



THANKSGIVING

BUFFET 12PM - 5PM | 95+ PER PERSON | 45+ KIDS 11 & UNDER

DISPLAYS

Charcuterie

chef selected artisan cheese, meats, cornichon, crackers, seasonal fruit & compote

Seasonal Fruit

pineapple, cantaloupe, honeydew, watermelon, berries

Shrimp Cocktail

lemon, cocktail sauce

Salmon Lox

assorted bagels, cream cheese, honey dijon, red onion, capers, dill, caviar, lemon

GARDEN

Fire Roasted Butternut Squash Soup

toasted pumpkin seeds, sage

Autumn Valley Salad

mixed kale, arugula, roasted squash, grapes, beets, candied pecans, goat cheese, honey balsamic vinaigrette

Romaine Salad

mixed romaine, parmigiano, croutons, miso ceasar dressing

Sofrito Stuffed Portobello

fire roasted peppers, mushroom duxelle, vegan cheese, herb pangrattato

Tortellaci Pasta

wilted greens, wild mushrooms, vegetable bolognese, black truffle & butternut squash mornay

CLASSICS

Braised Short Rib

red wine, mirepoix, fine herbs, fine herb bordelaise

Smoked Ham

apple mostarda glaze

ACCOMPANIMENTS

Charred Root Vegetables

carrots, shallots, parsnip, balsamic

Mashed Potatoes

smoked garlic crème, turkey gravy

Apple Sage Stuffing

cornbread, celery, caramelized onion, herbs

Green Bean Almondine

herb marinade, toasted almond, beurre noisette

Fire Roasted Autumn Succotash

corn, squash, peppers, legumes

Glazed Brussels Sprouts & Yams

five spice char siu, ricotta, cranberry

Macaroni & Cheese

3 cheese mornay

DESSERTS

Assorted Cheesecake

Pumpkin Pie

Chocolate Marquis

Carrot Cake

Pecan Pie

Cookies

EMBERED CARVING STATION

ROASTED TURKEY

fall brine, turkey gravy, cranberry compote

CEDAR PLANK SALMON

blackening rub, chimichurri, smoked lemon yogurt

RIBEYE ROAST

herb crust, au jus, horseradish crème

COCKTAILS BEER & WINE

EARWORMS 18

cool weather. even cooler bartenders.

Peaches, Peaches, Peaches, Peaches, Peaches

by **Questa Medrano**

(peach cobbler sour)

peach-infused bourbon, peach puree,
cinnamon, nutmeg, homemade crumble

24-Carrot Magic

by **Christian DeHaven**

(spicy dirty martini)

mustard seed-infused gin, spicy carrot brine,
peychaud's bitters

B-A-N-A-N-A-S

by **Nathan Kirwan**

(banana vietnamese iced coffee)

banana-infused aged rum, cold brew
liqueur, sweetened condensed milk,
banana coconut milk, cold brew

Push It Real Good

by **Ty Ronhovdee**

(peppery hibiscus margarita)

pepa'corn-infused mezcal, hibiscus, chile
verde liqueur, lime

Boot Scootin' Boogie

by **Eric Ruiter**

(pom-pear mule)

spiced pear-infused vodka, dry rye gin,
pomegranate, vanilla, ginger beer

Chai of the Tiger

by **Lucas Stone**

(chai affogato corretto)

chai-infused whiskey liqueur, chai tea,
ice cream

RIDE OR DIE

classics with a twist

 **Garden Party** (herbaceous lemon drop) 18
gin, triple sec, rosemary, basil, lemon

 **Holy Hand Grenade** (french cosmo) 18
vodka, chambord, pineapple, lime, house grenadine

 **Dovetail** (jalapeno paloma) 17
tequila, jalapeño agave, grapefruit, lime

 **If It Ain't Broke** (single barrel batanga) 17
reposado, mexican coke, lime

 **You're Turning Violet, Violet** (plum-violet spritz) 17
blueberry-infused vodka, plum, violet, lemon, prosecco

FAUXTAILS

zero proof. full flavor.

 **Spice Up Your Life** (spicy pineapple margarita) 9
jalapeño agave, pineapple, lime, lemon

 **Good Vibrations** (pomegranate mai tai) 9
pineapple, oj, orgeat, lime, house grenadine, press

 **Don't Call Me Shirley** (cherry vanilla limeaid) 9
house cherry syrup, house vanilla syrup, lime, press

 **Hugh-No-Spritz** (rosemary ginger hugo-spritz) 9
elderflower syrup, rosemary basil syrup, lemon, ginger

WHISKEY BUSINESS

single barrel reserve

 **Cherrywood** (smoked old fashioned) 22
garrison bros, maraschino liqueur, turbinado, cocoa bitters,
smoke

 **Room with a Vieux Deux** (smoked vieux carre) 21
garrison bros, benedictine, almond, sweet vermouth,
cinnamon smoke

 **The Full Mountie** (maple sazerac) 20
whistle pig, maple, absinthe, orange bitters

 **Fear the Reaper** (nutty black manhattan) 19
pecan-infused whistle pig, amaro blend, cardamom,
black walnut bitters

TAP LIST

local craft

 **House Blonde** Blonde Ale, 4.7% 8/ 25

 **Stone 6** Mexican Lager, 4.7% 8/ 25

 **Karl Strauss Red Trolley** Red Ale, 5.8% 8/ 25

 **Burgeon Carlsbad Crush** Mosaic Pale Ale, 6% 8/ 25

 **House IPA** West Coast IPA, 6.7% 8/ 25

 **Oaks 4** DDH Hazy IPA, 7.1% 8/ 25

WINE BY THE GLASS

BLUSH

Masia de la Vinya Rose Temecula, CA '24 16

RED

House Red 8

Cambria Pinot Noir Santa Maria Valley, CA '22 17

Robert Renzoni Sangiovese Temecula, CA '21 12

Peltzer Family Cellars Malbec Temecula, CA '21 15

Peltzer Family Cellars Barbera Temecula, CA '20 15

Corkfire Red Blend Fallbrook, CA '20 15

Vina Robles Cabernet Sauvignon Paso Robles, CA '22 16

Doffo Syrah Temecula, CA '21 18

SPARKLING

House Sparkling 8

La Marca Prosecco Veneto, Italy NV 12

Chandon Brut CA NV 15

WHITE

House White 8

Willems Willems Riesling Mosel, Germany '22 16

Robert Renzoni Pinot Grigio Temecula, CA '24 12

Wiens Sauvignon Blanc Temecula CA '25 16

Astrolabe Sauvignon Blanc Marlborough, New Zealand '24 15

Diatom Chardonnay Santa Barbara, CA '23 17

La Crema Chardonnay Russian River, CA '23 18

Danza del Sol Viognier Temecula, CA '24 15

SANGRIA

Prolific Brewing Co White Sangria Temecula, CA 15

Peltzer Farms Sangria Temecula, CA 15