

BEER ₉

- COORS LIGHT
- MODELO
- CORONA
- HEINEKEN
- SIERRA NEVADA HAZY IPA
- DOGFISH 60 MINUTE IPA
- ALIAS BREWERY POLLINATOR or CORDIAL GREEN

DRAFT BEER ₉

- PERONI
- YUENGLING
- MILLER LITE
- CAPE MAY IPA

N/A BEER ₉

- ATHLETIC BREWING UPSIDE DAWN or RUN WILD IPA

VODKA ICED TEA ₁₂

- SUN CRUISER: CLASSIC ICED TEA, PEACH, RASPBERRY or LEMONADE

COCKTAILS ₁₈

- MISTLETOE KISS
absolute vodka, lemon, rosemary, cranberries
- WINTER SPICED NEGRONI
winter infused hendrick’s gin, campari, vermouth rosso, cinnamon, star anise, cloves, orange
- WHITE CHRISTMAS MOJITO
bacardi, malibu, coconut cream, lime, mint, pomegranate seeds
- ’TIS THE SEASON PALOMA
patrón cristalino clear añejo tequila, grapefruit, cranberry

- CAMPFIRE MULE
michter’s bourbon, lemon, pure maple syrup, ginger beer

- PARTRIDGE IN A PEAR TREE
elijah craig bourbon, st. george spiced pear liqueur
honey, cinnamon, nutmeg, ginger, lemon

FREE SPIRITED ₁₆

- THE COZY BLANKET
ritual agave spirit alternative, cinnamon, angostura bitters, lime, pomegranate

VOSS WATER

- SPARKLING or STILL ₈

SANGRIA ₁₉

- WINTER SANGRIA [choose red or white wine]
apple jack brandy, grand marnier, agave, cinnamon, star anise, rosemary, cloves, fruit

SPARKLING WINE

- PROSECCO ₁₅ | ₅₆
bisol, jeio, d.o.c.g., brut, italy

WHITE WINE

- RIESLING ₁₃ | ₄₈
pacific rim, columbia valley, washington [organic + vegan]

- SAUVIGNON BLANC ₁₄ | ₅₂
sun goddess, friuli, italy

- PINOT GRIGIO ₁₂ | ₄₄
era, veneto, italy [organic]

- CORTESE DI GAVI ₁₄ | ₅₂
la scolca, piedmont, italy

- CHARDONNAY ₁₄ | ₅₂
nozzole, le bruniche, tuscany, italy

ROSÉ

- BLEND ₁₄ | ₅₂
peyrassol, la croix rose, cotes de provence, france [organic]

RED WINE

- PINOT NOIR ₁₇ | ₆₄
four graces, willamette valley, oregon

- PRIMITIVO ₁₂ | ₄₄
pasqua, puglia, italy

- SANGIOVESE/CABERNET SAUVIGNON ₁₆ | ₆₀
volpaia, citto, tuscany, italy [organic]

- MALBEC ₁₄ | ₅₂
escorihuela 1884, single vineyard, mendoza, argentina [organic]

- CABERNET SAUVIGNON ₁₄ | ₅₂
chasing rain, red mountain, washington

- SANGIOVESE ₃₀ | ₁₁₆
caparzo, brunello, tuscany, italy

- MONTEPULCIANO BLEND ₄₀ | ₁₅₆
fantini “edizione cinque autoctoni”, abruzzo, italy [organic]

- NEBBIOLO ₅₅ | ₂₁₅
ca’ rome, barolo, cerretta, abruzzo, italy

DESSERT WINE

- MOSCATO D’ASTI ₁₂
michele chiaro, nivole, piedmont, italy

CHAMPAGNE CHALET

CALZONE

SAN MARZANO TOMATO basil, mozzarella

PROSCIUTTO ricotta, basil, bomba calabrese

MUSHROOM smoked mozzarella, thyme, onion

\$200 for two people {tax and administrative charge not included} INCLUDES SPARKLING CRÉMANT DE BOURGOGNE

ITALIAN FRIED CHICKEN

WHOLE CHICKEN sauce accoutrement

THREE CHEESE MACARONI + CHEESE

\$250 for two people {tax and administrative charge not included} INCLUDES SPARKLING CRÉMANT DE BOURGOGNE

IMPERIAL CAVIAR

TRADITIONAL PRESENTATION OF OSSETRA CAVIAR toast points, egg variations

\$350 for two people {tax and administrative charge not included} INCLUDES SPARKLING CRÉMANT DE BOURGOGNE