

Cocktails

YIPPE-CHAI-YE
Angel's Envy, Adolphus
Holiday Simple,
Cardamom,
Angostura Bitters
\$18

**YOU DON'T
LOOK LIKE SANTA?!**
Red Wine Blend, Laird's
Applejack Brandy,
Orange, Honey,
Cinnamon, Anise, Clove
\$17

**CHRISTMAS
THYME IS HERE!**
Patrón Silver Tequila,
Blood Orange, Lime,
Ginger Thyme Honey
\$18

POLAR BEAR EXPRESS-O \$18
Grey Goose Vodka, Cold Brew, Oat Milk, Borghetti Coffee Liqueur, Vanilla, Nutmeg

CINDY LOU WHO?\$17
Rosemary Infused 42 Below Vodka or Bombay Sapphire, Lemon, St-Germain,
Simple Syrup, Grapefruit Bitters, Crémant Brut

NOT MY GUMDROP BUTTONS! \$18
Brown Butter Washed Plantaray Dark Rum, Spiced Winter Simple Syrup

HOT, HOT, WE GOT IT! \$9
Adolphus Hot Chocolate, Torched Marshmallows
EXTRA FESTIVE? - Amaretto with Aztec Bitters | Illegal Mezcal with Mole
Bitters | Sazerac Rye with Chocolate Bitters

wine

WHITE
Massican Sauvignon Blanc \$17/64
Terrazas Chardonnay RSV 2021 \$15/56
Granbazán Albariño 2023 \$14/52

ROSÉ
Minuty 'Prestige' Rosé \$15/56

CHAMPAGNE
Moët Impérial RSV \$29/116
Moët Impérial Brut Rosé RSV \$35/140
Veuve Clicquot Yellow Label \$149

RED
Estancia Pinot Noir \$13/48
La Fete Red Blend \$ 16/60
Cabernet Sauvignon \$25/96

beer

DRAUGHT
Shiner Holiday Cheer \$8
Lakewood Temptress \$8
Manhattan Hazy IPA \$8

CANNED
Seasonal Cider \$7
Coors \$7
Miller \$7
Michelob Ultra \$7
Modelo \$7
Real Ale Fireman's 4 Blonde Ale \$7

ATHLETIC BREWING
Non-ABV IPA \$7



Bites

BAKE BRIE & PEACH BRÛLÉE 18
Date & Walnut Crackers, Toasted French Baguette, Candied Pecans

FRIED CALAMARI 17
Cherry Peppers, Tomato Marinara

BURRATA SALAD..... 18
Micro Arugula, Truffle Oil, Roasted Grapes, Black Pepper Tuile,
White Balsamic Glaze, Toasted Focaccia

CEVICHE 19
Seasonal Catch, Gooseberries, Nasturtium, Chili Crunch, Black Garlic
Reduction, Roasted Sweet Peppers, Scallion EVOO, Jalapeño Coulis,
Japanese Furikake

CHARCUTERIE (SERVES 2).....27
Grilled Vegetables, Asiago Cheese, Manchego Cheese, Marinated
Mozzarella Pearls, Sweet & Spicy Soppressata, Prosciutto, Texas
Jalapeño Sausage, House Olives, Grissini Sticks, Mama's Tomato
Focaccia Bread

EAST COAST OYSTERS..... 22
Half-dozen Oysters, Cocktail Sauce, Oyster Crackers,
Horseradish, Brûléed Lemon

GULF COAST SHRIMP COCKTAIL..... 24
Half-dozen Shrimp, Cocktail Sauce, Brûléed Lemon

TEXAS KIRSCH CHEESE FONDUE23
Cornichons, Pickled Onions, Toasted Focaccia Cubes, Fingerling
Potatoes, Roasted Grapes, Fresh Pears / +8 Brisket

Snow, Sleet, or Texas Heat...

Mains

EGGPLANT CAPONATA 23
Bucatini Pasta, Capers, Olives, Roasted Eggplant in a Rustic Tomato
Pomodoro, Basil infused Olive Oil, Dried Olives, Fried Basil, Garlic Chips
+9 Sautéed Shrimp (5pc) | +7 Chicken Breast

NEW ENGLAND CLAM & CORN CHOWDER 14
Fried Jalapeño, Oyster Crackers, Bacon

MAINE LOBSTER MACARONI & CHEESE38

**TEXAS ROSEWOOD RANCH BBQ BURNT ENDS &
SMOKED CHEDDAR SANDWICH**..... 23
BBQ Seasoned Fries, House Pickles, Chipotle Aioli, Toasted Onion Bun

TEXAS ROSEWOOD RANCH CHEESEBURGER 22
BBQ Slab Pork Belly Bacon, Crispy Onions, Texas Jack Cheese, House
Pickles, Onion Jam, Truffle French Fries, Toasted Potato Bun

ATLANTIC LEMON SOLE SCHNITZEL25
Lemon Caper Butter, Dill Aioli, German Potato Salad, Cucumber Salad,
Brûléed Lemon

WIENER SCHNITZEL 23
Rösti Potatoes, Lemon Caper Butter, Arugula Salad, Heirloom Tomatoes,
Pickled Onions & Cucumber, Brûléed Lemon

Sides

TRUFFLE FRENCH FRIES8
FRENCH FRIES6
MAC & CHEESE9
SIDE SALAD 10