



Holiday Cocktails

Jackfrost's Peppermint Mocha Martini - \$14

A frosty holiday kiss in a glass – Titos vodka, Kamora coffee liqueur, and peppermint RumChata shaken into the creamiest, dreamiest mocha moment. Finished with a crushed peppermint rim that sparkles like fresh snow.

Nutcracker's Cranberry-Orange Sparkler - \$12

Grand Marnier meets cranberry juice and La Marca Prosecco for a bright, bubbly holiday waltz. Light, crisp, and crowned with real cranberries – a festive burst in every sip.

Krampus's Fireball Peppermint Hot Cocoa - \$12

The naughty list never tasted so nice. Rich hot cocoa spiked with Fireball and peppermint schnapps, topped with a cinnamon stick. Cozy, spicy, and wickedly delicious.

Saint Nicholas's Cranberry Wine Spritz - \$12

Daughter Sweet Red wine, cranberry juice, and a splash of club soda come together for a merry spritz that's sweet, refreshing, and full of Christmas cheer. Peppermint-rimmed for extra holiday sparkle.

Scrooge's Spiked Apple Cider - \$12

Warm apple cider with spiced rum, finished with cinnamon and a festive dusting on top. Comforting, nostalgic, and guaranteed to turn any "Bah Humbug" into a "Fa-la-la!"

Holiday Mocktails

Cran-Merry Spritz - \$6

Cranberry juice and ginger ale with a splash of club soda, topped with sugared cranberry-orange sprinkles. Bubbly, bright, and kid-approved holiday fun.

Winter Apple Sparkler - \$6

Chilled apple cider and ginger ale poured over ice with a cinnamon stick. Crisp, refreshing, and tastes like the first sip of winter.

Cozy Christmas Cocoa - \$6

Creamy hot cocoa piled with mini marshmallows – pure holiday comfort in a cup. Perfect for keeping little hands warm and spirits high.



Food

Grape Escape: \$12 Our creamy, homestyle chicken salad served on a soft, buttery croissant.

Pressed & Poured: \$12 Oven-roasted turkey, melty provolone, and a drizzle of balsamic glaze on warm, rustic ciabatta.

Brie Cheese Plate: \$10 Creamy Brie served with crisp crackers and fresh grapes – simple, elegant, and perfect with any pour.

Reuben Reserve: \$12 The classic Reuben stacked with corned beef, sauerkraut, and Thousand Island on rye.

Charcuterie Board: \$30 A hand-selected assortment of salami, cheeses, olives, crackers, and specialty bites perfectly paired for our wines.

Cheesecake: \$5.00
Choice of chocolate, raspberry, strawberry or caramel drizzle.