Entrée’s Included From Santa’s Kitchen
- Select One Item Below Per Guest -

**Watermark Cheeseburger**
8 oz beef brisket/short rib blend, cheddar, lettuce, tomato, onion, pickles, chipotle aioli, toasted brioche roll | add bacon 4 | add shoestring fries 8

**Crispy Chicken Sandwich**
Fried chicken breast, citrus coleslaw, yuzu mayo, pickles, potato roll

**Hearty Soup & Salad**
Tricolor quinoa & baby kale salad + choice of veggie chili or coconut-curry pumpkin bisque

**Soul Warming Mac & Cheese**
Fontina, gouda, garlic breadcrumbs

**Creamy Grilled Cheese**
Artichoke heart, spinach, Parmesan, mozzarella, sourdough; arugula salad

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**Little Elves Menu**

**Blitzen’s Buttered Pasta**

**Comet’s Chicken Tenders w/Fries**

**Sleigh Bell Beef Sliders**
* (2) w/Fries

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**Appetizer Add On’s**

**Vegetarian Chili**
eggplant, zucchini, corn, tomato, cannellini bean, dried chili pepper, avocado, tortilla strips - 12

**Roasted Carrot Hummus**
turmeric, tahini, EVOO, toasted pistachio, salsa verde, chive - 14

**Coconut-Curry Pumpkin Bisque**
leek, celeriy, toasted pistachio, sage oil; pita bread - 14

**Dasher’s Truffle Fries**
Yukon gold shoestring, Parmesan, truffle Romano; black pepper aioli - 14

**Prancer’s Pigs in a Blanket**
Wagyu beef mini hot dog; horseradish mustard sauce, spicy ketchup - 15

**Merry Charcuterie**
assortment of meat & cheese, honey almonds, mustard fig jam, roasted garlic sourdough bread - for 2 - 22 | for 4 - 38

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**Optional Entrée Upgrades**

Guests May Upgrade Included Entrée To One Below For An Additional Cost As Listed

**Lobster Mac & Cheese Waffle Cone**
Maine lobster, Cognac cream sauce, golden garlic breadcrumbs - 8

**Mussels**
White wine-cherry tomato sauce, spicy Spanish chorizo, harissa; toasted sourdough bread - 10

**Cherrystone Clam Chowder Bread Bowl**
celey, leek, carrot, corn, potato, white wine, cream, scallion; toasted sourdough bread - 12

**Pan Roasted Atlantic Salmon**
Creamy oyster mushrooms sauce; cauliflower Parmesan purée, micro greens, lemon-chive oil - 12

**New Zealand Cockles & Clams Pasta**
Spaghetti, garlic-wine butter sauce, Aleppo pepper, fresh basil, chive - 12

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**Desserts**

**Ice Cream**
Chocolate or Vanilla Bean - 8

**Salted Caramel Bread Pudding**
bourbon sauce, caramelized apple, dulce de leche ice cream - 16

**Loaded Oreo Churros**
Nutella, M&M’s®, strawberry sauce, chocolate chips, whipped cream, sprinkles - 16

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Santa’s Make Your Own S’mores

For 2 28 | For 3-4 50
marshmallows, Hershey’s® chocolate bars, graham crackers

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*NYs sales tax and 18% gratuity will be automatically added to the bill based on the price of the reservation and any additional items ordered."
Baby It’s Cold Outside 16
Mulled Red Wine
Spiked Apple Cider
Spiked Hot Chocolate
name your spirit
premium spirit add 3

Specialty Cocktails 17
A Pump of Spice
Casamigos reposado, Amaro Montenegro, triple sec, apple cider, lime, pumpkin
NY Polar Express
Misguided vodka, Mozart dark chocolate liqueur, Licor 43, Ole Smoky Pumpkin Spice Cream, espresso, cinnamon
Jolly “Gin-gle” Juice
Bombay blackberry gin, Edinburgh Rhubarb & Ginger liqueur, lemon, honey, rhubarb bitters
Santa’s Campfire
graham cracker infused Rittenhouse rye & Woodinville bourbon, Mozart dark chocolate liqueur, toasted marshmallow, Xocolatl Mole bitters
Vixen’s Naughty Coquito
Bacardi spiced rum, Don Q coconut rum, coconut milk, cream of coconut, condensed milk, evaporated milk, cinnamon, nutmeg, anise, clove

Mocktail
Rudolph’s Red Nose 12
cranberry, rosemary, cinnamon, Fever Tree sparkling lemonade

Draft Beer 10 | 60 5L Mini Keg
Einbecker pilsner 4.8%
Reissdorf kolsch 5%

Beer and Cans
Doc’s Draft Hard Pear Cider 10/54 | 5.5%
Montauk Wave Chaser 10/54 | IPA 6.4%
SUNBOY Spiked Coconut Water 12/66
tangerine

Rosé Hampton Mini 30
375ml Hampton Water Rosé W/ Guzzle Buddy

Red Wine
Ramsay Cabernet Sauvignon 13/45
full-bodied, fruits & tannin, USA NV
Villa Maria Marlborough Pinot Noir 12/42
light-body, cherries and raspberries, New Zealand 2020

White Wine
Frenzy Sauvignon Blanc 12/42
medium-bodied, guava, & lime zest, New Zealand 2022
Phantom Chardonnay 13/45
Clarksburg, California USA 2020

Sparkling & Rosé
La Patience Costières de Nîmes 12/42
light-bodied, still, white flowers & strawberries, France 2022
Val D’Oca Prosecco 13/45
medium-bodied, yellow apples & lime zest, Piedmont, Italy NV
Cave Amadeu Moscato Rosé 13/45
full-bodied, lightly sweet, peach & pink grapefruit, Brazil 2021

Champagne
Moët Imperial --/225
Champagne, France
Dom Pérignon --/500
Champagne, France
Ace Of Spades --/600
Champagne, France

Ho Ho Hour
Monday - Thursday 4-6 | Friday 2-6
Draft 6
Select Wines 8
Well cocktails 10