SEASONAL COCKTAILS - 20 EACH

LA SANTA'S LITTLE HELPER
Glennmorangie Lasanta 12 Year Whisky, Amaro Montenegro, Angostura, Caramel Apple Butter

BERRIES & BUBBLES
Moët Ice Impérial Champagne, Fresh Lemon, Raspberry & White Cranberry Juice

CAMPFIRE DELIGHT
Bulleit Bourbon, Toasted Marshmallow, Hot Cocoa, Whipped Cream

SPICED PEAR & POMEGRANATE PALOMA
Casamigos Reposado Tequila, St. George Spiced Pear, Fresh Lime, Prickly Pear & Pomegranate Nectar, Grapefruit Soda, Black Lava Salt

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

CHERRY - CRAN CRUSH
Remy Martin 1738 Cognac, Cointreau, Fresh Lemon & Mint, White Cranberry Juice, Cherry

HOT (NOT HOT) CHOCOLATE MULE
Don Julio Reposado Tequila, Ancho Reyes Chile Liqueur, Cacao, Angostura Bitters, Ginger Beer

HONEYCRISP HIGHBALL
Suntory Toki Japanese Whisky, Lustau Amontillado Sherry, Honeycrisp Apple Cider, Fresh Lemon, Angostura, Sparkling Yuzu

IRISH ESPRESSO MARTINI
Teeling Irish Whiskey, Bailey’s Irish Cream, Espresso, Frosted Mint Whipped Cream

WINE & SPARKLING
16 Chandon Rose Splits
75 Chandon Rose Splits (bucket of 5)
28 Moët & Chandon “Impérial Ice”, Epernay
16 Daou Cabernet Sauvignon, Paso Robles

HOLIDAY MIMOSAS 13
White Cranberry & Apple Spice
Pomegranate & Prickley Pear
Blood Orange & Passion Fruit

DOMESTIC 10
Budweiser, Bud Light, Shock Top

IMPORT/CRAFT 10
Stella, Modelo, Elysian Space Dust IPA, Firestone Walker 805, Goose Island IPA

FROSTY OPTIONS

HOT CHOCOLATE 6
ESpresso/DouBLE 5/7
LATte, CAPPUCCINO OR MOCHA 7

NEWSOME CHEER
SHOT OF FLAVORED SYRUP 1
Praline, Peppermint, Pumpkin Spice, Sugar Cookie, Vanilla, Caramel or Hazelnut

SHOT OF ‘SPIKED SYRUP’ 5
Baileys, Kahlua, Jameson

WARMING OPTIONS

DOMESTIC 10
Budweiser, Bud Light, Shock Top

IMPORT/CRAFT 10
Stella, Modelo, Elysian Space Dust IPA, Firestone Walker 805, Goose Island IPA
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.

**Appetizers**

**Cheese Fondue** 17 (gfo)  
pretzel bites, crudité vegetables

**Tomato Soup** 11 (gfo/vo)  
creamy tomato soup, basil pesto, parmesan cheese

**Winter Salad** 16 (gfo/vo)  
winter greens, blue cheese, pear, candied walnuts, pomegranate seeds, citrus dressing

**Loaded Potato Skins** 16 (gfo)  
bacon, chipotle ketchup, sour cream, cheddar, chives

**Crispy Mac 'n' Cheese Bites** 16  
raclette and gruyere cheese, bbq dipping sauce

**Brussels Sprouts “Caesar”** 14 (gfo/vo)  
caesar dressing, cranberries, parmesan, croutons

**Scotch Eggs** 16  
Italian sausage, curry mayo

**Favorites**

**Gooey Grilled Cheese** 18 (gfo/vo)  
cheddar, mozzarella, prosciutto, fig jam, served with fries

**Chicken Pot Pie Biscuit** 22  
slow cooked chicken, vegetables, gravy, buttermilk biscuits

**Turkey Meatloaf** 26  
creamy mashed potatoes, sriracha glaze, seasonal vegetables

**Beef Brisket Chili** 19 (gfo/vo)  
chipotle sour cream, diced onion, fresh jalapeño, crumbled corn chips, served in a fresh bread bowl

**OC Burger** 21 (vo)  
raclette cheese, caramelized onion, peppercorn sauce, B&B pickles, brioche bun, served with fries

**Crispy Chicken Tenders** 17  
plain, bbq or buffalo celery, carrots, ranch or blue cheese dip

**Desserts**

**Gingerbread Man Cookies** 20  
assorted frosting,  icing and sprinkles to decorate your own!

**Campfire S’mores** 14  
KIT FOR TWO  
chocolate bar, marshmallows, graham crackers

**Cinnamon Churros** 12  
cranberry-apple dipping sauce

**Warm Rum Raisin Bread Pudding** 12  
raisins, milk chocolate caramel sauce

ADDITIONAL TOPPINGS  
add vanilla ice cream 5

(gf): gluten free option available  (vo): vegan option available

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