

ST. NICK'S NEGRONI • \$13

toasted & spiced barrel-aged gin, Campari, Carpano Antica sweet vermouth make it a sbagliato + \$3

COQUITO • \$14

Bumbu rum, Burl & Sprig Spiced rum, coconut & cream blend, cinnamon, vanilla, nutmeg

GLUHWEIN • \$12

hot mulled wine

GINGERBREAD OLD FASHION • \$14

Green Door Apple Cider bourbon, Domaine de Canton, Allspice Dram, gingerbread syrup, cardamom bitters

BUTTER BEER • \$14

Burl & Sprig Spiced rum, butterscotch, egg white, vanilla, cream, cream soda

MERRY & BRIGHT MARGARITA • \$14

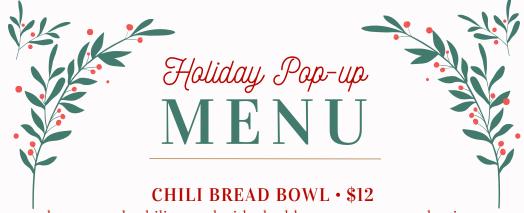
Olmeca Altos Reposado tequila, Licor 43, lemon, lime, OJ, cinnamon, mulled wine float

POMEGRANATE BLISS • \$14

pomegranate & ginger shrub, citrus soda. Choice of Valentine's White Blossom vodka or Detroit City Summer rum

HOT APPLE CIDER• \$5

add spiced whiskey for \$7



house-made chili served with cheddar, sour cream, and onions without bread bowl • \$10

PIZZA • \$18

wood-fired cheese or pepperoni pizza

SPINACH DIP & NAAN • \$10

substitute gluten-free crackers + \$2

PRETZEL & BEER CHEESE • \$7

house-made pretzel served with hot beer cheese

POPCORN • \$10

served in a bucket with movie theatre butter

CINNAMON ROASTED ALMONDS • \$5

CHOCOLATE CHIP COOKIES & MILK

single cookie for \$3 or 4 cookies for \$10

