

# Notable Libations

## These Intoxicants \$7.00

### VICTORIA'S ELIXER

Smirnoff Vodka, Peppermint Schnapps & Creme de Cacao Light cream & Peppermint stick

### GINGERBREAD MARTINI

Kahlua, Goldschlager, Irish Cream Absolute Vodka

### CRANBERRY MARTINI:

Absolute Vodka & Vermouth Cranberry Juice

### CARMEL APPLE SWIRL

Absolute, Apple Pucker, Carmel

### CHOCOLATE CAKE

Three Olives Chocolate Vodka & Vanilla Stoli, dripped with chocolate sauce, with coffee chocolate

### JUMBO HOLIDAY MARGURITA

On the rocks, Cuervo Tequila

### GHOST CHRISTMAS PAST

Dark Rum, Absolute, Bacardi Light, Triple Sec, Amaretto Liqueur, Black Seal Rum, OJ

Limit 2 per Guest!

## More Intoxicants

### WASSAIL: \$4.50

Old Firehouse Winery's Hot Mulled Spiced Apple Wine

### WHITE CHRISTMAS \$4.50

Maker's Mark Bourbon Eggnog & Nutmeg

### RUM EGGNOG: \$4.50

Bacardi Rum Eggnog & Nutmeg

### WINDSOR SHRUB:\$ 5.00

Orange Juice, White Bacardi Rum; Sugar & Chopped Orange Peels

### POINSETTIA CHAMPAGNE

\$4.50

Triple Sec & Cranberry juice Firehouse Spumante Champagne

### IRISH COFFEE \$5.00

Hot black coffee, whiskey, & whipped cream

### RUDOLPH'S RED NOSE \$5.00

Rum, Lemon, Cranberry juice

Coffee, Tea & Soft Drinks \$1.75 Well Drinks \$3.50

Domestic Beer \$3.50 Christmas Ale \$4.50 Wine \$4.50

Champagne - Firehouse Spumanti, sweet Italian Style \$4.50

### Call Brand Liquors \$4.25

Bacardi Rum

Capt. Morgan Rum

Canadian Club

Southern Comfort

Cuervo Tequila

Dewars Scotch

Absolute Vodka

Stoli Vodka

Jack Daniels

### Premium Liquors \$4.75

Grey Goose Vodka

Wild Turkey

Courvoisier

Crown Royal

3 Olives Vodka

1800 Rosado Cuervo

# British Isles - 1899

The Old Firehouse Winery Welcomes You To Noble Art Entertainment's Christmas Feast

Assembled by Michael Porcello & Joleen Anderson  
Historic Menu & Drinks By David M. Otto Research Team

## Six Course Dinner

All beverages extra

Upon Arrival: Port Wine Cheese - A rich and hearty St. Nicholas cheese infused with Old Firehouse Dessert Port. Accompanied with Oliver Twist's flour crackers.

Vegetable Minestrone Soup - Touched with cheese shavings.

Seafood Appetizer - Crab stuffed Shrimp

Cranberry Fruit Salad - Melange of fresh cranberries, gelatin and walnuts on a bed of fresh Romaine lettuce

### Main course Choice of either:

Beef Wellington OR

Turkey Breast Wellington

Both with a mushroom duxelle, all wrapped in a puff pastry

Served with: Fresh Green Beans Festivus and garlic vegetable mashed potatoes

Dessert - Homemade Pumpkin Cheesecake topped with whipped cream