



The Mistletoe Tavern Bites

CHARCUTERIE & CHEESE BOARD

CURED MEATS | ARTISAN CHEESES |
HOUSE-MADE PRESERVES | PICKLED
VEGETABLES | GARLIC RUBBED
BAGUETTE

20

SIGNATURE SLIDERS

THREE MINIATURE BEEF PATTIES |
AGED CHEDDAR | GARLIC AIOLI SERVED
ON BRIOCHE BUNS WITH A SIDE OF
FRIES

16

JUMBO SHRIMP COCKTAIL

SERVED WITH HORSE RADISH | COCKTAIL
SAUCE | LEMON

18

PRETZEL BITES & BEER CHEESE

SOFT BAVARIAN-STYLE PRETZEL BITES
SERVED WITH HOUSE MADE BEER CHEESE

9

CRISPY BRUSSELS SPROUTS

BALSAMIC GLAZE | BACON LARDONS

11

BEEF SATAY

MARINATED IN ASIAN SPICES | SERVED
WITH THAI PEANUT SAUCE & PICO DE
GALLO

15

TRUFFLE-PARMESAN FRIES

GOLDEN CRISPY FRIED TOSSED IN
TRUFFLE OIL & PARMESAN | CREAMY
AIOLI DIPPING SAUCE

10

CHIPS & DIP

HOUSEMADE ROASTED TOMATO SALSA |
HOUSEMADE GUACAMOLE | FRIED CORN
TORTILLA CHIPS

10

+3 HOUSE MADE BEER CHEESE



THE ELMS

HOTEL & SPA



The Mistletoe Tavern Cocktails

WINTER WONDERLAND MARTINI

VANILLA VODKA, WHITE CREME DE
CACAO, AND CREAM

16

MISTLETOE MULE

GIN, CRANBERRY SYRUP, LIME JUICE,
AND GINGER BEER

14

CRANBERRY HOLIDAY SANGRIA

RED WINE, BRANDY, AND ORANGE
LIQUEUR

14

FROSTED GINGERBREAD LATTE

BOURBON, GINGERBREAD SYRUP,
COFFEE, AND SYRUP

14

PEPPERMINT BARK WHITE RUSSIAN

VODKA, COFFEE LIQUEUR, AND CREAM

14

Holiday Shots

RUDOLPH'S RED NOSE

CINNAMON SCHNAPPS &
CRANBERRY LIQUEUR

8

ELF'S EGGNOG ELIXIR

SPICED RUM, AMARETTO, AND A
SPLASH OF EGGNOG

8



THE ELMS

HOTEL & SPA