



COCKTAILS



SIPPIN' SANTA - \$15

aged Demerara rum, amaro, lemon, orange, gingerbread mix

SURF NUT - \$15

gold Puerto Rican rum, lime, Caribbean-spiced coconut water, cream of coconut, apricot brandy



HOLIDAY ON ICE - \$14

vodka, dark-roast cold brew, condensed milk, ancho chile liqueur, cinnamon syrup

MERRY SPRITZMAS - \$14

prosecco, aperitif, tawny port, cognac, lemon, falernum, fig preserves, cardamom bitters



JINGLE BIRD - \$15

bourbon, pineapple rum, Campari, lime, pineapple, jingle mix

YULE TIDE - \$15

tequila, Applejack, lime, maple-cranberry syrup



SHARKEY'S FIRST CHRISTMAS - \$15

vodka, aquavit, melon and walnut liqueurs, lime and pineapple juices

HO HO HOT BUTTERED RUM - \$14

navy strength rum, spiced honey-butter, vanilla, passion fruit



NORTH POLE BOWL - \$28

For Two!

Martinique & Jamaican rums, black tea, thrice-spiced honey, lime, vanilla syrup



GINGER SNAPPER - \$6

Shot!

navy strength rum, ginger and macadamia nut liqueurs

Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SippinSantaPopup.com

#sippinsanta

MERCHANDISE



SANTASHARK MUG (12OZ)
\$18.95



COCOLADA MUG (14OZ)
\$16.95



MERSANTA MUG (12OZ)
\$18.95



DOUBLE ROCKS GLASSES SET OF TWO (9.6OZ)
\$18.95



TIKI TUB COMMUNAL BOWL (36OZ)
\$64.95



TIKI HOT MUG (8OZ)
\$14.95



SURFIN' SANTA MUG (16OZ)
\$18.95



REINDEER SHOT GLASS (1.5OZ)
\$10.95

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PLANTER'S HOUSE
1000 MISSISSIPPI AVE
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| Sambal Pickled Egg | \$2 |
| Gochujang Chex Mix | \$6 |
| Plantain Chips with Huancaína | \$8 |
| Fruitcake Nuts | \$9 |
| Planter's House Fries | \$8 |
| <i>Choose from:</i> | |
| salt & pepper OR hot OR sweet maui onion | |
| Waikiki Meatballs | \$12 |
| beef meatballs, grilled red & green peppers, red onion, grilled pineapple, big o pineapple glaze | |
| Lomi Lomi Salmon | \$16 |
| big o cured salmon, tomato jam, scallions, serrano, toasted sesame oil, lime, macadamia, wonton chips | |
| Tofu Japchae | \$16 |
| sweet potato glass noodles, tofu, shitake, onion, spinach, red pepper, sesame-soy glaze | |
| Sweet-n-Sour Shrimp Scampi | \$17 |
| shrimp, sweet chili butter, spinach, edamame & daikon salad | |
| Crab Rangoon Dip | \$18 |
| lump crab, cream cheese, garlic, scallions, with wonton chips | |
| Spam Sliders | \$18 |
| housemade spam, bacon jam, and compressed caramelized pineapple on hawaiian rolls, with side of macaroni salad | |
| Char Siu Pork | \$18 |
| braised pork steak, sweet and sour sauce, garlic rice, spicy hya made kimchi, scallions | |
| Beef Banh Mi | \$19 |
| tamarind steak, pickled jalapenos, cucumber, carrot, and cilantro, sesame aioli, on a baguette, served with maui onion fries | |
| Larb | \$19 |
| ground chicken & duck, rice, lime, fish sauce, water chestnut, chili, cabbage leaves, spicy passion fruit sauce | |
| Gingerbread Goey Butter Cookies | \$6 |
| Joy to the World Cookie Bars | \$8 |
| cookie bars with almond, coconut, chocolate | |
| Goey Butter Cake | \$8 |
| pineapple upside down goey butter cake, | |



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| Imagination Library | \$13 |
| North Shore Twisted Citrus Vodka, Pamplemousse, Herbed Cranberry Cordial, Lemon, Club Soda | |
| In a Pickle | \$13 |
| Hendrick's Gin, Velvet Falernum, Elderflower, Lime, Cucumber, Dill | |
| Margarita—Planter's House Style | \$13 |
| Milagro Silver Tequila, Dry Curaçao, Agave, Lime, Burnt Lemon Bitters, Citrus Salt Rim | |
| Manhattan—Planter's House Style | \$13 |
| Larceny, Four Roses, Vermouth, Amaro | |
| Martini—Planter's House Style | \$13 |
| Citadelle, Ransom Old Tom, Nolet's, Dolin Dry Vermouth, Borgia Extra Dry Vermouth, Olive Bitters, Lemon Tincture, Castelvetro Olive | |
| Gin Soaked Boy | \$13 |
| Citadelle Gin, Ransom Old Tom Gin, Nolet's Gin, Sloe Gin, Lemon, Fino Sherry, Cinnamon Syrup | |
| PH Back Breaker | \$15 |
| Chairman's Reserve Planter's House Master Selection Rum 115.8°, Big O, Cherry Heering, Lemon, Angostura Bitters | |
| PH Hemingway Daiquiri | \$15 |
| Chairman's Reserve Planter's House Master Selection Rum 115.8°, Lime, Clarified Grapefruit, Luxardo Maraschino, Sugar | |
| PH Old Fashioned | \$17 |
| Knob Creek Single Barrel Bourbon 120°, Dark Sugar, Angostura Bitters, Lemon, Orange Tincture | |
| PH Black Manhattan | \$18 |
| Elijah Craig PH Barrel Proof #6 115.3°, Averna, Orange Bitters | |

BEER

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| UCBC – Zwickel (Bavarian Lager) | 16oz draft \$7 |
| 4 Hands – Incarnation IPA | 16oz draft \$7 |
| Civil Life – American Brown Ale | 16oz draft \$7 |
| Iron Hops – Borealis Pale Ale | 16oz draft \$7 |
| Wellbeing Non Alc Victory Wheat | 16oz can \$6 |

WINE

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| Bouvet, Signature Brut, FR | \$12 |
| Louis de Grenelle, Brut Rosé, FR | \$12 |
| La Closerie des Lys, Chardonnay '19, FR | \$12 |
| Terra Alpina, Pinot Grigio, '21, IT | \$12 |
| The Ned, Sauvignon Blanc, '22, NZ | \$13 |
| Elouan, Pinot Noir, '19, OR | \$11 |
| True Grit, Cabernet Sauvignon, '20, CA | \$11 |
| Sean Minor "Nicole Marie", Red Blend '21, CA | \$13 |