Peppermint Pub

Sleigh Snacks & Elf Favorites

Candied Deer Snacks - 5

Mixed assortment of warm candied nuts, sweet and salty. Perfect pairing for your choice of grog.

Kris Kringle's Crostini - 14

Whipped feta on toasted crostini, finished with a rosemary hot honey drizzle.

Grinch Nuggets - 12

Erroll's Louisiana spicy pork boudin, deep-fried and served with ranch and horseradish sauce.

Santa's Hoagie Sliders - 16

Royal enough for the Big Guy, small enough for the little guys. Three Angus beef sliders with Swiss, fried baby portobello slices, beef demi, and caramelized onion.

Christmas Tree Cheese Bread - 12

Cheese-stuffed garlic bread served with tangy marinara.

Scrooge Wellingtons - 19

Not-so miserly Wagyu meatloaf bites wrapped in puff pastry and baked to a golden crisp (4).

By the Fireplace Flatbread - 18

Garlic butter base with brie, dried cranberries, and spiced walnuts.

Christmas Dinner Flatbread - 18

Alfredo base topped with mozzarella, rosemary, honey-glazed ham, diced turkey, fresh spinach, red onion, and sweet potato nuggets.

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Belly Warmers & Joyous Libations

The Nutcracker

A festive mix of bold spirits with holiday spice and cheer.

Gingerbread Man

Buffalo Trace bourbon, gingerbread syrup, simple syrup, an orange zest.

Sweater Weather

Spiced apple cider served warm with caramel sauce drizzle.

Sugar Plum Fairy

A sparkling holiday cocktail with fruity notes, perfect for toasting the season.

Christmas Morning Eye-Opener

Rich coffee cocktail to start your holiday off right.

OG Hot Buttered Rum

Classic spiced rum with aromatic spices, topped with whipped cream.

Dark Side of the Nog

Eggnog, Myers's dark rum, brown sugar, finished with nutmeg.

Santa's Secret Cocoa

Classic hot cocoa spiked with Irish whiskey and espresso, topped with whipped cream.