



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

SHREDDED BRISKET QUESADILLA 14.

with homemade salsa

ORGANIC BEEF CHILI 7.

straight from the Dakota Organic Beef Farms

FRICKLE (HUH?)



*A Frickle Is
a Fried Pickle!*

FRENCH FRY TASTING BASKET 10.

*a mix of cottage, hand cut & sweet potato fries
with 3 dipping sauces*

CLASSIC CAESAR SALAD 7.50

garlic croutons & parmesan

Grilled Chicken Add 5. Mini Burger Add 3. per

CHICKEN VEGETABLE SOUP 6.50

prepared daily and made from scratch

RARE'S CHOPPED SHRIMP SALAD

*green beans, shrimp, double smoked slab bacon,
tomato, onion, with sherry vinaigrette*

ENTREE

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, tossed in a
dijon vinaigrette dressing*

GRILLED SALMON SALAD 16.

*grilled strips of fresh salmon fillets 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*

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 9.50

ORGANIC CLASSIC BURGER 12.

straight from the Dakota organic Beef Farms

ARTISANAL CHEESEBURGER P/A

handpicked weekly by their cheese team

THE MEXICAN 15.

spiced black bean spread, guacamole, chipotle puree

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

THE ORIGINAL "LOUIS LUNCH" BURGER 9.

6 ounces of our secret house blend topped with a grilled onion, served on white toast and a smear of sharp cheddar. Don't even think of asking for ketchup!

BARBEQUE BRISKET PO' BOY, 15.

barbequed pulled moist brisket with our homemade slaw

THE LOBSTER BURGER 23.

7 ounces and loaded with lump lobster tail, served with cantaloupe melon carpaccio

CHICKEN BURGER 15.

with sundried tomato aioli

TURKEY BURGER 16.

topped with our homemade creamy horseradish mayonnaise

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



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!



BURGER TOPPINGS

TRUFFLE BUTTER Add 5. - DOUBLE SMOKED SLAB BACON Add 2.50

All Toppings Below Add 1.50

AMERICAN - BREE - CHEDDAR - SMOKED CHEDDAR - MOZZARELLA - ROQUEFORT - SWISS - GOAT CHEESE - CARAMELIZED ONIONS - GRILLED PORTOBELLO - SAUTEED MUSHROOMS - FRIED JALAPENOS - FRIED EGG - APPLE SMOKED BACON - CANADIAN BACON - PROSCIUTTO

STEAKHOUSE BURGERS

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

GRAND CANYON 23.

our house blend of steakhouse cuts topped with cheddar, mozzarella and crispy pancetta, served with a beefsteak tomato salad

RARE'S RIBEYE 21.

flambeed in bourbon, topped with smoked cheddar, avocado, and sauted cipollini

T-BONE 21.

a blend of sirloin & strip, flambeed in tequila, wrapped in apple smoked bacon, topped with cheddar & crispy onions

NEW YORK STRIP 21.

topped with roquefort cheese, double smoked slab bacon and grilled red onions



Steakhouse cuts, ground and grilled to perfection. Enjoy!

STEAKS

COWBOY RIBEYE STEAK 28.

22 ounces, topped with red wine mushroom sauce and served with truffle spinach risotto

NEW YORK STRIP STEAK 14OZ 26.

served with chive mashed potatoes

STEAK AU POIVRE 24.

8 ounce filet served with our hand cut fries

GRILLED TUNA STEAK 22.

7 ounces, served with wonton crisps and a teriyaki honey soy reduction

SIDES

HAND CUT FRIES 4.

SWEET POTATO FRIES 4.

PARMESAN TRUFFLE FRIES 5.

COTTAGE FRIES 4.

CHEESE STEAK FRIES 6.

BEER-BATTERED ONION RINGS 4.

SAUTEED SPINACH 5.

RARE HOMEMADE SLAW 5.

DIPPINGS

We recommend choosing dippings to go along with your sides.

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

BEER

DRAFT

STELLA	7.
SAM SEASONAL	7.
GUINNESS	7.
BROOKLYN LAGER	7.
HOEGAARDEN	7.
SIX POINT IPA	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.
LAGUINTAS	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.
Homitos	12.

COCKTAILS 14

RARE FASHION *hendrick's, cucumber, green apple*

WHAT'S UP (DOC)? *stoli, carrot, st. germaine, ginger*

SWING DU PARIS *absolut ruby red, grapefruit, jalapeno, cilantro*

STICH IN THYME *bulldog, cranberry puree, thyme syrup, lemon*

ASCOT *bacardi, pear, st. germaine, lime*

BLOOD ORANGE COSMO *stoli, blood orange puree, lime*

THE BEETNIK *absolut, beet juice, limoncello, cucumber*

WINE

White

	GL.	1/2 B.	BTL.
Pinot Grigio Ca'donini, Italy	8	-	32
Sauvignon Blanc Tablelands, New Zealand	9	-	36
Chardonnay William Hill, California	10	-	40
Chardonnay Fess Parker, California	12	-	48
Sancerre Pascal Jolivet, France	14	-	64
Cinsault Rose Laurent Miguel, France	8	-	32

Sparkling

Dom Perignon 2002	-	-	325
Vueve Cliquot Yellow Label	-	65	125
Moet & Chandon NV	-	50	95
Cava Casas Del Mar	10	-	40

Red

Pinot Noir Old Parcel, Oregon	10	-	40
Cotes du Rhone Domaine Boisson, France	10	-	40
Cabernet Sauvignon Estancia, California	11	-	44
Cabernet Sauvignon Honig, California	-	35	70
Malbec Tapiz, Argentina	10	-	40
Merlot Revelry, Washington	9	-	36
Merlot Hedges "Red Mountain", Washington	-	-	56
Rioja "Crianza" El Coto, Spain	-	18	36
Shiraz Wishing Tree, New Zealand	10	-	40
Syrah Qupe, California	-	21	42