



ABOUT FONDUE

Derived for the French word (fonder), which means to melt or to blend in a single pot: or unique and fun communal dining as we refer to it here.

MOCKTAILS & MORE

MOCKTAILS

ITALIAN CHERRY LIMEADE
LUXARDO CHERRY SYRUP, SPRITE, LIME JUICE

BAHAMA MAMA
ORANGE AND PINEAPPLE JUICES, COCONUT CREAM, CHERRY JUICE

THE SASSY PASSION
PASSIONFRUIT SYRUP, SWEET AND SOUR, FRESH LIME JUICE, SIMPLY SYRUP, SPRITE

LEMON PEACH FIZZ
PEACH PUREE, LAVENDER BITTERS, SODA WATER, SPRITE, LEMON JUICE

****SPIKE YOUR MOCKTAIL. WELL/PREMIUM COSTS APPLY. NOT VALID WITH HAPPY HOUR PRICING**

WATERS
SPARKLING – TOPO CHICO
STILL – FIJI

COFFEES
FRESH BREWED COFFEE/ESPRESSO

SODAS/TEA
ASK ABOUT OUR SODAS AND TEA
BOTTLED ROOT BEER

FULL BAR MENU ON BACK

Thanksgiving Menu

Appetizer Cheese Fondue / Gourmet Salad Selection / Main entrée
Chocolate Fondue Dessert

Cheese Fondue

Your choice of one of the following cheese fondues- served with an assortment of fresh breads, crisp vegetables, and luscious granny smith apples.

FALL FONTINA

A blend of fontina and gouda cheese in a beer base with dried cranberries, blended with rosemary and nutmeg

AGED CHEDDAR

Oregon Tillamook cheddar and pepper jack cheese in a beer base with garlic and spices

SPICY JACK

Seasoned pepper jack cheese, beer, fresh garlic and spices broth. Ask for cayenne and tabasco to kick it up a notch or ten!

Salads

Your choice of one of the following salads.

ROASTED BACON WEDGE

Iceberg with red onions, tomatoes, smoked bacon, and gorgonzola crumbles

THE FALL CRANBERRY

A bed of fresh spinach, dried cranberries, toasted pumpkin seeds, and candied pecans tossed in a white balsamic vinaigrette.

CLASSIC CAESAR

Crisp romaine, grape tomatoes, shaved parmesan, toasted pumpkin seeds, and crunchy croutons tossed in our house-made Caesar dressing

Entrée

Our main course will be all of the following entrée items and assorted fresh vegetables.

Maple Beef Tenderloin
Thanksgiving Ham
Herb Crusted Pork Tenderloin
Mesquite Chicken
Macaroni Bites
Broccoli Cheese Balls
Potato Pancake

Dessert

Our chocolate fondues are flambéed tableside and served with jumbo marshmallows, triple chunk brownies, maraschino cherries, strawberry halves, banana chunks, fresh pineapple, rice crispy bites, cream cheese balls, and cookie dough balls.

CAMPFIRE S'MORES

Rich milk chocolate, topped with mini marshmallows and crumbled graham crackers

THE DARK CARAMEL

Dark chocolate, creamy caramel, and a dash of Fleur de sel gourmet sea salt

WHITE PRALINE

Silky white chocolate, candied pecans, with a sprinkling of cinnamon and brown sugar

THE ORIGINAL DUTCH MILK CHOCOLATE

Our original milk chocolate combined with sweet cream to make the PERFECT milk chocolate fondue...with or without pecans

Add-On:

A slice of NY Style Cheesecake – 5

DELUXE DESSERT PLATE – 14 Receive all the above-mentioned goodies and a one-time gourmet plate including cheesecake, an assortment of dessert cookies, and seasonal fruit.

THANKSGIVING PRE-FIXE MENU

64 per person

42 per teen (11-17) (no salad, an extra portion of cheese & chocolate, reduced entrée selections)

24 per child (10 and under) (no salad, a shared portion of cheese & chocolate, entrée includes 1 of each item listed)

Please allow us to add an 20% gratuity.

Does not include tax, tip, or alcohol purchased. Early Bird and other specials or promotions are not valid.

SF's regular Menu is NOT available on Thanksgiving Day

Wine & Spirits

WINES

CABERNET SAUVIGNON	GL	BTL
Greenwing by Duckhorn, Columbia Valley, WA	14	49
Hess by Maverick Ranches, Napa, CA	16	54
Canvasback, by Duckhorn, WA		59
California by Caymus	18	65
Iron and Sand, Paso Robles, CA		66
Bezel by Cakebread, Paso Robles, CA		72
Arrowood, Knights Valley, CA		77
Sequoia Grove, Rutherford, CA		89
Sinegal Estate, Napa, CA		105
Silver Oak, Alexander Valley, CA		144
Caymus, Napa Valley, CA		155

MALBEC

Alta Vista, Argentina	10	38
Catena Paraje Altamira, Mendoza, Argentina		66

MERLOT

Stags Leap, Napa, CA		60
----------------------	--	----

PINOT NOIR

Boen, Tri-County, CA	13	49
Argyle, Willamette Valley, OR	15	58
WillaKenzi, Willamette Valley, OR		68

BLENDS & OTHER REDS

Conundrum by Caymus	11	42
Midnight Reserve, Langetwins, Lodi, CA		55
Taken, Napa, CA		74
Owl and the Dust Devil, Mendoza, Argentina		85
Lassegue St. Emillion Bordeaux, France		103

SIGNATURE COCKTAILS

NEW FASHIONED

TX Whiskey, amaretto, triple sec, bitters

MOONLIGHT MOJITO

mint syrup, rum, blackberry syrup, club soda and fresh lime

SOUTHERN GENTLEMAN

orange vodka, peach schnapps, fresh lime juice, Sprite

PINEAPPLE MULE

citrus vodka, pineapple juice, ginger beer, lime juice, simple syrup (make it dirty with grenadine upon request)

S’MORES OLD FASHIONED

TX Whiskey, Cream de Cacao Light, marshmallow syrup, toasted marshmallow vodka, chocolate bitters

THE LOVE BITE

vodka, pineapple, lime juice, raspberry liqueur

SOUTHERN LADY

strawberry vodka, peach schnapps, honey syrup, fresh lemon juice, Sprite

DIABLO BLANCO

mango tequila, pineapple tequila, fresh lime, fresh orange juice, jalapeno syrup

FRENCH KISS 75

St. Germain, Empress Rose, fresh lemon juice, Champagne

BERRY SMASH

muddled berries, raspberry puree, huckleberry vodka, Sprite, Champagne, lime juice

SUNDANCE SANGRIA

your choice of white or red sangria crafted from white wine or red wine, fruit juices, peach bitters

COLD BREW-ski

cold brew coffee with Licor 43 and a caramel cream foam

SEASONAL

ask about our seasonal cocktails

MARTINIS

ALMOND JOY coconut rum, amaretto, crème de cacao, cream
APPLETINI apple vodka, apple pucker, sweet & sour
AVIATION gin, Crème de Violette, cherry liqueur, lemon
BADGIRL orange vodka, peach schnapps, cranberry juice
CARAMEL APPLETINI apple vodka, apple pucker, Buttershots, sweet & sour
CARAMEL MACCHIATO butterscotch schnapps, coffee liqueur, caramel, Irish cream, cream
CHOCOLATE vanilla vodka, coffee liqueur, hazelnut liqueur, hazelnut, crème de cacao light and dark, Irish cream, cream
THE CLASSIC vodka or gin dirty with olives
DIRTY BANANA rum, coffee liqueur, banana liqueur, cream
ESPRESSOTINI vanilla vodka, hazelnut & coffee liqueur, Irish cream, cream, espresso
FIRECRACKER raspberry liqueur, Blue Curaçao, sweet & sour, grenadine
FLIRTINI raspberry vodka, triple sec, cranberry, pineapple, Champagne
GRASSHOPPER crème de cacao dark, crème de cacao light, crème de menthe light and dark, cream

HONEYDEW watermelon pucker, melon liqueur, pineapple juice, Sprite
ISLAND COCONUT coconut rum, melon & banana liqueur, Blue Curaçao, pineapple
ITALIAN ICE WATER vodka, raspberry liqueur, Chambord, sweet and sour, Sprite
LEMONDROP citrus vodka, orange liqueur, sweet and sour
MANHATTAN Rye Whiskey, Sweet Vermouth, bitters
ORANGE DREAMSICLE orange vodka, vanilla vodka, triple sec, oj, cream
PICKLETINI vodka, olive juice, pickle juice (ask for it regular or spicy)
RAINBOW SHERBERT citrus vodka, raspberry liqueur, orange juice, cream
RASPBERRY LEMONDROP raspberry schnapps, citrus vodka, sweet & sour
SEXTINI vodka, coconut rum, peach schnapps, cranberry & pineapple juices
SIDECAR Cognac, triple sec, lemon juice
SKITTLES apple & watermelon pucker, coconut rum, apple & watermelon vodka, cranberry
SOMOA COOKIE vanilla vodka, coconut rum, crème de cacao light, Buttershots, cream
SPANISH ESPRESSO vodka, Licor 43, iced espresso

SEASONAL | ASK ABOUT OUR FANTASTIC SEASONAL MARTINIS!

MARTINI TREE – 48

Customize your own martini tree by choosing 3 types of martinis. Enjoy four minis of each flavor for a total of 12 delectable drinks.

WINE FLIGHT – 34

Choose four selections of any wine by the glass. Enjoy at your leisure. After your sampling is complete, choose from one of your selections as a full pour. Ask your server for selections

BEER FLIGHT – 18

Choose four selections of any draft beers. Enjoy at your leisure. After your sampling is complete, choose from one of your selections as a full pour. Ask your server for selections

Coffee Beverages – 9.5

ASPEN COFFEE | Irish liqueur, hazelnut, Grand Marnier
COWBOY COFFEE | bourbon & amaretto
HAWAIIAN COFFEE | coconut rum & chocolate liquor
IRISH COFFEE | Irish liqueur and Jameson
Cream available upon request