

SEASONAL SPECIALS

BRANDIED LOBSTER BISQUE

TOPPED WITH BASIL OIL
\$13. | \$13.45

SHRIMP CASINO

BACON-WRAPPED SHRIMP SERVED IN A
CASINO WINE SAUCE SERVED WITH
A WARM PRETZEL STICK
\$16. | \$16.56

WILD MUSHROOM RISOTTO

RISOTTO MADE WITH WILD MUSHROOMS
TOPPED WITH SHAVED PARMESAN
CHEESE, TRUFFLE OIL,
& BLACK SUMMER TRUFFLE PEELINGS
\$28. | \$28.98

VEAL OSSOBUOCO

RED WINE BRAISED VEAL SHANK SERVED
WITH A HEAVY RED WINE DEMI GLACÉ
OVER YUKON GOLD MASHED POTATOES
& ASPARAGUS
\$34. | \$35.19

CANNOLI CAKE

\$10. | \$10.35

SEASONAL TAPS

HOFBRÄU DELICATOR

A DARK BROWN "DOPPELBOCK" ABV: 8.4%

SCHLAFLY CHRISTMAS ALE

A SPICED WINTER WARMER ABV: 8%

WEIßENSTEPHANER FESTBIER

A LIGHT BEER TO KEEP OKTOBERFEST
GOING A LITTLE BIT LONGER
ABV: 5.8%

SEASONAL COCKTAILS

SATURDAY CANDY SPRITZ

CHOPIN VODKA, SPARKLING REISLING, &
SPLASH OF CHERRY SYRUP, GARNISHED
WITH

A RED KISS SWEDISH GUMMY FROM
OUR NEXT DOOR NEIGHBORS \$15. | \$15.52

ICED PEPPERMINT MOCHA

CHOPIN VODKA, VAN GOGH DOUBLE
ESPRESSO LIQUEUR, & PEPPERMINT
SYRUP, GARNISHED WITH A PEPPERMINT
DUSTED RIM \$15. | \$15.52

ALL GROWN-UP CHERRY COKE

SPY TRAIL BOURBON, COCA-COLA
CLASSIC, & AMARENA CHERRY SYRUP,
GARNISHED WITH A CHERRY & A SANTA
HAT GUMMY FROM
SATURDAY CANDY CO. \$15. | \$15.52

THE POLAR EXPRESSO

TITO'S VODKA, VAN GOGH DOUBLE
ESPRESSO LIQUEUR, ESPRESSO, A DASH
OF LIMONCELLO, & HIMALAYAN PINK SEA
SALT, SERVED WITH A DUSTED CACAO
TRUFFLE \$15. | \$15.52

LOCAL BEER IN CANS FROM ST. JAMES BREWERY

CHUGGERNAUT LAGER

LIGHT IN COLOR & EASY DRINKING
16 OZ. 4.5% ABV \$10. | \$10.35

PLUM STOUT

SMOOTH & CREAMY, CREATED USING
LOCALLY-GROWN SWEET PLUMS
16 OZ. 7% ABV \$10. | \$10.35