

MENU

THURSDAY, APRIL 9TH • EAGLES LANDING STEAKHOUSE
FEATURING RABBIT HOLE

6PM RECEPTION • 7PM DINNER

AMUSE

GRILLED OYSTERS

Serrano Cream, Oaxaca, Lime, Cilantro
Pair with Heigold

FIRST

SPANISH CROQUETAS

Serrano Ham, Caramelized Onions, Piquillo Pepper Aioli
Pair with Boxergrail

SECOND

BRAISED CHICKEN

Tomato Chorizo Broth, Olives, Capers, Orzo
Pair with Dareringer

DESSERT

TOASTED BRIOCHE BREAD PUDDING

Homemade Brioche, Vanilla Bean Crème Anglaise,
Golden Raisins
Pair with Cavehill

*Restaurant Chefs: Matthew Wajswol & Cameron Remine
Pastry Chef: Amy Verduzco
Director of Food & Beverage: Charles Wilson*

WHERE BOURBON MEETS POSSIBILITY

At Rabbit Hole, we believe that every pour, every bottle, and every decision is a reflection of something deeper: the drive to create.

We're not just crafting bourbon; we're forging a legacy of originality, artistry, and possibility.

Our purpose is rooted in the belief that creativity is personal and boundless. It's the spark that challenges convention, fuels innovation, and inspires us to turn passion into progress. This ethos extends beyond our spirits—it's a way of life. From honoring Kentucky's rich bourbon tradition to celebrating the fearless artistry of independent voices, Rabbit Hole is a tribute to those who dare to imagine and create something extraordinary.

Join us as we explore the art, culture, and community that define what we do. At Rabbit Hole, we're not just making bourbon. We're creating a movement.

rabbitholedistillery.com

FUTURE EVENTS

**JAPANESE
WHISKEY
OR
SAKE**
nights 

MONDAYS IN APRIL
NIKKA FROM THE BARREL /
BLACK & GOLD SAKE

*Wine
Nights* 

APRIL 23RD
PAHLMAYER

**TAP
TAKE
OVER** 

MAY 4TH
DOS EQUIS

**TEQUILA
NIGHTS**

MAY 7TH
GRAN MAYAN

**WHISKEY
NIGHTS** 

MAY 14TH
GLENMORANGIE

Text "PAIR" to **54848**

tmcasino.com/pair