



BISTRO | WINE BAR | COCKTAILS
FOOD TRUCK | CATERING

SHAREABLES

All day

MANGO-LIME SHRIMP CEVICHE (G) 15	SMOKED CHICKEN WINGS (6) (G) 12
Avocado Cilantro Blue Corn Tortilla Chips	WRK BBQ 'Sota Hot Sweet Sesame Dry Rub Served with Rabbit Ranch
BLACK BEAN HUMMUS (V) 16	TENDERLOIN STEAK BITES (G) 20
Chili Crisp Oil Pepitas Roasted Chickpeas Cotija Tri Color Carrots Roasted Garlic Naan	Local Mushrooms Cherry Tomatoes Grilled Onions WRK Dipping Sauce
SMOKED CHICKEN TOSTADAS (2) (G) 13	BRISKET STREET TACOS (2) 13
Corn Tortillas Chicken Tinga Black Beans Cotija Pico de Gallo Smoked Tomato Salsa Creme	Flour Tortilla Sliced Brisket Pickled Red Onions Chimichurri Slaw Cotija
AHI TUNA WONTON TACOS (3) (G) 14	HOUSE CHIPS & WRK DIP (V)(G) 6
Crunchy Wonton Shell Citrus Slaw Scallions Wasabi-kimchi Aioli	House Seasoned Chips Caramelized Shallot & Blue Cheese Dip

BURRATA ROMANA (V) 19
Roman Style Pinsa Crust Roasted Garlic Evoo Marinated Cherry Tomatoes Balsamic Baby Basil *GF Cauliflower Flatbread \$2
WRK BRUSSELS (V)(G) 13
'Sota Hot Sauce Sticky Joe's Maple Syrup Diced Duroc Bacon Blue Cheese Crumbles
FOR THE LOVE OF BREAD 15
Pimento Cheese Spread Basil Pesto Hot Honey Butter
JUMBO BAVARIAN PRETZEL 14
Smoked Gouda & Truffle Cheese Sauce Hot Honey Mustard Sauce
CHILE SEARED SHRIMP (5) (G) 15
Korean Chile Oil Seasoned Jumbo Shrimp Cheesy Grits
CHARCUTERIE 17
Artisian Cheeses Cured Meat Toasted Baguette

Available after 4:00

ENTREES

FLAT IRON 35
Grilled Black Angus Flat Iron Steak Local Mushroom Blend with Garlic Butter Cauliflower Mash <i>**Cabernet -or- MN-Hattan</i>
MAHI MAHI 24
Pan Seared Citrus, Mango & Avocado Salsa Farro <i>**Riesling -or- Hummingbird Spritz</i>
PORK TENDERLOIN 23
Red Pepper-Honey Butter Sauce Smoked Gouda Grits <i>**Pinot Noir -or- Spanish Sangria</i>

BOWLS

All Bowls can be made gluten-free.

<p>‘SOTA HOT CHICKEN SALAD 15 Hand-battered Chicken Tenders ‘Sota Hot Sauce Mixed Greens House Pickles Green Onions Jack Cheese Cran-broccoli Slaw Ancient Grains Rabbit Ranch</p>		<p>GREEK CHICKEN BOWL 15 Mixed Savoy Baby Greens Shredded Chicken English Cucumbers Marinated Tomatoes Crumbled Feta Mixed Olives Red Onion Bell Peppers Farro Herb Citrus Vinaigrette</p>
<p>SEARED SALMON CITRUS BOWL 17 Mixed Savoy Baby Greens Blood Orange Pepitas English Cucumbers Tortilla Strips</p>		<p>AHI TUNA BOWL 17 Mixed Greens Coconut-lime Basmati Rice Cucumbers Chimichurri Slaw Pickled Red Onions Pineapple Wasabi-kimchi Aioli</p>
<p>SMOKED TURKEY COBB 15 Mixed Greens Smoked Bacon Avocado English Cucumbers Crumbled Blue Cheese Marinated Cherry Tomatoes Rabbit Ranch</p>		<p>POLLO CON CHILE BOWL 15 Smoked Chicken Tinga Mixed Greens Coconut-lime Rice Black Beans Smoked Tomato Salsa Pico de Gallo</p>
<p>SMOKED GOUDA AND TRUFFLE MAC & CHEESE BOWL 12 Add Smoked Brisket 5 Pulled Pork 4 Bacon 4</p>		<p>SOUP OF THE DAY 6 8</p>

NEAPOLITAN PIZZAS

Available after 4:00
Sub gluten-free cauliflower crust for 3.

<p>EL PASTOR 17 Citrus Marinated Pulled Pork Diced Pineapple Mozzarella Garlic Aioli Adobo Sauce Diced Onion Cilantro Tortilla Strips Cotija</p>		<p>HOT ITALIAN 17 Deli Cut Pepperoni Fennel Sausage Onions Green Olives Giardiniera</p>
<p>CUBANO 17 Pulled Pork Smoked Ham Garlic Aioli Pickles Provolone Dijon</p>		<p>MARGHERITA 13 San Marzano Tomato Sauce Fresh Mozzarella Basil</p>
<p>BBQ BRISKET 18 Garlic Aioli Mozzarella Red Onions Smoked Brisket Bell Peppers Baby Wild Arugula</p>		<p>DESIGN YOUR OWN PIZZA 11 Choose from: Pepperoni Fennel Sausage Smoked Ham Marinated Tomatoes Fresh Mozzarella Fresh Pineapple Local Mushroom Blend 2 each Onions Green Olives Basil Bell Peppers 1 each</p>

HANDHELDS

Served with choice of House Chips & WRK Dip or Ancient Grain Medley Salad. Sub a cup of soup | 4.
Have it prepared Rabbit Style on a bed of greens. Sub gluten-free bread | 1

<p>SMOKY CUBANO MELT Smoked Duroc Pork Smoked Ham Creamy Provolone Dijon Roasted Garlic Aioli House Pickles Toasted Sourdough</p> <p>‘SOTA HOT CHICKEN SANDWICH Buttermilk marinated thigh, hand battered and tossed in ‘Sota Hot Sauce Cran-broccoli Slaw Roasted Garlic Aioli House Pickles Brioche Roll</p> <p>SMOKED BRISKET DIP Tender Brisket Aged Cheddar Pickled Red Onions Wasabi-Kimchi Aioli Rosemary-Thyme Au Jus Crunchy Baguette</p> <p>BASIL PESTO GRILLED CHEESE G Smoked Provolone Mozzarella Basil Pesto Red Sauce Toasted Sourdough</p> <p>Add Bacon, Smoked Ham or Pulled Pork 4</p>	<p>16</p> <p>16</p> <p>17</p> <p>12</p>	<p>SMOKED TURKEY CLUB Herb Brined & Smoked Turkey Smoked Bacon Smoked Gouda Roasted Garlic Aioli Revol Farms Sweet Bibb Lettuce Tomatoes Pickled Red Onions House Pickles Franklin Street’s Cranberry-Wild Rice Bread</p> <p>CHICKEN BACON WRAP Hand-battered Chicken Tenders Smoked Bacon Cran-broccoli Slaw Jack Cheese Hot Honey Mustard</p> <p>WRK SMASHBURGER Two certified Black Angus Patties Cheese Garlic Aioli House Pickles Brioche Bun Gouda American Provolone Cheddar PepperJack Add Bacon (2) 4</p>	<p>16</p> <p>14</p> <p>16</p>
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SLIDERS

(2 Sliders) Served with choice of House Chips & WRK Dip or Ancient Grain Medley Salad.
Sub a cup of soup for 4. Have it prepared Rabbit Style on a bed of greens.
Gluten-free bread 1 | Additional sliders 4

TURKEY BURGER SLIDERS 13
Garlic Aioli | Pickled Red Onion | Provolone Cheese | Scarlet Lettuce | Toasted Brioche

PULLED PORK SLIDERS 12
Duroc Pork | Cran-Broccoli Slaw | WRK BBQ Sauce | Toasted Brioche

MINI SMASHBURGER SLIDERS 12
CAB Beef Slider Patties | American Cheese | Garlic Aioli | Toasted Brioche

LITTLES

Served with House Chips, Carrots and Rabbit Ranch

MINI MAC & CHEESE	8	KIDDO KLUB	10
Three Cheese Sauce Pasta		Turkey Breast Bacon American Cheese	
Add Smoked Brisket 5 Pulled Pork 4 Bacon 4		Lettuce Mayo Texas Toast	
AMERICAN BURGER SLIDERS (2)*	10	QUESADILLA	10
Beef Slider Patties American Cheese		Chicken Jack Cheese	
Brioche Bun			
CHICKEN TENDER'NESS*	10	MINI CHEESE PIZZA	9
		Add Pepperoni or Sausage for \$2	

SWEET SOMETHINGS

Butter Cake with Bourbon Caramel	10	Vanilla Ice Cream Sundae	6
Sauce and Ice Cream			
Flourless Chocolate Torte with Ice	10	Salted Caramel Chocolate Chip	2
Cream and Raspberry Glaze		Cookie	



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Enjoy a discount when paying with cash. Parties of 8 or more will incur an 18% gratuity charge.
Menu subject to change.