



CHRISTMAS MENU

ENTREE

HERB ROASTED PRIME RIB 34

pomegranate molasses brussel sprouts, mash potatoes & gravy

COCKTAILS

COQUITO 16

flor de cana rum, house-made nog, nutmeg

CRAN-ROSEMARY MULE 16

absolute elyx vodka, ginger, lime, rosemary syrup, cranberry juice, sparkling water

APPLE CIDER HOT TODDY 16

knob creek bourbon, apple cider, house-made whip cream

BUBBLES/WINE

CAMPO VIEJO 15/gl

cava brut

THOMAS JEFFERSON ROSE 16/gl

Limoux, France

FORTRESS CABERNET 16/gl

Limoux, France

BEER

PERONI 8

ANGEL CITY IPA 10

a suggested gratuity of 20% will be applied to parties of 6 or more.

please let us know if you have any food allergies and require menu information or other assistance we will certainly do our best to accommodate your needs

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

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