

WELCOME

EXPERIENCE

YOU HAVE NINETY (90) MINUTES TO DINE & DRINK. AFTER
THAT WE ASK YOU MAKE ROOM FOR OUR NEXT GUEST.

WE ARE A SPEAKEASY

PLEASE SPEAK EASILY AND KEEP IT CLEAN

NO TELEPHONE CALLS

SAVE PHONE CALLS FOR THE OUTSIDE

PLEASE BE PATIENT

GREAT DRINKS COME TO THOSE WHO WAIT

NO SWITCHING SEATS

ALL TABLES AND SEATS ARE RESERVED,
NO MUSICAL CHAIRS

NO NAME-DROPPING

WE ALL KNOW SOMEONE

KNOW YOUR LIMIT

PLEASE CUT YOURSELF OFF
SO WE DON'T HAVE THE BURDEN

SPLITTING CHECKS

WE WILL SPLIT CHECKS UP TO THREE WAYS ONLY



WINTER 2024

FIVE ARMIES

19

Highclere Gin

Bordiga Dry Vermouth

Zirbenz

Lemon

Pineapple

Orgeat

Cranberry Bitters



WABI SABI

17

Nikka Coffey Gin

Drai Dry Vermouth

Sesame

Kizami Wasabi

Nori

CEASE & DESIST

18

Sagamore Rye

Amontillado Sherry

St. Elder Hazelnut

Lemon

Cinnamon

Fig Jam



LONELY DAY

22

Angel's Envy Rye
Lost Irish Whiskey
Licor 43
Black Truffle
Shiitake
Brown Butter



LOVE YOU BETTER

17

Angelisco Tequila
Absente Absinthe
Pineapple
Lime
Cane
Cucumber

EVERYTHING IS BEAUTIFUL

18

Kástra Elión Vodka
Aperol
St. Elizabeth Allspice
Lemon
Pineapple
Raspberry
Vanilla



CONOCES A CHATA?

16

Choice of Spirit
Coconut
Oats
Rice
Dates

TREAT YOURSELF



MARGARITA

20

Fortaleza Tequila

or

Agua Mágica Mezcal

Alma Finca

Lime

Agave

LAST WORD

20

Botanist Gin

Green Chartreuse

Luxardo Maraschino

Lime



ALASKA

20

Botanist Gin

Yellow Chartreuse

Orange Bitters

BIJOU

20

Old Tom Gin

Botanist Gin

Green Chartreuse

Carpano Antica Sweet Vermouth





CHAMPAGNE PROBLEMS

18

Barr Hill Gin

Lemon

Earl Grey

Vanilla

Brown Butter

Lavender

BYOB

18

Kuleana Huihui Rum

El Dorado 8yr Demerara Rum

Banana

Cinnamon

Lemon

Egg

Angostura Bitters



IT COMES IN WAVES

25

Kuleana Hui Hui Rum

Kuleana Nanea Rum

Wrey & Nephew Rum

Grapefruit

Zirbenz

St. Elizabeth Allspice

Pineapple

Lemon

Cranberry

Angostura Bitters

ABSINTHE

AFTER 95 YEARS—FROM 1912 TO 2007, REAL ABSINTHE IS AGAIN LEGALLY AVAILABLE AND BEING IMPORTED, MANUFACTURED AND SOLD IN THE UNITED STATES AND YES, IT DOES CONTAIN WORMWOOD.



GREEN BEAST

19

Absinthe

Lime

Cucumber

Mint



ABSINTHE MINDEED

19

Absinthe

Lime

Maraschino

Cane

FRENCH ABSINTHE SERVICE: EXPERIENCE THE TRADITIONAL RITUAL OF ABSINTHE ENJOYMENT. BEGIN WITH A DOSE OF FINE ABSINTHE IN A GLASS, UPON WHICH RESTS A SLOTTED SPOON HOLDING A SUGAR CUBE. ICE-COLD WATER IS THEN DELICATELY DRIPPED OVER THE SUGAR, CREATING A MESMERIZING LOUCHE EFFECT AS THE CLEAR GREEN LIQUID TRANSFORMS INTO A MILKY OPALESCENCE. THIS PROCESS NOT ONLY UNVEILS THE INTRICATE FLAVORS AND AROMAS OF THE ABSINTHE BUT ALSO CELEBRATES A TIME-HONORED CULTURAL TRADITION.

ST. GEORGE

ALAMEDA, CA - 120 PROOF

18

Floral

CLANDESTINE

SWITZERLAND - 106 PROOF

17

Anise

BUTTERFLY

BOSTON, USA - 130 PROOF

18

Fennel

REDUX

COLORADO, USA - 130 PROOF

18

Spearmint

CLASSIC COCKTAILS

SHAKEN



DAIQUIRI

16

Rum. Lime. Cane



MAI TAI

16

Rums. Curacao. Orgeat. Lime



GIMLET

16

Gin. Lime. Cane



PENICILLIN

16

Blended Scotch. Ginger.
Honey. Lemon



CORPSE REVIVER #2

16

Gin. Lillet. Curacao.
Lemon. Absinthe



COSMOPOLITAN

16

Vodka. Cranberry.
Lime. Curacao. Cane

STIRRED



OLD FASHIONED

16

Bourbon or Rye.
Demerara. Bitters



SAZERAC

16

Rye. Cognac.
Demerara. Peychauds. Bitters



MANHATTAN

16

Rye. Sweet Vermouth.
Bitters



MARTINEZ

16

Old Tom. Sweet Vermouth.
Maraschino



NEGRONI

16

Gin. Campari. Sweet
Vermouth



MARTINI

16

Vodka. Dry Vermouth.
Shaken or Stirred

FOOD

FRENCH FRIES OR TATER TOTS 8

SERVED WITH A SIDE OF SWISS CHEESE MORNAY

CORN ESQUITES 15

ROASTED CORN, SPANISH CHORIZO, PICKLED SERRANO,
PEQUILLO PEPPERS, COTIJA CREAM

FISH & CHIPS 22

BEER BATTERED COD, FRENCH FRIES,
SPICY KETCHUP & JAPANESE TARTAR SAUCE

DUCK CONFIT MAC & CHEESE 19

HOUSE-MADE CAVATELLI, TRUFFLE ESSENCE, GRATED ROMANO

CRAB CAKES 24

JUMBO LUMP CRAB, ARUGULA, HEIRLOOM TOMATOES,
BALSAMIC GLAZE, PARMESAN

BLIND RABBIT BURGER 22

DOUBLE BEEF SMASHED PATTIES, WHITE CHEDDAR,
FRIED EGG, DIJONNAISE, SHALLOT CONFIT, SIDE OF FRIES

ADD PORK BELLY + \$4

STEAK FRITES 34

STEAK, CHIMICHURRI, SIDE OF DUCK FAT POTATOES
WITH HOUSE GREEN PEPPERCORN AIOLI

CROISSANT BREAD PUDDING 12

POACHED PEARS, CARAMEL SAUCE AND VANILLA ICE CREAM

CRÈME BRÛLÉE 9

WHIPPED CREAM, FRESH BERRIES

THANK YOU!

TO THE STAFF

WHEN YOU'RE SIPPING ONE OF OUR CREATIONS HERE AT THE BLIND RABBIT, KNOW THAT IT'S NOT JUST ANOTHER COCKTAIL, IT'S A LABOR OF LOVE, CRAFTED WITH A WHOLE LOT OF HEART AND EXPERTISE. BIG SHOUTOUT TO OUR DREAM TEAM:

ANNA CHOUNRAMANY

FLAVIA MEZA

GARRICK GURNEY

GEORGINA SANCHEZ

HECTOR MARTINEZ

JASMYND SAM

JENNIFER GUADARRAMA

GEBUS CUEVAS

JORDAN FERNANDEZ

JOZEF CHAVEZ

JULES LEE

LUIS HERRERA

REBECCA PROVENCHER

RUBEN GARCIA

SERGIO MEDINA

CHEF SERGIO VASQUEZ

VANESSA GARCIA

