Nice TO SHARE

Santa's Sharing

$12 ROASTED BEET HUMMUS
crispy chickpeas, candied pistachios, grilled bread
**hummus: *gluten-free & dairy-free*
bread: contains gluten

$14 *SMOKED SALMON DEVILED EGGS
smoked salmon, salmon roe, everything bagel spice, fresh dill
**gluten-free & dairy-free*

$18 *CHARCUTERIE TARTARE
dried salami, gherkin pickles, shallots, dijon, chives, egg yolk, freshly fried potato chips
**gluten-free & dairy-free*

$12 *COOKIES & MILK
half-baked chocolate chip cookies, eggnog ice cream, warm caramel, chantilly cream
**contains gluten & dairy*

The Other Kind of Spirit

Alcohol-free cocktails infused with functional mushrooms and botanicals, designed for a different kind of nightcap

$16 SAINTS & SINNERS
little saints st. ember, pomegranate, lime, agave, saline

$16 AFTER HOURS
little saints st. oak, cherry, vanilla, alcohol-free aromatic bitters

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

Naughty
TO SIP

Cocktails for Claus

$18 ON SANTA'S TAB
vodka, cranberry, citrus, vanilla, herbal bitters

$19 THE DEED
blood x sweat x tears vodka, espresso, peppermint, dark chocolate, vanilla

$18 MRS. CLAUS AFTER DARK
mulled wine, orange, honey, cinnamon, star anise, nutmeg

$20 NAUGHTY + FAMOUS
don fulano blanco, green chartreuse, aperol, fresh lime

$19 RED ROOM
pierre ferrand cognac, campari, pomegranate, cinnamon, vanilla

$17 CHAMPAGNE PROBLEMS
sweet vermouth, aperol, floral notes, sparkling rosé

$18 BAD HABIT
mr. pickles gin, cherry, cranberry, ginger, fresh citrus

Santa's Special Shots

$10 CHERRY ON TOP
vodka, cherry heering, grenadine, fresh lemon juice

$10 CRÈME DE LA CRÈME
horse soldier bourbon, crème de menthe, crème de cacao, cream