

R R R

Established in 2018
5th Year Anniversary Menu

'Run Rabbit Run' is a play on words of how we find escapism in our everyday life and yearn to be whisked away from what normally has to be endured. Run Rabbit Run is a place where you can unwind with your favorite people over a tippie or two. We invite you into our wonderland where time is forgotten, experiences are made, and cocktails are shared with friends over conversation.

“you start with just a drink or two
& then it's 2 in the morning
& there's more coming”

Welcome to **Run Rabbit Run**

www.runrabbit run
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SIGNATURE COCKTAILS

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PHILIPPINE TROPICAL COCKTAILS

05-07

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Our list of premium spirits is always changing, please ask a member of the team to let you know what is currently on the shelf and whether you want it neat, on the rocks or with a mixer.

Check our wine fridge for a curated selection of red, white, rose and champagne.

Should you fancy a beer, no problem, ask the team what is currently on tap.

RRR MERCHANDISE

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SIGNATURE COCKTAILS

A quintessentially exotic take on classic and modern cocktails, the trademark Run Rabbit Run taste is a carefully blended mix of freshness, spice, heat and exotic herbs.

Add in our obsessive need to perfectly balance out all of these elements, and you've got yourself one of our signature cocktails.

+ SIGNATURE COCKTAILS P495/each

CHILLIN' LIKE A VILLAIN



our staple cocktail — meant to make a long lasting impression. fruity, balanced, creamy, floral scent

gin, peach liqueur, sampaguita mist, citrus, azucar de caña, egg white

THE DUCHESS



a refreshing, tropical variation on the classic whisky sour

bourbon, passionfruit, lemon, egg white, aromatic bitters

FLOPPY EARS



the signature RRR cocktail: refreshing, floral, clean

gin, basil, citrus, fleur de sauvage, angostura bitters, azucar de caña

JESSICA RABBIT



sexy and mysterious, inspired by the legendary Jessica Rabbit, an equally legendary cocktail

bourbon, lime and lemon oleo saccharum, lemon juice, winter spice

+ SIGNATURE COCKTAILS P495/each

KAYA TOAST



inspired by Singapore's breakfast
— rich and sweet

rum, kaya jam, peach liqueur,
citrus, egg white, honey

QUEEN OF HEARTS



sour, spicy but fruity.
until it's off with their heads!

Chivas Regal, 12 years old whisky,
lemon, spicy mango syrup,
ginger liqueur, islay whisky

DOÑA



complex yet balanced,
bright and rich, kiss her hand,
she deserves it

don papa 7, passionfruit syrup,
elderflower liqueur, lime,
calamansi, fernet, egg, basil

SWIZZLE IN,
SWAGGER OUT



got lost in the bermuda triangle,
came back with this cocktail.
rum forward, tropical

dark rum, gold rum, pineapple,
orange, lime, aromatic bitters

+ SIGNATURE COCKTAILS P495/each

PIÑA CARAMELO



this is not your average Tita drink.
citrus notes, balanced sweetness
and a touch of heat

rum, caramel
syrup, lemon juice, pineapple juice

CHERRY SODA



an elevated adaptation of the all-time
favourite Dr. Pepper Cherry Soda

rum, cherry heering,
Dr. Pepper cherry soda reduction,
soda water, muddled cherries

TIPSY HALO—HALO



our take on the traditional Filipino
dessert: rich, delicious, like the
real deal made better!

gin, ube liqueur, Dom Benedictine,
pandan syrup, coconut syrup

BONAFIDE BONAPARTE



complex and strong
Bonafide Bonaparte is a
proud cocktail with hints of vanilla,
smokiness and spice

cognac, vanilla
liqueur, martini rosso,



PHILIPPINE TROPICAL COCKTAILS

For our 5th anniversary, our rabbits have developed new cocktails highlighting the bounty of delectable tropical fruits in the Philippines. We invite you to experience in a unique and fun way, sip by sip.

+ PHILIPPINE TROPICAL MENU P495/each

MANGANG KALABAW – CARABAO MANGO



up in the trees, hang these sour and sweet treats. carabao mango stars in the symphony of flavors that pay tribute to childhood memories of racing up mango trees and snacking on the sourest of them all

bourbon infused with carabao mango and chili, homemade carabao mango puree, egg white, aromatic bitters

SAGING – BANANA



inspired by the all-time favorite dessert, turon, banana marries well with a cocktail of ingredients, proving that there is always room for elevated and satisfying merienda (mid-day treat)

dark rum infused with banana, drambuie liqueur, caramel syrup, lemon juice, islay whisky

LANGKA – JACK FRUIT



langka is an iconic Philippine fruit used in various dishes, ultimately for its sweetness and creamy texture

dark rum infused with langka, homemade langka syrup, Cherry Heering.

GUYABANO – SOURSOP



with tart and sweet notes balanced by its creamy texture, guyabano is indulgently refreshing

white rum, homemade guyabano syrup, maraschino, mint, orange bitters

+ PHILIPPINE TROPICAL MENU P495/each

LONGAN - DRAGON'S EYE



a sweet, fleshy fruit, envisioned in a cocktail with an exciting story inspired by the local myth of the dragon devouring the moon

Chivas Mizunara whisky, homemade longan syrup, mancino vermouth, Drambuie, saline

ABUKADO - AVOCADO



milky and sweet, the classic avocado is used as cream dessert with a spin. the result is a delectable and rich cocktail

run infused with avocado, homemade avocado syrup, fresh lemon juice, milk, cream.

PRUTAS NG DRAGON - DRAGON FRUIT



dragon fruit, like a gem, finds safety in this treasure chest of a cocktail: dragon fruit sherbet laced with coke syrup and lime, made sparkly with salty grapefruit soda, all veiled by the depth of rum

white rum, homemade dragon fruit sherbet, cola syrup lime juice, top up salty grapefruit

DALANGHITA - TANGERINE



dalanghita or tangerine, while common, has an undeniably unique kind of citrusy sweet flavor you can't find elsewhere

white rum, dalanghita lime cordial, soda water Absinthe. top up soda



CLASSIC COCKTAILS

Have you ever had a proper Manhattan? Or tried the all-time bartender favourite, the Negroni? If you answered no to either question, there's a chance you're missing out on some of the best drinks ever created.

There are dozens—perhaps hundreds—of classic cocktails but few have

staying power. Those that do are drinks as popular in the modern era as they were a century (or two) ago.

Everyone has their preferences. Whether your go-to is gin, tequila or scotch, the drinks listed here transcend predilection. No difficult or wacky ingredients, no infusions or house-made bitters. Simple, approachable, foolproof and, above all, good classic cocktails.

+ CLASSIC COCKTAILS P450/each

OLD FASHIONED



traditional recipe from over 200 years ago, with a bourbon base for a harmonious depth of flavour

bourbon, demerara, angostura bitters

NEGRONI



true Italian classic that's been praised by the likes of Orson Welles and Ernest Hemingway

gin, sweet vermouth, campari

MANHATTAN



impeccable balance of bitter and herbal notes, enhanced by the caramel-like finish of bourbon

bourbon, sweet vermouth, angostura bitters

BOULEVARDIER



delightfully smooth and intriguing. a boozy tippie with an impressive balance of sweetness and bitters

bourbon, cinzano 1757, campari

+ CLASSIC COCKTAILS P450/each

CLASSIC MARTINI



75ml gin or vodka splash of dry vermouth, lemon citrus

additional price +P125

DIRTY MARTINI



our take on this timeless cocktail is the Dirty 'Rabbit' Martini. known to pack a punch

gin or vodka, dry vermouth, olive brine

additional price +P125

ESPRESSO MARTINI



features an indulgent blend of decadent Kahlua and revitalising cold brew coffee, with Absolut Vodka as the perfect finishing touch

vodka, cold brew, kahlua, homemade syrup

AVIATION



unique, floral cocktail. gin for sturdy base, while maraschino liqueur lends its trademark bittersweet cherry notes and lemon adds necessary acidity

gin, violet liqueur, maraschino liqueur, maraschino cherry, fresh lemon juice

+ CLASSIC COCKTAILS P450/each

MARGARITA



combining the tang of lime and the sweetness of orange liqueur with the distinctive strength of tequila
olmeca 100% agave reposado tequila, cointreau, fresh lime, homemade syrup

DAIQUIRI



simple and sublime, a delicate blend of rum's sweetness with the raw freshness of sugar and lime
light rum, azucar de caña, freshly squeezed lime

PISCO SOUR



earthy, sweet and tart. a delicious cocktail with a silky mouthfeel. refreshing
pisco, azucar de caña, egg white, angostura bitters, freshly squeezed lime, lemon juice

WHISKY SOUR



spirit, citrus and sugar combine to make the classic sour, one of the oldest types of cocktails
bourbon, simple syrup, egg white, angostura bitters, freshly squeezed lemon



GIN & TONIC

As much as gin is distilled and enjoyed globally, the country with the highest per-capita consumption is the Philippines. We aim to help retain that title! Infusing premium gin with herbs, spices and other botanicals, we have been able to create wonderfully complex flavours. Start with one and work your way through the menu to find your favorite.

+ GIN & TONIC P350/each

1

CHOOSE YOUR INFUSION

classic house per gin
blueberry
apple & cinnamon
chilli
pandan & coconut
grapefruit
pink peppercorn & cucumber
roasted pineapple
lychee & rosemary

2

TONIC



we suggest people find their favourite gin then experiment with Swiss Mountain Spring to find what works best, so we have a couple of options for you

classic tonic water
soda water
ginger beer
salty grapefruit
bitter lemon
ginger ale
ginger lemongrass tonic
rosemary tonic

+ SHOOTERS P300/each

SHOOTERS, SHOOTERS!



Shots, shooters, slammers — call them what you want, but some alcoholic beverages are meant to be sucked down in a single gulp. Which isn't to say they shouldn't be thoughtfully made. These shots and shooters are the perfect head start to a fun night of drinking, so start mixing.

R.R.R

somethin easy, may pack a punch after a few
gin, yuzu

DON CONEJO

follow the don to see the great mad hatter
tequila, cucumber, elderflower

BANANA RUMBLE

are you ready to rumble in the jungle?
rum, fresh banana, vanilla, lemon

THE GREEN HORNET

smash, smash & smash — oops wrong movie
gin, basil, lemon juice

SPECIALS LIST

SPIRITS WINE BEER

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MERCHANDISE

Bring the RRR magic with you! Choose from our collection of tees and our tote bag all available for a limited time only. For availabilities, sizes, color options and prices, our team would be more than happy to assist you.



FOR TABLE RESERVATIONS AT RRR

operations@runrabbit.run | +63 926 986 8786

ORDER OUR COCKTAILS TO GO

www.runrabbit.run/cocktails-to-go

For private events and bookings at the bar, mobile bar services, Cocktail Kits, Virtual Craft Cocktail Classes for corporate and private events and other potential collaborations, send your inquiries to

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