



Thanksgiving Menu Specials

PRE-ORDERS ENCOURAGED // LIMITED AVAILABILITY

DIPS ~ \$10

CRANBERRY HUMMUS
SWEET POTATO HUMMUS

SERVED WITH FRESH PITA

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ENTREES ~ \$20

TURKEY DRUMSTICKS

APRICOT GLAZED + FENNEL STUFFING

ROOT VEGETABLE FRIED RICE

SHIITAKE CREAM SAUCE, SCALLIONS + SCRAMBLED EGG

TURKEY CONFIT SPANAKOPITA

BUTTERNUT SQUASH, FETA CHEESE + BRAISED KALE

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SIDES ~ \$12

ROAST BRUSSELS & CARROTS

CREAMY ROSEMARY POLENTA

GREEN BEAN CURRY CASSEROLE

TOASTED CUMIN, FENNEL & THYME STUFFING

BRAISED KALE

MUSHROOM GRAVY

All portions are recommended for

2 people

DESSERTS ~ \$12

FARRO PUDDING

CANDIED PISTACHIOS + GOLDEN RAISINS

WARM DATE CAKE

CANDIED PECANS, STICKY TOFFEE SAUCE,
CINNAMON WHIPPED CREAM

WINES TO-GO

WHITES

GRUNER VELTLINER BLEND

[MORIC | AUSTRIA] \$27

CHARDONNAY

[GUY AMIOT | BOURGOGNE] \$30

Rosés

'LES GALETS' PAYS D'OC BLEND

[GENESTIÈRE | RHONE] \$20

'BABYCHEEKS' MALBEC BLEND

[DAY WINES | OREGON] \$30

REDS

CAB SAUV

[RAMSPECK | NAPA] \$35

GAMAY NOIR

[BEAUSEJOUR | LOIRE] \$25

'ROYAL PUNISHERS' PETIT SIRAH

[BIALE | NAPA] \$45

COCKTAILS TO-GO ~ \$15

NAUGHTY GOURD

PUMPKIN INFUSED BOURBON, COFFEE LIQUEUR,
CREAM SHERRY, SPICED BROWN SUGAR

FLANNEL TUESDAY

APPLEWOOD SHERRY WHISKEY, VERMOUTH, CYNAR,
BENEDICTINE, APPLE BITTERS, ABSINTHE SPRITZ

BLACK & MILD

SMOKED TEQUILA, BLACK CARDAMOM GIN, AGAVE,
GRAPEFRUIT, LIME, CLOVE TINCTURE

DON'T JUDGE MY JAMMIES

APPLE BRANDY, ALLSPICE, POMEGRANATE
GRENADINE, LEMON, ANCHO CHILI

RED BOTTOM

HIBISCUS VODKA, LOCAL HIBISCUS-RASPBERRY
KOMBUCHA, AMARO, LILLET, PINK PEPPERCORN