

 GRAND GENEVA IGLOOS	SIGNATURE COCKTAILS MULLED WINE (RED)18 Steeped with Orange, Lemon, Cinnamon, Cloves Served Warm MULLED WINE (WHITE)17 Steeped with Orange, Lemon, Cinnamon, Cloves Served Warm GEORGIA CIDER16 Bacardi Rum, St. Germaine Liqueur, Apple Cider, Peach Schnapps, Cinnamon Simple Syrup, Lemon Juice, Cinnamon Stick ESPRESSO MARTINI17 Vanilla Vodka, Kahlua, Mr. Black, Espresso, Simple Syrup CINNAMON TOAST19 RumChata, Stoli Vanilla, Fireball PECAN MANHATTAN19 Pecan Whiskey, Walnut Bitters, Cinnamon Simple WISCONSIN OLD FASHIONED18 Wollersheim Brandy, Angostura Bitters, Orange Slice, Maraschino Cherries, Simple Syrup BLACKBERRY BRANDY OLD FASHIONED17 Wollersheim Blackberry Brandy, Bitters, Sweet
SHAREABLES & PLATES (SERVES 2-4) WISCONSIN MEAT & CHEESE50 Assorted Local Cheeses and Salumi, Housemade Jams, Lavosh and Grand Geneva Honey BAVARIAN PRETZEL 30 1 lb. Pretzel Served with Hot Beer Cheese, Cinnamon Honey Mustard, Cranberry Mustard WINGS30 15 Wings Served with Ranch, Korean BBQ and Buffalo Sauces SWEET S'MORES 50 Selection of Marshmallows, Hersey's Chocolate, Reeses Cups, Cookies and Cream, Graham Crackers, Peanut Butter Cookie, Strawberries CHIPS & DIP 17 House-made Potato Chips, Wisconsin Beer 'N Brat Queso, Caramelized Onion Dip CHILI CHEESE POUTINE20 Grandpa's Chili, Fresh Cheese Curds, Sour Cream, Green Onions	WINE & BUBBLES DAOU RESERVE Cabernet Sauvignon, California25/95 FLOWERS Chardonnay, California19/75 STONELEIGH Sauvignon Blanc, New Zealand22/90 SCHAFFENBERGER Brut Rose, California85 FREIXENET Blanc de Blancs, Cava, Spain15/49 VEUVE CLIQUOT Brut Yellow Label Reims, France198
CRAFTED WINTER WARM-UP GRAND GENEVA RESORT HOT COCOA10 Topped with Whipped Cream SPICED APPLE CIDER10 HOT CHOCOLATE BOMBS10 ADD CORDIALS Baileys Irish Cream 13 Kahlua 12 Fireball 12 Peppermint Schnapps 9 RumChata 12 Amaretto 9 SPIKED WITH BACARDI RUM11 SPIKED WITH CROWN ROYAL WHISKEY12 SPIKED WITH WOODFORD RESERVE BOURBON14 SPIKED WITH WOLLERSHEIM BRANDY11	BEER MILLER LITE6 GUINNESS8 NEW GLARUS SPOTTED COW8 THE GRAND ALE8 A beautifully balanced crisp pale ale offering a delightful blend of citrus-kissed hops and smooth malt. Invigorating, endlessly drinkable and proudly brewed through our local partnership with Duesterbeck's Brewing Company.
*When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. 20% gratuity will be added to any unsigned checks. Vegetarian Option	IGLOO HOURS Sunday-Thursday 4-9 pm Friday 4-10 pm Saturday 12-10 pm 90 Minute Rental: Fri-Sat \$100 Sun-Thur \$75 NO SMOKING PLEASE, \$1500 FEE