

BEER

DRAFT

STELLA	7.
SAM SEASONAL	7.
GUINNESS	7.
BROOKLYN LAGER	7.
HOEGAARDEN	7.
SIX POINT IPA (staff pick)	7.

BOTTLES

BUD	6.
BUD LIGHT	6.
AMSTEL LIGHT	7.
BLUE MOON	7.
EINBECKER N/A	7.
CORONA	8.
HEINEKEN	8.
NEW CASTLE BROWN ALE	8.
ORIGINAL SIN CIDER	8.
SIERRA NEVADA	8.
PALM	8.
LAGUNITAS	8.
SAM ADAMS BOSTON LAGER	8.
ALLAGASH WHITE	9.
DUVEL	10.
CHIMAY RED	12.

LIQUOR

SINGLE MALT SCOTCH

Glenmorangie 10 year	11.
Macallan 12 year	14.
Macallan 18 year	30.
Balvenie 12 year	14.
Balvenie 21 year	35.
Suntory	12.
Oban	14.

BLENDED SCOTCH

Johnny Walker Black	12.
Chivas Regal	12.
Dewars White label	11.

BOURBON

Basil Hayden's	12.
Knob Creek	12.
Baker's	12.
Booker's	14.

TEQUILA

Patron: Anejo	18.
Reposado	16.
Silver	15.
Sauza: Gold	11.
Hornitos	12.

COCKTAILS All cocktails are made with fresh ingredients

RARE FASHION 14.

hendrick's gin, green apple, cucumber, lime juice

GO-SEE 14.

stoli vodka, st. germaine, carrot juice, ginger, lime juice

BLOOD ORANGE COSMO 14.

absolut mandarin, cointreau, lime juice, blood orange purée

STRAWBERRY COOLER 14.

stoli vodka, Cointreau, strawberries, mint

SEXY SEXY 14.

sauza silver tequila, st. germaine, lime juice, jalapeño peppers

LYCHEE MARTINI 14.

absolut vodka, lychee juice and a splash of simple syrup

THE ASCOTT 14.

rittenhouse rye, white peach, lemon juice, mint

MOJITO 14.

monte cristo light rum, lime juice, mint, club soda

WHITE AND SPARKLING

	GLASS	BOTTLE
STONEHEDGE CHARDONNAY CA	9.	36.
TABLELANDS SAUVIGNON BLANC <small>Martinborough, New Zealand</small>	9.	36.
FESS PARKER CHARDONNAY <small>Santa Barbara, CA</small>	12.	48.
CA'DONINI PINOT GRIGIO <small>Veneto, Italy</small>	8.	30.
PASCAL JOLIVET SANCERRE <small>Loire, France</small>		56.
MOTECILLO ALBARINO <small>Rias Baixas, Spain</small>	9.	34.
LAURENT MIGUEL ROSÉ <small>Languedoc, France</small>	8.	31.

VEUVE CLIQUOT full bottle 125. ½ bottle 65.

KORBEL BRUT full bottle 45. ½ bottle 25.

DOM PERIGNON full bottle 260.

MOËT FULL BOTTLE 95 ½ bottle 50.

RED

	GLASS	HALF BOTTLE	BOTTLE
FRONTIER RED (RHONE BLEND) CA	8.	-	32.
OVER THE EDGE PINOT NOIR <small>Martinborough, New Zealand</small>	10.	-	40.
BARNARD & GRIFFIN CAB SAUVIGNON <small>Columbia Valley, WA</small>	12.		48.
HONIG CABERNET SAUVIGNON <small>Napa Valley, CA</small>	-	35.	70.
TAPIZ MALBEC <small>Mendoza, Argentina</small>	10.	-	40.
REVELRY MERLOT <small>Columbia Valley, WA</small>	9.	-	36.
HEDGES (CABERNET, MERLOT, SYRAH, FRANC) <small>Red Mtn, WA</small>	-	-	56.
EL COTO RIOJA "CRIANZA" <small>Rioja, Spain</small>	-	18.	36.
WISHING TREE SHIRAZ <small>Southwestern, Australia</small>	10.	-	38.
QUPÉ SYRAH <small>Central Coast, CA</small>	-	21.	42.
RAVENSWOOD RED ZINFANDEL <small>Lodi, CA</small>	11.	-	40.



How Do You Like It?

STARTERS

LOLLIPOP WINGS 10.
with warm roquefort fondue

FRIED CALAMARI 10.
with chipotle aioli

SPINACH & ARTICHOKE DIP 12.50
with homemade tortilla chips

FRICKLE (HUH?) 7.  A Frickle Is a Fried Pickle!

SHREDDED BRISKET QUESADILLA 14.
with homemade salsa

TEQUILA SHRIMP SKEWERS 16.
with grilled pineapple & roasted pepper relish

FRENCH FRY TASTING BASKET 10.
a mix of cottage, hand cut & sweet potato fries with 4 dipping sauces

SALADS AND SOUPS

SOUPS OF THE DAY P/A.

"ALL NATURAL" BEEF CHILI 7.

RESORT SALAD 13.
yellow and red beefsteak tomatoes, cucumber, celery, red onion, feta and a hint of mint and tzatziki

CLASSIC CAESAR SALAD 7.50
garlic croutons & parmesan

Grilled Chicken Add 5.

HOUSE SALAD 6.50
mixed greens, cucumber, tomato, red onion, with raspberry vinaigrette

RARE'S CHOPPED SHRIMP SALAD 12.50
green beans, shrimp, double smoked slab bacon, tomato, onion, with sherry vinaigrette

ENTRÉE SALADS

RANCH BURGER SALAD 15.
three beef minis, garlic croutons, crumbled roquefort, cherry tomatoes, atop a bed of romaine lettuce

GARDEN VEGETABLE BURGER 14.
topped with cilantro lime aioli and a sliced avocado, served over a spinach salad with red onion, tomato, lemon vinaigrette dressing

COBB SALAD 15.
grilled chicken, avocado, tomato, double smoked slab bacon, cheddar, onion, green beans, roquefort cheese, hard boiled egg

GRILLED SALMON SALAD 16.
grilled strips of fresh salmon filets served over mixed greens with balsamic vinaigrette

GREEK SALAD 17.
tossed in a lemon vinaigrette dressing, topped with three lamb chops and a side of tzatziki

SLIM CHICKEN SALAD 17.
our chicken sundried tomato burger flattened and topped with a mediterranean salad

BURGERS

Our burgers are 100% grade "A" American beef, ground and freshly prepared daily in our kitchen. The "Rare" burger is an 8 oz. juicy delight, served on a homemade sweet toasted bun with a lower east side pickle, lettuce, tomato and onion.

"RARE" CLASSIC 9.

ARTISANAL CHEESEBURGER P/A.
handpicked weekly by their cheese team

THE MEXICAN 15.
spiced black bean spread, guacamole, chipotle purée

M&M BURGER 15.
our classic flambéed in whiskey, topped with caramelized shallots, cheddar cheese & apple smoked bacon

BURGER TRIO 15.
chef's choice of the week - three mini burgers

BBQ BISON BURGER 15.

THE ORIGINAL "LOUIS LUNCH" BURGER 9.
6 ounces of our secret house blend topped with a grilled onion, served on white toast and a shmear of sharp cheddar. Don't even think of asking for ketchup!

BARBEQUE BRISKET PO' BOY 15.
barbequed pulled moist brisket with our homemade slaw

CHICKEN BURGER 15.
with sundried tomato aioli

"ALL NATURAL" CLASSIC BURGER 11.

"ALL NATURAL" TURKEY BURGER 16.
feta pesto and black olive tapenade

VEGETARIAN STUFFED PORTOBELLO 14.
portobello caps, goat cheese, spinach, sun-dried tomato

WARM TUNA STEAK SANDWICH 16.
topped with sliced cucumber and avocado, served with a mesclun salad and balsamic vinaigrette dressing

BURGER TOPPINGS

TRUFFLE BUTTER Add 5.
DOUBLE SMOKED SLAB BACON Add 2.50

All Toppings Below Add 1.50

**AMERICAN · BRIE · CHEDDAR · SMOKED CHEDDAR · MOZZARELLA · ROQUEFORT · SWISS
GOAT CHEESE · CARAMELIZED ONIONS · GRILLED PORTOBELLO · SAUTÉED MUSHROOMS
FRIED JALAPEÑOS · FRIED EGG · APPLE SMOKED BACON · CANADIAN BACON · PROSCIUTTO**



All of our burgers are cooked to order so please bear with us. It'll be worth it!



This is a sandwich, not a burger!



Steakhouse cuts, ground and grilled to perfection. Enjoy!

STEAKHOUSE BURGERS

All of our steakhouse burgers are served with a slice of yellow beefsteak tomato to further enhance your burger eating experience.

RARE'S RIBEYE 21.
flambéed in bourbon, topped with smoked cheddar, avocado, and sautéed cipollini

T-BONE 21.
a blend of sirloin & strip, flambéed in tequila, wrapped in apple smoked bacon, topped with cheddar & crispy onions

FASHION 26 16.
6 ounces of freshly ground ribeye, dressed with sweet pickle relish, tomato dijon, and a sliver of truffle butter on a truffle pastry bun

NEW YORK STRIP 21.
topped with roquefort cheese, double smoked slab bacon and grilled red onions

FILET MIGNON MELT 21.
juicy tenderloin beef blanketed with brie served over mesclun greens, then topped with caramelized crushed walnuts

STEAKS

COWBOY RIBEYE STEAK 26.
topped with red wine mushroom sauce and served with truffle spinach risotto

NEW YORK STRIP STEAK 14 oz 26.
served with chive mashed potatoes

MEXICAN STYLE SKIRT STEAK 20.
served with chimichurri sauce

GRILLED TUNA STEAK 18.
6 ounces, served with wonton crisps and a teriyaki honey soy reduction

SIDES

HAND CUT FRIES 4.
SWEET POTATO FRIES 4.
COTTAGE FRIES 4.
PARMESAN TRUFFLE FRIES 5.

BEER-BATTERED ONION RINGS 4.
RARE HOMEMADE SLAW 5.
SAUTÉED SPINACH 5.
VEGETABLE OF THE DAY 4.

DIPPINGS

We recommend choosing dippings to go along with your sides.

**NEW MEXICAN CHILI KETCHUP · RARE'S HOMEMADE BBQ SAUCE · CHIPOTLE AIOLI
ROASTED GARLIC AIOLI · HONEY MAPLE DIP (great with sweet potato fries!)**