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# SPECIALTY COCKTAILS

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## 6 MILE SMOKED OLD FASHIONED

HEAVENS DOOR ASCENSION, SIMPLE SYRUP,  
& ANGOSTURA BITTERS

## TRINIDAD SOUR

BULLEIT RYE, AMARO DI ANGOSTURA,  
GIFFARD ORGEAT & LEMON JUICE

## CREME BRU-SLEIGH

360 MADAGASCAR VANILLA VODKA,  
FRANGELICO, LICOR 43 CREME BRULEE  
& HEAVY CREAM

## BRANDY CANE

E&J BRANDY, TITO'S VODKA INFUSED WITH  
TOASTED PECANS AND CINNAMON, CREME DE  
CACAO & PEPPERMINT SIMPLE SYRUP

## HO-HO COCOATINI

JAMESON ORANGE, KAHLUA, CREME DE CACAO  
& HOUSE-MADE "HOT CHOCOLATE"

## PEPPERMINT SNOWFALL

360 MADAGASCAR VANILLA VODKA, WHITE  
CHOCOLATE LIQUEUR, PEPPERMINT SIMPLE  
SYRUP & CREAMER

## MISTLETOE SPRITZ

TITO'S VODKA INFUSED WITH ROSEMARY, ROSEMARY  
SIMPLE SYRUP, LEMON JUICE, SPLASH OF CRANBERRY  
JUICE & TOPPED WITH HOUSE PROSECCO

## NUTTY NOEL

CLARIFIED MILK PUNCH COCKTAIL USING JACK  
DANIELS, TOASTED CINNAMON AND CLOVES  
DEMERARA SYRUP AND BLACK WALNUT BITTERS

## GIN-GLE BELL ROCK

UNCLE VALS GIN, PAMA, ORANGE JUICE &  
TOPPED WITH HOUSE PROSECCO

ASK ABOUT OUR  
SEASONAL SANGRIA!

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# HAPPY HOUR

HAPPY HOUR FROM 3-6 PM AND 9PM UNTIL CLOSE!  
(PLEASE NOTE THAT OUR KITCHEN CLOSSES AT 10 PM)

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## DRINKS

\$3 DOMESTIC BOTTLES

\$4 SINGLE WELLS

\$5 SELECT DRAFTS

\$5 HOUSE WINES

(CHARDONNAY OR CABERNET SAUVIGNON)

## \$8 APPETIZERS

HUMMUS TRIO

TOASTED CHEESE RAVIOLIS

BOURBON STREET BBQ SHRIMP

ROAST BEEF SLIDERS

CHOPHOUSE NACHOS

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## DESSERTS

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CARROT CAKE

TIRAMISU

DOUBLE CHOCOLATE

FLOURLESS TORTE

CHEF'S FEATURED CHEESECAKE

VANILLA BEAN ICE CREAM

VANILLA CRÈME BRÛLÉE