# Thanksgiving

## ENTREES

*Dinners are served with Autumn Garden Salad, Bread, and Butter - 35*

**Maple-Glazed Roasted Turkey**
*pan gravy, mashed Yukon Gold potatoes, stuffing, and herb-roasted vegetables*

**Bacon Wrapped Pork Tenderloin (GF)**
*cranberry glaze, mashed Yukon Gold potatoes, and herb-roasted vegetables*

**Vegan Eggplant Rouladen with Beyond Meat Bratwurst (GF)**
*mashed Yukon Gold potatoes, herb-roasted vegetables*

## DESSERT

*Served with whipped cream. Choose one per entree.*
*Vegan, gluten-free dessert available by request.*

**Pumpkin Pie**
**Apple Strudel**

## KIDS MEALS

*Served with salad or fries and a chocolate chip cookie - 9*

**Creamy Mac & Cheese**
**Chicken Tenders**

*(veg) - vegetarian | (v) - vegan | (gf) - gluten-free*

# WINES

## WHITES

**Champagne Rosé,** Southern Rhône, France
10 Glass | 30 Bottle

**Bledsoe Family Elizabeth Chardonnay,** Walla Walla, WA
15 Glass | 45 Bottle

**Kim Crawford Sauvignon Blanc** Marlborough, New Zealand
12 Glass | 36 Bottle

**Abeja Beekeeper 100% Chardonnay** Columbia Valley WA
55 | Bottle

## REDS

**Belle Glos Pinot Noir Clark & Telephone** Santa Maria CA
16 Glass | 48 Bottle

**Caymus Red Schooner Transit 2 Red Blend** Napa by way of Australia
50 | Bottle

**Abeja Beekeeper Red Blend** Columbia Valley WA
60 | Bottle

# COCKTAILS

**Maple Old Fashioned**
Buffalo Trace, Organic Maple Syrup, and Black Walnut Bitters - 15

**Pumpkin Martini**
Bailey's, Vodka, Fulton's Pumpkin creme liqueur - 15

**S'mores Martini**
Bailey's S'mores, Smirnoff Vanilla Vodka, Vic's Chocolate Liqueur, Toasted Marshmallow - 15

**Hot Apple Pie**
Evan Williams Spiced Cider Bourbon, Ol Smokey Salted Caramel Whiskey, Hot Apple Cider, Whipped Cream, Nutmeg - 15

**House-Made Glühwein**
A festive German mulled wine, gently simmered with winter spices and a hint of citrus - 10