

Rebel Kitchen & Libations

Shareable

Maple Balsamic Brussel Sprouts
flash fried brussel sprouts in a maple balsamic glaze, topped with shaved parmesan 7.95

Calamari
flash fried calamari rings & tentacles with fried onion strings & lemon slices, served with house cocktail sauce 11.95

Spicy Poke' Nachos
Sushi grade soku Ahi tossed in a light spicy ginger sauce, topped with micro greens, drizzled with sriracha aoli and a bed of fresh rice chips(gluten free) 14.95

Rebel Sliders
4 Braveheart chuck/brisket ground beef blend sliders topped with cheddar & jack cheese, crispy jalapeno coins & onion strings 13.95

Blackened Cajun Tiger Prawns
Seven large skewered tiger prawns grilled with cajun spices and seasonings 14.95

"Sanctuary" Tacos
Three pulled pork tacos on crispy fried wonton shell 11.95

Half Dozen Kumamoto Oysters
Six Kumamoto raw oysters on the half shell served with cocktail sauce and lemon slices. 14.95

Mains

Langostino Lobster Chipotle Beer Mac N' Cheese
Elbow noodles and langostino lobster covered in a creamy chipotle beer cheese sauce, topped with more cheese & jalapeno slices. 14.95

Kobe Style Wagyu Beef Burger
Snake River Farms American Wagyu ground beef topped with melted provolone cheese, red wine caramelized onions, micro greens, sauteed portobello mushrooms, garlic aoli, served with fries. 16.95

Pork Belly Sandwich
Slow roasted, smoked pork belly with bacon jam, sweet slaw, apple relish on a house made brioche bun served with fries 13.95

Moules Frites
Mussels sauteed in white wine, butter, garlic with a touch of chili flakes, served with french bread and fries. 14.95

French Cut Pork Chop
10 oz french cut bone in pork chop served with garlic smashed potatoes and flash fried maple balsamic glazed brussel sprouts 17.95

Chicken & Waffles Sandwich
Dorito & panko fried chicken, served on house made waffles, with Jack Honey maple sriracha syrup 13.95

28 ounce Tomahawk Steak for Two
28 - 30 oz grilled then oven roasted tomahawk steak served with garlic smashed potatoes and flash fried maple balsamic glazed brussel sprouts for two, or one if you dare! 63

Portobello Mushroom Sandwich
balsamic glazed portobello mushroom, topped with melted brie cheese, sauteed red bell pepper, red wine caramelized onions, garlic aoli, tomato & lettuce on french baguette 12.95

Bacon Pear Chicken Gorgonzola Salad
spring greens, grilled chicken, bacon, pear, pecans, dried cranberries, gorgonzola cheese, and apple cider vinaigrette 13.95

Desserts

Three Layer Dark Chocolate Cake
Three incredible layers of intense chocolate flavors, frosted with delicious chocolate cream 7.95

Cheesecake Xango
Cheesecake wrapped in puff pastry and deep fried until golden brown, then tossed in cinnamon & sugar 7.95

Our Hours

Tuesday 5-10pm
Wednesday 5-11pm
Thursday 5-11pm
Friday 5pm to 1:30am
Sat. 5pm - 1:30am
Sunday Noon to 9pm