

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

Please inform your server of any allergies. A 3.5% credit card processing fee will apply.

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, jcio, 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