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

DOMESTIC 10
Budweiser, Bud Light, Shock Top

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

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

BOTTOMLESS HOLIDAY MIMOSAS 40 PER PERSON
Prosecco Mimosas with choice of White Cranberry & Apple Spice, Pomegranate & Prickley Pear, Blood Orange & Passion Fruit (1.5 hour limit)
Breakfast - All Day

Eggs Your Way  19
three eggs any style, apple-wood smoked bacon, cheesy potato cake, sourdough toast

Chili Cheese Omelet  19
house made brisket chili, cheddar cheese, cheesy potato cake, sourdough toast
(vegetarian chili available upon request)

OC Breakfast Sandwich  18
scrambled eggs, cheddar cheese, crispy bacon, sriracha mayo, on toasted sourdough, with cheesy potato cake

Chocolate Oat Parfait  12
cocoa overnight oats, toasted banana puree, peanut butter granola, vegan whip

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

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

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
choice of plain, bbq or buffalo - choice of ranch or blue cheese dip with celery and carrots

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

*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.