



*holiday*  
DINING

Updated 10/20/25



# up on the ROOFTOP

\$75++ PER PERSON

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## DISPLAY

### CHEESE & CHARCUTERIE

*domestic and imported cheeses, charcuterie, dried fruit, house-made jams, pickled vegetables, whole grain mustard, heritage crackers, baguette, artisan bread*

### CRANBERRY BRIE BAKED EN CROUTE (V)

*toasted artisan bread, heritage crackers*

## SKEWERS & BITES

### SHRIMP COCKTAIL SHOOTER (GF)

*cocktail sauce, lemon*

### WILD MUSHROOM TART (V)

*thyme, gruyère*

### SHORT RIB SLIDER

*horseradish crème, red wine demi*

### LOBSTER MAC & CHEESE CROQUETTES

*tarragon crème fraîche*

## SWEETS

### EGGNOG CRÈME BRÛLÉE

*vanilla bean*

### SPICED PEAR MINI TARTS

*fresh whipped cream*

### GINGERBREAD MACARONS

*cream cheese mousse*

V = VEGETARIAN · VN = VEGAN · GF = GLUTEN-FREE

Menu available to groups from 10-100 guests, depending on the capacity of the space reserved. Pricing does not include 20% service charge plus 8% state tax to be applied to the final bill. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





## seasonal SIPS

### **HOLIDAY 75** \$23

*bombay sapphire gin, lemon, moët & chandon imperial brut*

### **SANTA PANTS** \$17

*pantalones blanco tequila, cranberry, lime, fever-tree ginger beer*

### **MEET ME AT MIDNIGHT** \$15

*disaronno amaretto, cranberry, blood orange, riondo prosecco*

### **PEPPERMINT SPIKED HOT CHOCOLATE** \$14

*smirnoff peppermint twist vodka, hot chocolate, whipped cream, crushed candy cane*

### **MISTLETOE MARGARITA** \$17

*casamigos reposado tequila, cointreau, spiced cranberry, lime*

### **FESTIVUS** \$15

*bulleit bourbon, st. elizabeth allspice dram, cranberry juice, fever-tree ginger beer*

Our mixologists love creating new drinks - let us know if we can customize a specialty cocktail for your event!