



FEATURED COCKTAILS - 20 EACH

WARM & FUZZY FLASK OLD FASHIONED - *Like a pair of great mittens*

Knob Creek Rye Whiskey, Amaro Montenegro, Angostura, Gingerbread

CHAMPAGNE ON ICE - *Get warm by staying cool*

Moët Ice Impérial Champagne, Belvedere Blackberry & Lemongrass Vodka, St. Germain Elderflower Liqueur, Blue Raspberry

PARTRIDGE IN A PEAR TREE - *Give this to your true love on the first day...*

Patron Silver Tequila, St. George Spiced Pear, Fresh Lime, Prickly Pear & Pomegranate Nectar, Toasted Rosemary

CAMPFIRE DELIGHT - *Stay toasty with this S'mores-inspired creation*

Bulleit Bourbon, Toasted Marshmallow, Hot Cocoa, Whipped Cream

MELE KALIKIMAKA - *Hang five...or ten...or more*

Mt. Gay Black Barrel Rum, Cointreau, Fresh Lime, Peppermint infused Orgeat, Dole Whip

SNOW BIRD - *Stop and sip for awhile*

Grey Goose White Peach & Rosemary Vodka, Aperitivo Select, Fresh Lime, White Cranberry Juice, Premium Tonic

EL PICANTE CHOCOLATE MULE - *Forget that the weather outside is frightful...*

Don Julio Reposado Tequila, Ancho Reyes Chile Liqueur, Cacao, Angostura Bitters, Ginger Beer

WINTER SUNSET - *Grab one and snuggle up*

Casamigos Reposado, Becherovka, Cardamon, Blood Orange, Blood Orange Cider

JACK FROST - *No nose nipping here*

Gentleman Jack Daniels Whiskey, White Chocolate, Crème de Menthe, Cocoa, Espresso, Whipped Cream

UNDER THE MISTLETOE - *Sneak a little taste*

Winter Kissed Sangria infused with Bacardi 8 Year Sherry Cask Rum & Remy Martin 1738 Cognac, Red Wine, Fresh Berries, Citrus & Spices

IRISH ESPRESSO MARTINI - *Top o' the mornin' to ya*

Teeling Irish Whiskey, Bailey's Irish Cream, Espresso, Frosted Mint Whipped Cream

COQUITO COLADA - *Feliz Navidad*

Bacardi 8 Year Sherry Cask Rum, Rumchata Horchata Liqueur, Hosemade Coquito Mix, Pineapple Angostura, Fresh Grated Nutmeg

FROSTY OPTIONS

WINE & SPARKLING

- 15 Rickshaw Chardonnay, California
- 15 Sean Minor Pinot Noir, California
- 16 Daou Cabernet Sauvignon, Paso Robles
- 16 Chandon Rose Splits
- 28 Moët & Chandon "Impérial Ice", Epernay

SELTZERS 11

Bud Light Black Cherry or Mango
Nutra Pineapple or Watermelon

DOMESTIC 11

Budweiser, Bud Light, Michelob Ultra

IMPORT/CRAFT 11

Stella, Modelo, Elysian Space Dust IPA, Goose Island IPA

BUCKETS

- 55 choice of any 6 beers
- 55 choice of any 6 seltzers
- 75 Chandon Rose Splits (bucket of 5)

FOR THE ELVES - NON-ALCOHOLIC

CHARLIE BROWN CHRISTMAS TREE 6

Warm Apple Cider with Spiced Honey

HOT CHOCOLATE 5

ADD SOME CHEER - SHOT OF FLAVORED SYRUP 1

Praline, Peppermint or Pumpkin Spice

THERMOS serves 6 - 8 people

HOT CHOCOLATE 25

COFFEE 30



BITES

	SINGLE	PLATTER SERVES 4-6
KETTLE CORN (GFO, VO) Classic, Caramel, Cheddar	15	60
BEEF BRISKET CHILI (GFO, VO) Garlic Bread Bowl, Chipotle Sour Cream, Diced Onion, Fresh Jalapeño (vegetable chili available upon request)	18	72
BEEF BIRRIA QUESADILLA Spicy Braised Beef, Jack Cheese, Beef Broth, Cilantro, Onion	19	76
TATER TOT NACHOS (GFO, VO) Cheese Fondue, Tajin, Cilantro Add Pulled Chicken 5 Add Pulled Beef Brisket 7	12	48
GRILLED CHEESE & TOMATO SOUP (GFO, VO) Aged Cheddar, Mozzarella, Provolone on Sourdough Bread Add Bacon 3 Add Pulled Beef Brisket 7	18	72
SLIDERS served with Kettle Chips CHOICE OF each TRADITIONAL: 2 oz Beef Patty*, Special Sauce, Cheddar Cheese (VO) NASHVILLE HOT CHICKEN: Chicken Patty, Creamy Hot Honey, Cole Slaw	19 (3)	76 (12)
CRISPY CHICKEN TENDERS Plain, BBQ or Buffalo Style, served with Kettle Chips each	17 (4)	68 (16)
CHICKEN POT PIE EMPANADAS Crispy Empanada Shell, Pulled Chicken, Vegetables, Chicken Gravy	18	72



SWEET BITES

LOADED BROWNIE Warm Cocoa Brownie, Whipped Cream, Maraschino Cherry, Toffee Pretzel Bark, Roasted Peanuts	12	48
CINNAMON CHURROS Dulce de Leche Dipping Sauce	12 5	48 20
CAMPFIRE S'MORES Kit for Two, Chocolate Bar, Marshmallows, Graham Crackers	14	56

GFO This menu item may be prepared Gluten Free upon request | **VO** This menu item may be prepared Vegan upon request

*Our items are made with fresh ingredients, however consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.