

SPECIALTY HOLIDAY COCKTAILS \$12

MRS. KLAUS NIGHT OUT

Titos Handmade Vodka, Espresso, Kahlua, Cream, Gingerbread Syrup, Hint of Chocolate

GRUMPY GRINCH SANGRIA

Infamous Goose Sauvignon Blanc, Brandy, Orange Juice, Fruits, Curacao

LET'S GET ELFED UP

Rehorst Lemon Honey Spirts, Tanqueray Gin, Cruzan Rum, Cranberry, Fizz

MISTLETOE MAKE OUT

Rehorst Vodka, Elderflower Liqueur, Blueberry, Cinnamon, Lemon, Prosecco

PAPA NOEL GOES TO THE BEACH

Hornitos Anejo Tequila, Orange Liqueur, Lime, Sweet Sour Mix, Cranberry Juice

NAUGHTY VIXEN

Hendricks Grand Cabaret Gin, Rhubarb Liqueur, Lemon, Soda

BROKEN SNOWSHOE OLD FASHION

Central Standard Brandy, Sugar, Cinnamon, Cherry, Orange Bitters, Sweet Soda, Bruléed Oranges

FLYING THROUGH A SNOWSTORM

Pistachio Nut Brown Ale with a Side Shot of Titos Vodka & Cranberry

PUNCHED IN THE JINGLE BALLS

Bulleit Bourbon, Mulled Pear, Ginger, Cinnamon, Apple Juice

SPECIALTY HOT DRINKS \$12

SANTAS BUSTED NUTCRACKER

Old Smoky Peanut Butter Whiskey, Chocolate, Milk

RUM RUM RUDOLPH

Cruzan Aged Rum, Captain Morgan Spiced Rum, Butter, Brown Sugar, Nutmeg

HO HO HOT TODDY

Jack Daniels Honey, Water, Lemon Juice, Cinnamon, Star Anise

MOCKTAILS \$8

SNOW GLOBE

Rosemary Simple Syrup, Lemon Juice, Soda, Cranberries

COMETS CRANBERRY MOCKTAIL MOJITO

Soda, Cranberry Juice, Mint, Sugar

CANDY CANE MOCKTINI

Cream soda, Cream, Simple Syrup, Rim with Peppermint

OTHER WARM DRINKS \$4

CREAMY HOT COCOA
HOT APPLE CIDER







APPETIZERS

VENISON ROLL UPS \$16

Bacon Wrapped Venison, Jalapeno, Mozzarella with a Maple Mustard Sauce

MEATBALL PLATTER \$12

BBQ Chicken Spiced Meatballs

BRUSCHETTA \$10

Diced Roma Tomatoes, Olive Oil, Basil, Spices with Rustic Bread

ENTREES

STUFFED SHRIMP \$25

Shrimp stuffed with Boursin Cheese and wrapped with bacon, served with your choice of 2 sides

CAST IRON SEARED BEEF TENDERLOIN \$35

8oz select Tenderloin cast iron seared in butter and mushrooms with peppercorn sauce, served with your choice of 2 sides

STEAMED LOBSTER TAILS \$33

2 steamed Lobster tails with old bay seasoned butter, served with your choice of 2 sides

LOBSTER RAVIOLI \$27

White wine garlic cream sauce with scallions with side of sauteed vegetables

PHEASANT PUFF PASTRY \$25

White wine, smoked bacon, garlic, fresh cream, spices, red peppers and mushrooms, served with your choice of 2 sides

SOUPS

WHITE BEAN CHICKEN CHILI \$6 **ROASTED EGGPLANT CHEESE \$6 CRAB BISQUE \$6 SMOKE TROUT CHOWDER \$6**



SIDES

Wild Rice Blend Green Beans Creamy Cole Slaw French Fries **Baked Beans** Cheese & Garlic Mashed Potatoes Sautéed Mix Vegetabes



HUBBARD PARK LODGE

Looking for a fun evening out? Reserve a dome!

Twisted Fisherman Dome Rentals available daily, through mid-March Reservations can be made at www.TwistedFisherman.com 1200 West Canal Street • 414-384-2722

Hubbard Park Lodge Dome Rentals available Thursday-Sunday, through mid-March Reservations can be made at www.HubbardParkLodge.com 3565 N Morris Blvd, Shorewood WI • 414-273-8300

All add on packages include a 19% service charge and sales tax.