

Phone: 360-956-3661

www.ironrabbit.net

**Brunch served Weekends 9am – 2pm**

**Lunch served All Day, everyday**

**Dinner Starting 4pm Daily**

## STARTER SALADS

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### Caesar Classic Starter

Our very own Caesar dressing tossed with romaine, house baked croutons, and asiago cheese. 5.99

### Spring Green Salad Starter

Organic spring greens, croutons, tomato, and cucumber with your favorite dressing: Ranch, Bleu Cheese, Honey Mustard, or Red Pepper Vinaigrette. 4.99

### Spinach Bacon Starter

Fresh spinach tossed in our house bacon balsamic dressing with smoky bacon and roasted red peppers, topped with Pecorino Romano cheese and onion strings. 5.99

### Olympic Salad Starter

Romaine, feta cheese, kalamata olives, sundried tomatoes, roasted red peppers, and cucumber tossed with Lattin's apple cider red onion vinaigrette. 5.99

## SOUP

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### Soup of the Day

Bowl 6.99 /Cup 4.49



## BREAKFAST

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**Please call and ask about our weekend breakfast menu...**

## DESSERTS

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### Chocolate Decadence

Flourless chocolate torte divinely coupled with raspberry coulis. 7.99

### Bread Pudding

House made bread pudding with our caramel Whiskey sauce and whipped cream. 7.49

### Root Beer Float

Iron Rabbit handcrafted draft root beer with a scoop of vanilla ice cream. 4.59

### Royal Amaretto Brownie

Warm chocolate brownie in warm chocolate sauce topped with Amaretto cream sauce. 6.99

### Northwest Berry Cobbler

Warm Northwest fruit cobbler topped with vanilla ice cream. 7.99

## CRAFT BEER TO GO

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The ultimate in sustainability. Pick up your Iron Rabbit 64<sup>oz</sup> Growler or 32<sup>oz</sup> Growlette today and fill up often!



\*Eating raw or under cooked meats or eggs such as rare steaks may increase your risk of food borne illness.

\*\*Price and item availability subject to change.

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## Thank you for choosing Iron Rabbit!

At the Iron Rabbit we recognize that each person who enters our doors is important and strive to prove it.

We are all about maintaining quality while keeping it casual. Who needs the pretense when you can have great food prepared by our dedicated crew?

Special requests are not a problem. The way you want it is the right way.

No doubt about it – if we can, *we will!*

Designed with the entire family in mind, there is something for everyone here at the Iron Rabbit, so enjoy!

### Hours:

Mon-Thurs: 11am – 10pm  
Friday: 11am – 11pm  
Saturday: 9am – 10pm  
Sunday: 9am – 9pm

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## APPETIZERS

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### Trio of Appetizer Spreads

Three creamy cheese spreads served side by side with warm rustic baguette. Wild Sockeye smoked salmon, artichoke heart, and roasted garlic chevre. 12.99

### Fiery Wings

Spicy jumbo breaded chicken wings tossed in house fiery sauce and served with bleu cheese dip. 11.99

### Italian Quesadilla

Prosciutto, pepper jack cheese, roasted red peppers, and roasted garlic in an herb tortilla with a side of chipotle sour cream. 10.99

### Polenta Fries

Golden fried polenta fries served with marinara. 7.99

### Artichoke Croquettes

Artichoke heart, roasted red pepper and black olive cakes drizzled with roasted red pepper coulis and served on a bed of organic spring greens. 8.99

### Pot O Fire

House potato chips drizzled with fire sauce, and sprinkled with gorgonzola. 7.99

### Coppa and Pixie Honey Bruschetta

Spice rubbed and slow aged Coppa salami topped with onion strings and drizzled with Pixie honey on a grilled baguette. 8.99

### Coconut Curry Stir-Fry

Your choice of stir-fried prawns or tofu tossed in coconut curry sauce and garnished with fresh cilantro. *Tofu* 8.99 or *Prawns* 10.99

## ENTRÉE SALADS

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### Hopp Salad

Organic spring greens topped with charbroiled chicken breast, bacon, artichoke hearts, black olives, tomatoes, gorgonzola, and side of house bleu cheese dressing. 12.99

### Caesar Classic Entrée

Our very own Caesar dressing tossed with romaine, house baked croutons, and Pecorino Romano cheese. 10.99

### Spinach Bacon

Spinach tossed in our bacon balsamic dressing with smoky bacon and roasted red peppers, topped with Pecorino Romano cheese and onion strings. 10.99

### Olympic Salad

Romaine, feta cheese, kalamata olives, sundried tomatoes, roasted red peppers, and cucumber tossed with Lattin's apple cider red onion vinaigrette. 10.99

## BURGERS SANDWICHES & WRAPS

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*Served with your choice of apple, coleslaw, or fries*

### Rancher Burger

Hand-forged Painted Hills natural burger, NW bacon, Tillamook white cheddar, NW berry BBQ sauce, organic spring greens, tomatoes, burger spread, and onion strings on a Kaiser bun. 13.99

### Sicilian Burger

Balsamic glazed hand-forged Painted Hills natural burger, chevre goat cheese, roasted garlic, red onions, organic spring greens, roasted red peppers and pesto aioli on a toasted Kaiser bun. 12.99

### Iron Burger

Hand-forged Painted Hills natural burger with Tillamook white cheddar, burger spread, organic spring greens, tomato, and garden fresh pickled onions and cucumbers on a toasted Kaiser bun. 11.99

### Tough Burger

NW bacon and gorgonzola on a hand-forged Painted Hills natural burger with bleu cheese spread, organic spring greens, tomatoes, and caramelized red onions on a toasted Kaiser bun. 13.99

### Blackened Wild Salmon Sand

Spicy blackened wild Sockeye salmon with sautéed red onions, tomatoes, organic spring greens, and cilantro aioli on a toasted Kaiser bun. 14.99

### Garlic French Dip

Slow roasted Painted Hills natural beef on toasted rustic baguette with garlic and Pecorino Romano cheese spread. Served with a side of au jus. 11.99 **Add grilled onions or cheese.** .99

### BBQ Pork Sand

Slow braised pork tossed in our house chipotle Northwest berry BBQ sauce on a toasted Kaiser bun topped with coleslaw. 10.99

### Tofu Wrap

Pepper jack cheese, tomatoes, olives, roasted red peppers, beer-battered tofu with cilantro aioli in a basil tomato tortilla. 9.99

### A.B.C. Wrap

Artichoke hearts, Northwest bacon, marinated chicken breast with Pecorino Romano cheese, black olives, and chipotle sour cream wrapped in a basil tomato tortilla. 12.99

## PASTA

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### Queen Mary Linguini

A bed of linguini tossed in our creamy basil pesto sauce and topped with marinara. Garnished with Pecorino Romano and served with grilled baguette. 14.99

### Kalamata Marinara

Kalamata olives and marinara tossed with linguini. Garnished with Pecorino Romano and served with grilled baguette. 12.99

**Pasta your way:** **Chicken Breast** 2.99 **Prosciutto** 2.49 **Sautéed Prawns** 4.99 **Seared Tofu** 2.99

## DINNER SERVED AFTER 4PM DAILY

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### Wild Salmon with Caper Butter Sauce

Wild Sockeye salmon seared with fresh cracked pepper and caper, white wine butter sauce. Served with seasonal vegetables, jasmine and heirloom red rice. 20.99

### Flat Iron Steak

Painted Hills natural flat iron steak with cocoa nib spice rub topped with chipotle butter. Served with seasonal vegetables and garlic mashed potatoes. 24.99

### Chicken Cordon Who

Marinated chicken breast pan seared with prosciutto and red onions then topped with our gorgonzola stone ground mustard cream sauce. Served with seasonal vegetables and garlic mashed potatoes. 18.99

### Polenta Portobello

Seared Portobello mushroom with grilled artichoke hearts alla marinara. Served over polenta cakes with grilled baguette. 14.99 **Add Marinated Chicken Breast.** 2.99

### Fish & Chips

Three pieces of Alaskan true cod hand-dipped in our Manny's Pale Ale beer batter and panko encrusted. Served with fries, coleslaw, and tartar sauce. 15.99

### Sundried Tomato Chicken

Pan seared and marinated chicken breast topped with sundried tomatoes, feta cheese and drizzled with pesto oil. Served on a bed of spinach with seasonal vegetables and jasmine and heirloom red rice. 16.99

### Drunken Fisherman's Pie

Sautéed prawns, Alaskan true cod and smoked Pacific salmon in a creamy cheese dill sauce with garlic mashed potatoes, topped with cheddar and jack cheese and tipsy onion strings. 19.99

### Tofu Curry with Lime Ginger Glaze

Lime glazed tofu seared and served in our coconut curry sauce. Garnished with cilantro and served with rice. 15.99

### Smoked Salmon Alfredo

Smoked Pacific salmon, capers and linguini in Scotch Whiskey cream sauce. With Pecorino Romano and baguette. 17.99

### Artichoke Heart Alfredo

A bed of linguini enrobed in Alfredo sauce with artichoke hearts. Garnished with Pecorino Romano and grilled baguette. 14.99