

COCKTAILS

KRIS KRINGLE COLADA - \$15

Dark Jamaican Rum, Amaro, Allspice Liqueur, Lime, Pineapple, Cream of Coconut

SIPPIN' SANTA - \$15

Aged Demerara Rum, Amaro, Lemon, Orange, Gingerbread Mix

YULE TIDE - \$15

Vodka, Dark Roast Cold Brew, Condensed Milk, Ancho Chile Liqueur, Cinnamon Syrup

ISLAND OF MISFIT TOYS - \$15

Aged Jamaican Rum, Chai Tea, Cream, Pumpkin Puree, Cinnamon, Lemon

UNDERTOW TODDY - \$15

Served Hot!

Cognac, Chartreuse, Orange Curacao, Chocolate Hazelnut Syrup

JINGLE BIRD - \$15

Bourbon, Pineapple Rum, Campari, Lime, Pineapple, Jingle Mix

RUDOLPH'S RUM RHAPSODY - \$15

For Two!

Jamaican & Puerto Rican Rums, Lime, Orange, Pineapple, Passion Fruit, Falernum, Honey, Ginger, Angostura Aromatic Bitters

SHOTS

TOP SHELF ELF - \$15

House Spiced Rum, Falernum, Cinnamon

BAR SNACKS

BLITZEN'S BURRATA - \$15

Pistachio Pesto, Golden Raisins, Orange Evoo Bagel Chips

CUPID'S CHARCUTERIE - \$18

Assorted Meats, Grain Mustard, Pickles, Crusty Bread

COMETS WHIPPED CAMEMBERT - \$14

Cranberry Orange Compote, Almond & Date Crisps

SANTA'S MUNCHIE MIX - \$9

Black Eyed Peas, Cajun Seasoning, Golden Raisins, Cherries

SWEETS

REINDEER CHOW - \$8

M&M's, Chex Cereal, Pecans, Powdered Sugar

LUMP OF COAL - \$6.5

Hudson's Market seasonal house made cake pops

REINDEER DROPPINGS - \$9

Sweet Toasted Coconut, Pineapple Malibu Rum

SANTA'S WORKSHOP

S'MORES KIT - \$7

Get toasty around our firepits, & create your ideal s'more with a S'mores kit!

NAUGHTY OR NICE HOT CHOCOLATE - \$8 + Booze

Craft your perfect cup of cheer with your own hot chocolate workshop. Make it nice with a variety of sweet treats, or make it naughty with a holiday floater