



TIS THE SEASON FOR BRUNCH



PEPPERMINT BARK HOT COCOA 12

Peppermint bark RumChata, hot cocoa, whipped cream, peppermint

HOLIDAY MULE 13

Cherry vodka, ginger beer, lime, grenadine

WHITE CRANBERRY MIMOSA 13

White cranberry juice, prosecco, sugar rim

JACK FROST MARGARITA 13

Tequila, triple sec, agave, blueberry syrup, sugar rim

CHRISTMAS ON MAIN MARTINI 16

RumChata, vanilla vodka, Disaronno, sprinkle rim
Make it a mocktail 15

BOOZY BUTTERSCOTCH HOT COCOA 12

Butterscotch schnapps, Disaronno, hot cocoa, whipped cream

PEPPERMINT BARK MARTINI 15

Peppermint bark RumChata, Cantera Nega, vodka, espresso, whipped cream, peppermint

THANKSGIVING WAFFLE 20

Stuffing waffle topped with oven roasted turkey breast, mashed potatoes, gravy, cranberry relish

RED VELVET PANCAKES 15.5

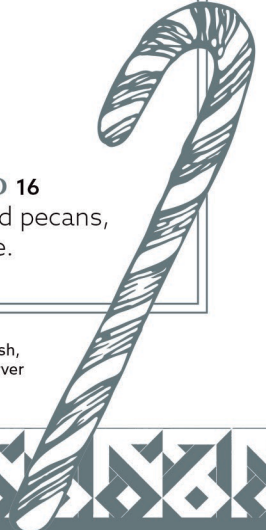
Cream cheese frosting, cocoa powder

HAM AND BRIE GRILLED CHEESE 18

Brie, poached pear, arugula, fig jam

POACHED PEAR & GORGONZOLA SALAD 16

Baby kale, poached pear, gorgonzola cheese, candied pecans, pomegranate. Served with a pear vinaigrette.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.