

SPIRITS

DOUBLE +8

THE ICE QUEEN

Absolute Vanilla vodka, crème de coco, blue curaçao, soda

NAUGHTY MARGARITA

Casamigos Tequila, orange liqueur, agave, cranberry juice, Tajín rim

THE GINGER GENT

Makers Mark Bourbon, orange liqueur, gingerbread syrup

MISTLETOE GLOW

Tanqueray Gin, fresh lemon juice, citrus soda, rosemary

SANTA'S SPRITZ

Prosecco, cranberry juice, Aperol, soda

MILK & COOKIES

Captain Morgan Spiced Rum, white chocolate liqueur, fall spice

LUMBERLICIOUS

Casamigos Mezcal, white chocolate liqueur, coffee liqueur

SPIKED CIDER/ HOT COCOA

Warm apple cider or rich chocolate spiked with rum or bourbon

CHAMPAGNE

Perrier-Jouet Brut

Perrier-Jouet Blason Rose {180}

WINE

White | Forchir Pinot Grigio

White | Radley & Finch Sauvignon Blanc

Red | Yerling Station Pinot Noir

Red | Trim Signorello Cabernet Sauvignon

Rosé | Domaine de Figuerasse 2024

Prosecco | Forchir

RYTHM THC BEVERAGES

Sativa | Mandarin Orange 5mg THC + 70mg Natural Caffeine

Kush | Mango Pineapple 5mg THC + 5mg CBD

BEER

Heineken

Heineken NA

Modelo Especial

SPIRITS

Grey Goose · Absolute Vanilla

Tanqueray · Wonderbird

Makers Mark · Fireball · Johnnie Walker Black (22)

Casamigos Blanco · Casamigos Mezcal

BOTTLED WATER

Still or Sparkling

the FOOD

PROSCIUTTO* +8
BLACK TRUFFLE +25

FLATBREAD PIZZA

Caramelized onions, roasted garlic, mild fire-roasted peppers, honey, mozzarella

BEEF TENDERLOIN CROSTINIS*

Spicy lemon arugula, horseradish aioli

LOBSTER CARGO

Havarti cheese blend, garlic, parsley, crostini's, Maine lobster

SURF & TURF GRILLED CHEESE*

Filet tenderloin, lobster tail & claws, garlic shallot aioli, chives, green onions, melted provolone

MRS. CLAUS' MEATBALLS

Sirloin & Wagyu blend meatballs, sweet marinara, fresh basil, ricotta cheese, sweet honey

COLOSSAL LUMP CRAB CAKE

½ lb of jumbo lump crab, lemon aoli, pico, bread crumbs

YELLOWFIN TARTARE*

fresh yellowfin tuna, ginger, soy sauce, and wasabi caviar

RAW OYSTERS*

Half dozen, champagne mignonette (36 full dozen)

SMOKED OYSTERS

Pecorino & Romano cheese, oregano, garlic butter, parsley

HUMMUS WITH TAPENADE

Pita bread, crudité

SHRIMP COCKTAIL

Jumbo 13/15 shrimp, classic cocktail sauce

CAVIAR SERVICE

1 oz premium caviar served with classic accoutrements

the SWEETS

FRUIT CAVIAR CHEESECAKE

Silky, whipped vanilla cheesecake set atop a buttery graham crumble, crowned with crisp pearls of fresh fruit caviar

ADULT MILK & COOKIES

Warm chocolate chip cookies, spiked egg nog

PREPARED BY CHEF LEVI KENSEY

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.