

WATERMARK  
Santa's Winter Wonderland

Entrée's Included From Santa's Kitchen

- Select One Item Below Per Guest -



- V | VG Hearty Soup & Salad**  
tricolor quinoa & baby kale salad(v) + choice of veggie chili or coconut-curry pumpkin bisque(vg)  
add chicken +8 | salmon +10
- V Soul Warming Mac & Cheese**  
fontina, gouda, garlic breadcrumbs
- Truffle Mushroom Ravioli**  
SarVecchio Parmesan sauce
- V Creamy Grilled Cheese**  
artichoke heart, spinach, Parmesan, mozzarella, sourdough; arugula salad
- Watermark Cheeseburger\***  
8oz beef brisket/short rib blend, cheddar, lettuce, tomato, onion, pickles, chipotle aioli,  
toasted brioche roll; shoestring fries add bacon 4
- French Chicken Breast**  
white wine-caper sauce; garlic mashed potatoes, sautéed green beans

Little Elves Menu



- V Blitzen's Buttered Pasta**
- Comet's Chicken Tenders w/Fries**
- Sleigh Bell Beef Sliders\* (2) w/Fries**

Appetizer Add On's

- VG Vegetarian Chili** 12  
eggplant, zucchini, corn, tomato, cannellini bean, dried chili pepper, avocado, tortilla strips
- VG Roasted Carrot Hummus** 14  
turmeric, tahini, EVOO, toasted pistachio, salsa verde, chive, pita bread
- VG Coconut-Curry Pumpkin Bisque** 14  
leek, celery, toasted pistachio, sage oil; pita bread
- V Dasher's Truffle Fries** 14  
Yukon gold shoestring, Parmesan, truffle Romano; black pepper aioli
- Prancer's Pigs in a Blanket** 15  
Wagyu beef mini hot dog; horseradish mustard sauce, spicy ketchup
- Merry Charcuterie** for 2 - 22 | for 4 - 38  
assortment of meat & cheese, honey almonds, mustard fig jam,  
roasted garlic sourdough bread

Optional Entrée Upgrades

Guests May Upgrade Included Entrée To One Below For An Additional Cost As Listed  
Ask Server for a La Carte Price

- Lobster Mac & Cheese Waffle Cone** 8  
Maine lobster, Cognac cream sauce, golden garlic breadcrumbs
- Mussels** 10  
white wine-cherry tomato sauce, spicy Spanish chorizo, harissa; toasted sourdough bread
- Cherrystone Clam Chowder Bread Bowl** 12  
celery, leek, carrot, corn, potato, white wine, cream, scallion; toasted sourdough bread
- Pan Roasted Atlantic Salmon\*** 12  
creamy oyster mushrooms sauce; caulifl ower Parmesan purée, micro greens, lemon-chive oil
- New Zealand Cockles & Clams Pasta** 12  
spaghetti, garlic-wine butter sauce, Aleppo pepper, fresh basil, chive

Desserts

- Ice Cream** 8  
Chocolate, Vanilla Bean or Dulce de leche
- Salted Caramel Bread Pudding** 16  
bourbon sauce, caramelized apple, dulce de leche ice cream
- Loaded Oreo Churros** 16  
Nutella, MSM's®, strawberry sauce, chocolate chips, whipped cream, sprinkles



**Santa's Make Your Own S'mores**

For 2 28 | For 3-4 50

marshmallows, Hershey's® chocolate bars, graham crackers



GF Gluten Free | VG Vegan | V Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. | 20% Gratuity Automatically Added

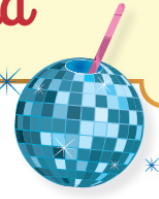
\*NY's sales tax and 18% gratuity will be automatically added to the bill based on the price of the reservation and any additional items ordered.

WATERMARK

# Santa's Winter Wonderland

## Ornamentini 30

Casamigos blanco, Pama liqueur, cranberry, lime, ginger beer  
20oz | served in a sparkling disco ball



## 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, whipped cream



**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, 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 Nimes** 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

**Veuve Clicquot** --/125  
Champagne, France

**Moët Imperial** --/225  
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

