

Cocktails

IN ORDER FROM FROSTY TO TOASTY

POLAR BEAR EXPRESS-O

Grey Goose Vodka, Cold Brew, Oat Milk, Borghetti Coffee Liqueur, Vanilla, Nutmeg
\$18

YOU DON'T LOOK LIKE SANTA?!

Red Wine Blend, Laird's Applejack Brandy, Orange, Honey, Cinnamon, Anise, Clove
\$17

NOT MY GUMDROP BUTTONS!

Brown Butter Washed Plantaroy Dark Rum, Spiced Winter Simple Syrup
\$18

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

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

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

HOT, HOT, WE GOT IT!..... \$9
Whole Milk, Semi-Sweet Chocolate, Dark Chocolate, Cinnamon, Pumpkin Spice
EXTRA FESTIVE? - Amaretto with Aztec Bitters +\$8 | Illegal Mezcal with Mole Bitters +\$9 | Sazerac Rye with Chocolate Bitters +\$9

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 FONDUE 23
Cornichons, Pickled Onions, Toasted Focaccia Cubes, Fingerling Potatoes, Roasted Grapes, Fresh Pears / +8 Brisket

Snow, Steel, 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 & CHEESE 38

- 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 SCHNITZEL** 25
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 FRIES** 8
- FRENCH FRIES** 6
- MAC & CHEESE** 9
- SIDE SALAD** 10