



12 Days of Christmas Specials

Odd Days = Bar Features • Even Days = Culinary Features

Day 1 – Partridge in a Pear Tree

Pear & Tonic

A refreshing gin & tonic accented with passion fruit and fresh pear. \$13

Day 2 – Two Turtle Doves

Pumpkin Gnocchi with Brown-Butter Sage

Pumpkin gnocchi tossed in nutty brown butter and sage. \$6

Day 3 – Three French Hens

Eggnog Flip

An elegant holiday flip made with sherry, Merlot, cassis, and warm winter spice. \$13

Day 4 – Four Calling Birds

Baked Brie with Fig

Warm, brie paired with sweet fig — a classic festive starter. \$14

Day 5 – Five Golden Rings

Golden Hour

A citrus-forward bourbon cocktail with Aperol, Bianco vermouth, and pineapple. \$13

Day 6 – Six Geese A-Laying

Short Rib Ravioli with Salted Butter

Handmade ravioli filled with braised short ribs and finished in silky salted butter. \$13

Day 7 – Seven Swans A-Swimming

Black Swan

A velvety blend of vodka, Chambord, and dark berry notes with a touch of espresso. \$14

Day 8 – Eight Maids A-Milking

Gruyère Gougères

Warm French cheese puffs — light, airy, and loaded with Gruyère. \$10

Day 9 – Nine Ladies Dancing

Nine Ladies Dancing

A layered sipper with herbal, nutty, citrus, and berry liqueurs working in rhythm. \$14

Day 10 – Ten Lords A-Leaping

Rosemary Cake with Pumpkin Ganache & Candied Pecans

Rosemary-scented cake topped with pumpkin ganache and crunchy pecans. \$6

Day 11 – Eleven Pipers Piping

Piping Hot Toddy

A warm winter classic made with barrel-aged gin or whiskey, honey, and lemon. \$14

Day 12 – Twelve Drummers Drumming**Sticky Toffee Pudding with Vanilla Ice Cream**

Warm English pudding, toffee sauce, topped with vanilla ice cream. \$6