

OVERLOOK CHILL

SEASONAL COCKTAILS - 20 EACH

LA SANTA'S LITTLE HELPER

Glenmorangie 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

FROSTY OPTIONS

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

DOMESTIC 10

Budweiser, Bud Light, Shock Top

IMPORT/CRAFT 10

Stella, Modelo, Elysian Space Dust IPA, Firestone Walker 805, Goose Island IPA

HOLIDAY MIMOSAS 13

White Cranberry & Apple Spice
Pomegranate & Prickly Pear
Blood Orange & Passion Fruit

WARMING OPTIONS

DRIP COFFEE 6

COLD BREW 7

HOT CHOCOLATE 6

ESPRESSO/DOUBLE 5/7

LATTE, CAPPUCCINO OR MOCHA 7

ADD SOME CHEER

SHOT OF FLAVORED SYRUP 1

Praline, Peppermint, Pumpkin Spice, Sugar Cookie, Vanilla, Caramel or Hazelnut

SHOT OF 'SPIKED SYRUP' 5

Baileys, Kahlua, Jameson

OVERLOOK

CHILL

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

Goosey 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

ADD VANILLA ICE CREAM 5

(GF): *gluten free option available* **(VO):** *vegan option available*

*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.