



NEW YEAR’S EVE MENU

INCLUDES:

Champagne Toast
Appetizer Cheese Fondue
Gourmet Salad Selection
Main Entrée
Chocolate Fondue Dessert
Party Hats/Beads
Selfie Station with Props
\$20 Voucher for a Future Visit (One per Couple)

FULL BAR MENU

AVAILABLE

NYE FEATURES

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

HOLIDAY FEATURES

- CHOCOLATE PEPPERMINT MARTINI

Vanilla vodka, coffee liqueur,, hazelnut liqueur, crème de cacao, Irish cream, peppermint schnapps, cream
- SWEATER WEATHER SANGRIA

A cabernet wine mixed with cranberry and orange juices, and SF’s in house made signature fall syrup
- AUTUMN OLD FASHION

Texas Pecan Brown Sugar Whiskey, fall signature syrup, black walnut bitters
- AUTUMN SUNSET

Campari, Licor 43, vanilla vodka, simple syrup, lime juice, club soda
- CARAMEL APPLE MULE

Ginger beer, vodka, Buttershots, apple cider, lime
- GLACIER BAY

Blue curacao, rum, pineapple juice, Coco Lopez, simple syrup
- JOLLY HOLIDAY

Spiced Rum, ginger beer, Buttershots, apple cider, lime
- ROSEY CHEEKS

Bourbon, muddled rosemary needles, apple butter, lemon and lime juice, honey simple syrup
- FIRESIDE COFFEE

Fresh ground and brewed coffee, cream, peppermint schnapps, topped with whipped cream, chocolate drizzle and crushed peppermints

WATERS

SPARKLING – Topo Chico

STILL – Fiji

SODAS/TEA/BOTTLED ROOT BEER

New Year’s Eve Features

Cheese Fondue

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

PEPPER JACK

Gourmet pepper jack cheese in a beer base with a blend of spices. Choose the amount of cayenne and tabasco to kick it up a notch or ten

THE PHILLY SWISS

Gruyere and Emmenthaler, seasoned au jus, garlic, sliced roast beef, caramelized mushrooms, bell peppers, and onions

LOADED CHEDDAR

Blended gourmet cheddar cheeses in beer base with bacon crumbles, sour cream, green onions, butter, garlic and topped with cracked pepper

Salads

Your choice of one of the following salads.

THE WINTER 4th

Spring mix, pecans, dried cranberries, apples, bacon, and shaved parmesan cheese tossed in a sweet cider dressing

TEXAS WEDGE

Iceberg lettuce blanketed under grape tomatoes, corn, black eyed peas, crumbled eggs and bacon, topped with croutons and our house-made roasted garlic, ranch dressing

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 is served with all of the following entrée items, as well as, assorted fresh vegetables and 3 cheese raviolis

- Bacon Wrapped Six Peppered Beef

Sriracha Dusted Pork Tenderloin
- Sweet Almond Chicken

Buffalo Meatballs

Pecan Crusted Salmon
- Stuffed Mushrooms

Stuffed Jalapenos

LOBSTER & WINE UPGRADE – 49 per couple

add a 5 oz. lobster tail and a bottle of house wine

Add-ons:

(3) Surf & Turf Bites – 10

Wild Game or Lobster – mkt (game varies by availability)

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 squares, and cookie dough balls.

NEW YEAR’S EVE EXPLOSION

Premium white chocolate blended with butterscotch liqueur and drizzled with caramel

MEXICAN HOT CHOCOLATE

Original milk chocolate, spiced cinnamon, and a pinch of cayenne pepper topped with Rumchatta

DARK CHOCOLATE PISATCHIO SEA SALT

Rich dark chocolate, chopped pistachios, and a hint of sea salt

THE ORIGINAL MILK CHOCOLATE FONDUE

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

DELUXE DESSERT PLATE 14

Receive all the above-mentioned goodies and add on a one-time gourmet plate including cheesecake, assorted dessert cookies, and seasonal berries.

NEW YORK SLICE OF CHEESECAKE 5

Early Seating* Adult Price: \$75 Child Price: \$41**

Dinner Seating Adult Price \$99 Child Price: \$61**

Please allow us to add an 20% gratuity.
*Early seating is a reservation at 4:00 or 4:30

**Child - 14 years & younger: a beverage, an added half portion of the cheese fondue appetizer & the shared chocolate fondue & a reduced portion prix-fixé entrée.

SF's Regular Menu is NOT available on New Year's Eve. Menu is subject to change based on availability.

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
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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

Wine & Spirits

WHITES

	GL	BTL
Chard., Matchbook Arsonist, Dunnigan Hills, CA	11	42
Chard., Bezel by Cakebread, Edna Valley, CA	14	54
Sauvignon Blanc, Stoneleigh, New Zealand	10	38
Riesling, August Kessler, Germany	11	42
Pinot Grigio, Kurtatsch, Alto Adige, Italy	14	54
Moscato, Ca’Bianca, Italy	10	38
Rosé, Bieler Père & Fils, Provence, France	11	40

BUBBLES

House Bubbles	7	22
JP Chenet Rosé, Split 187 ml, Italy	10	
Jeio, Brut, 187 ml, Napa, CA	12	
Zonin Prosecco, Prosecco, Italy	14	
Charles Le Bel Inspiration 1818, Champagne, France		53
Taittinger, Brut Champagne, France		85

PORTS

Fonseca Bin No. 27	7
Taylor Fladgate, 10 Year Tawny	10
Taylor Fladgate, 20 Year Tawny	12

HOUSE WINE

Red Blend/Pinot Noir/Chardonnay/Pinot Grigio/Moscato	30
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BEERS

Coors Light | Bud Light | Miller Light | Michelob Ultra | Shiner Bock | Corona
Blue Moon | Dos Equis | Deep Ellum Dallas Blonde | Rahr Dadgum IPA
Rahr Texas Red | **Ask about our rotating seasonal drafts*

SIGNATURE COCKTAILS

NEW FASHIONED

TX Whiskey, amaretto, triple sec, bitters

S’MORES OLD FASHIONED

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

FRENCH KISS 75

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

SEASONAL

ask about our seasonal cocktails

MOONLIGHT MOJITO

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

THE LOVE BITE

vodka, pineapple, lime juice, raspberry liqueur

BERRY SMASH

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

SOUTHERN GENTLEMAN

orange vodka, peach schnapps, fresh lime juice, Sprite

SOUTHERN LADY

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

SUNDANCE SANGRIA

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

PINEAPPLE MULE

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

DIABLO BLANCO

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

COLD BREW-ski

cold brew coffee with Licor 43 and a caramel cream foam

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

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, 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, sweet & sour, grenadine, Blue Curaçao

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 vodka, melon liqueur, pineapple juice, Sprite

ISLAND COCONUT |coconut rum, melon & banana liqueur, Blue Curaçao, pineapple

ITALIAN ICE WATER | vodka, raspberry liqueur, sweet & sour, Sprite

LEMONDROP | citrus vodka, orange liquor, 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 and 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!

December 31st, Special Event

Our prix-fixé menu for this event offers a unique 4-course dinner package:

\$99 per person Early Seating Price \$75

Each couple chooses individual salads, a shared cheese fondue appetizer, a prix-fixé entrée, and a shared chocolate fondue dessert.

Child’s Special - \$61 Early Seating Price \$41

An added half portion of the cheese fondue appetizer, a reduced portion prix-fixé entrée and an added half portion of the shared chocolate fondue dessert.

Also INCLUDED in these packages;

- Each adult couple will receive a \$20 gift voucher towards a future visit
- Party hats
- Champagne toast for all guests 21 and over
- A credit card will be required to book reservations for our New Year’s Eve event. If your reservation is not cancelled before 10 PM on December 28th a \$25 per person cancellation fee will apply.
- No split plates or substitutions
- Once your reservation is confirmed, SF will do our best to adjust party sizes but cannot guarantee an increased party size at a later date.
- No discounts or promotions may be used during this event.
- This will be a staged dining experience that starts promptly. Reservations will be held for 15 minutes so please plan to arrive early. Guests arriving more than 15 minutes late will have to join the dining experience already in progress and may receive a reduced serving.
- This is a prix-fixé menu event with a per person 4-course dinner package pricing and cannot be split. Other items normally offered on our regular dinner menu will not be available during this event.
- No "dessert only" reservations will be accepted.
- “Dessert Only” can be purchased at the bar or in the lounge area on a first come-first serve.
- Menu is subject to change based on availability.

Reservations are **required** as seating is very limited.