

Rebel Kitchen & Libations

Craft Cocktail Menu - Wine List - Draft & Bottled Beer

Craft Cocktails

PB & J Old Fashioned

Skrewball peanut butter bourbon, raspberry liqueur 13

Kiwi Strawberry Loco

vodka, muddled kiwi & strawberry, lime juice, splash of sprite garnished with mint sprig 13

Springtime Spritz

Aperol, gin, grapefruit juice, honey simple syrup, Dram citrus bitters 12

Maple Bacon Old Fashioned

Jim Beam Repeal batch bourbon, maple syrup, angostura bitters, bacon 13

Blood Orange Margarita

Luna Azul tequila, Solerno blood orange liqueur, lime juice, blood orange 13

New York Sour

Dickel bourbon, lemon juice, simple syrup, egg whites, red wine float 12

Classic Mai Tai

Captain Morgans spiced rum, white rum, orgeat syrup, orange juice, lime juice, dark rum floater 12

Strawberry Mojito

Rum, muddled strawberries, mint, club soda, lime 13

Rebel Razz

Fournettes London dry gin, house made raspberry puree, lemon juice, egg whites, 12

Spring Equinox

Fournettes London Dry Gin, basil simple syrup, lime juice 12

Mandarin Cosmopolitan

Absolut Mandarin vodka, triple sec, lime juice, cranberry juice 12

Rebel Ultimate Bloody Mary

vodka, house made bloody mix, bacon, an angus slider and a jumbo prawn - Takes 10 min to cook slider - This is a meal and a drink! 14

Cucumber Lemon Drop

Cucumber Vodka, triple sec, lemon juice, simple syrup, muddled cucumber 12

Moscow Mules

Blueberry Cucumber Mule 13

Deep Eddy Cranberry Mule 12

Deep Eddy Peach Mule 12

Deep Eddy Ruby Red Grapefruit Mule 12

Red Wine

Sycamore Lane Merlot 8 gls/ 31 btl

Vista Point Cabernet 7 gls/ 27 btl

Gnarly Zin 11 gls/43 btl

Wente Cabernet 12 gls / 47 btl

3 Steves Zinfandel 8 gls/ 31 btl

2006 Domaine Lamargue Merlot 59 btl

2007 Fogarty Meritage 49 btl

2005 Chateau La Roque Saint Loup -

Coteaux du Languedoc 14 gls / 46 btl

Sandeman Port 11 gls

White Wine & Sparkling

Vista Point Chardonnay 7 gls / 27 btl

Sycamore Lane Pinot Grigio 8 gls / 31 btl

Cape Mentelle Dry Rose 11 gls / 43 btl

Wente Riva Ranch Chardonnay 12 gls / 47 btl

J Roget Sparkling 8 gls / 32 btl

Ruffino Presecco 9 gls / 34 btl

Villa Pozzi Moscato 9 gls / 35 btl

REBEL KITCHEN & LIBATIONS

TO SHARE

AHI NACHOS

sushi grade ahi, sesame ginger soy sauce, rice chips 15

REBEL SLIDERS

4 angus sliders, bbq sauce, cheese, fried jalapeno coins & onion strings 13

MAPLE BALSAMIC BRUSSEL SPOUTS 9

CAJUN TIGER PRAWNS

7 prawns in cajun spices 14

CALAMARI

flash fried calamari, lemon, onion strings 12

CHIPS AND QUESO

House made tortilla chips & queso 8

POUTINE

shoe string fries, melted jack & cheddar cheese, covered in gravy 10

PULLED PORK SLIDERS

4 pulled pork sliders, topped with bbq ranch slaw 12

SOUP / SALAD

HOUSE MADE POSOLE

Classic Mexican Soup 9

FALL CHICKEN SALAD

mixed greens, chicken, walnuts, cranberries, feta, apples, maple Dijon vinaigrette 14

CAPRESE SALAD

Tomatoes, mozzarella, basil, house balsamic 13

HOUSE MIXED GREEN SALAD

mixed greens, tomato, cucumber, onions, house balsamic dressing 8

SANDWICHES

All sandwiches served with fries

PESTO CHICKEN MELT

chicken breast, melted provolone, tomato, pesto aoli 12

PORK BELLY SANDWICH

smoked pork belly, pickled apples & sweet slaw, bacon jam 13

CHICKEN & WAFFLES SANDWICH

Doritos crusted fried chicken, house made waffles, sweet slaw, fried onion strings, sriracha maple syrup 14

WAGYU FLAT IRON STEAK SANDWICH

5 oz Kobe Beef Style steak, tomato, lettuce, garlic aoli 16

GOURMET 7 OZ BURGERS

all burgers come with fries

REBEL BURGER

lettuce, tomato, pickle. add cheese for \$2 11

ULTIMATE REBEL CHEESE BURGER

loads of shredded cheese, with massive fried cheese skirt 14

NEW ORLEANS BURGER

bacon &yes peanut butter 13

CAPRESE BURGER

tomato, mozzarella, basil, balsamic reduction 13

EL PATRON BURGER

Rebel Burger topped with pulled pork 14

BRUNCH BURGER

rebel burger topped with fried egg, bacon, cheese, avocado 15

KOBE BURGER

American Wagyu beef, provolone, mushrooms, caramelized onions, garlic aoli 17

ENTREES

FISH TACOS

3 salmon tacos 15

SANCTUARY WONTON TACOS

4 pulled pork tacos on fried wonton skins 13

POKE BOWL

sushi grade ahi, sesame soy ginger sauce, steamed white rice, cucumber, red bell pepper, jalapeno, avocado 15

DORITO FRIED CHICKEN

Doritos/Panko Fried Chicken, smashed potatoes, brussel spouts 17

BONE IN FRENCH CUT PORK CHOP

12oz pork chop, garlic smashed potatoes, brussel spouts 19

WAGYU FLAT IRON STEAK

10oz kobe style steak, garlic smached potatoes, brussel spouts 25

WHITE TRUFFLE CHICKEN PASTA

Rotini, chicken, mushrooms, white truffle cream sauce 14

HAWAIIAN LOCO MOCO

burger patty, steamed rice, fried egg, gravy 13

PESTO PASTA

elbow pasta, house pesto sauce, red bell peppers, mushrooms, tomatoes(vegan dish) 12

DESSERTS

THREE LAYER CHOCOLATE CAKE 8

MANGO PASSION FRUIT CHEESE CAKE 8

CHEESECAKE XANGO

deep cheese cake rolled in cinnamon and sugar 8

SPECIALS

TACO TUESDAY \$1 PULLED PORK TACOS

SLIDER WEDNESDAY \$2 REBEL SLIDERS

THURSDAY FREE COMEDY SHOW & KAROKE

DJ DANCING FRI/SAT 10PM

SUNDAY BRUNCH BOTTOMLESS MIMOSAS \$15 10AM TO 2PM