

CONCERT MENU

white by the glass

17 white rabbit
or & wa blend 9.25

18 poor farm pinot gris
edgefield vineyards, or 9.25

17 chardonnay
62% wa, 38% or 9.25

17 riesling
willamette valley, or 8.5

18 umbrella jimmy rosé
columbia valley, wa 9.25

**17 hess select
sauvignon blanc**
north coast, ca 9

red by the glass

16 black rabbit red
columbia valley, wa 9.25

17 pinot noir
willamette valley, or 9.25

16 cabernet sauvignon
alder ridge vineyard, wa 11.5

15 syrah
chukar ridge vineyard, wa 11.5

**15 l'ecole no. 41
cabernet sauvignon**
columbia valley, wa 16

starters

whole marinated castelvetrano olives 4

house pork rinds
red chermoula, aji amarillo chili sauce 5

mixed green salad
lemon cucumbers, grape tomatoes, **basil**, smoked blue cheese,
white balsamic vinaigrette 6 / 11

caesar salad
tender romaine leaves, parmigiano reggiano, garlic croutons 7 / 12

dry fried chicken wings
sweet soy, ginger, scallions, chili 14

antipasti plate
levoni salami, artisanal cheeses, pickled vegetables, grainy mustard,
toasted baguette 18

bigeye tuna tartare*
taro chips, tamari, sesame, edamame-wasabi hummus, jalapeno,
cilantro, lime cream 16

mains

bolognese
bucatini, ground natural ribeye, tomato, garlic, parmesan 15

spicy dungeness crab roll
buttery brioche roll, avocado, pickled english cucumbers,
yuzu kosho aioli, house potato chips 19

pan-seared bacon-wrapped scallops
kale, heirloom tomatoes, lemon basil pesto,
jimmy nardello peppers, aged balsamic 34

seared rare bigeye tuna*
coriander rub, cilantro rice, charred negi onions, pickled ginger,
mango relish, aleppo pepper gastrique 30

alaskan halibut
chili-kaffir lime crust, baby carrots, brussels sprouts, leeks,
fingerling potatoes, lobster sauce 34

roasted cauliflower
organic quinoa salad, **jimmy nardello peppers**, asparagus, lemon olive
oil, feta, crispy leeks, romesco 21

black rabbit burger*
aged cheddar, bacon, butter lettuce, tomato, whole grain mustard mayo,
french fries 17

grilled pacific nw ribeye steak*
confit **potatoes**, broccolini, red wine mushroom reduction 39

all ingredients in burgundy are harvested from edgefield gardens

BLACK RABBIT RESTAURANT & BAR

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*Items are cooked to order. Consuming raw or undercooked eggs, fish, poultry or meats may increase your risk of foodborne illness