Coconut Cream

Bold by Design 17

Maker's Mark Bourbon, Luxardo Marasca Liqueur,
Vanilla Syrup, Angostura Bitters

Baker's Dozen 17

Baker's Bourbon, Amaro Montenegro,
Pink Grapefruit Juice, Lavender Honey

Up the Creek 17

Knob Creek Bourbon, Amaro di Angostura,
Amaro Meletti, Old Time Rock & Roll Syrup

In 1997, the U.S. Senate passed a bill deeming
the month of September as Bourbon Heritage Month,
in honor of America's native spirit.
In partnership with Beam Suntory,
Rose.Rabbit.Lie. created specailty cocktails to celebrate.