



GRAND GENEVA
IGLOOS

BAR SERVICE

MONDAY-FRIDAY 5-11 PM | SATURDAY & SUNDAY 11 AM-11 PM

\$100 MINIMUM PURCHASE | 90 MINUTE RESERVATION

WINTER WARM - UP

HOT CHOCOLATE AND CORDIAL	70
Choice of Baileys, Kahlua or Peppermint Schnapps served with Whipped Cream (substitute coffee at no charge)	
HOT CHOCOLATE & BOURBON	90
HOT CHOCOLATE (ALCOHOL FREE)	30
HOT TODDY	90
Central Standard Bourbon, Hot Water Lemon and Honey	

BEER & WINE

6 BEER BUCKET	30-36
Coors Light, Miller Lite, Michelob Ultra Spotted Cow or Stella Artois	
TWO BOTTLES OF HOUSE WINE	80
Sauvignon Blanc, Chardonnay, Merlot or Cabernet Sauvignon	
TWO BOTTLES OF FAIRE LA FÊTE	86
Brut or Rosé	

*ChopHouse wine list available on request

CROWD PLEASER (CARAFE)

SCREWDRIVER MULE	36
Vodka, Ginger Beer, Orange Juice	
CIDERHOUSE MARGARITA	36
Tequila, Cider, Lemon Juice, Simple Syrup	
POMEGRANATE MOJITO	36
White Rum, Simple Syrup, Pomegranate Juice Mint, Lime Juice, Club Soda	
PEAR GINGER FIZZ	36
Grey Goose Pear Vodka, Ginger Puree Lemon Juice	

BOTTLE SERVICE

TITO'S VODKA (1 Liter)	90
PATRÓN TEQUILA (.750 ML)	140
BULLEIT BOURBON (1 Liter)	105
JOHNNIE WALKER BLACK LABEL (1 Liter)	125

Pick Two: Tonic, Club Soda, Ginger Ale, Orange Juice, Cranberry Juice, Aqua Panna Water, Pepsi/Diet Pepsi, Sierra Mist

NO SMOKING PLEASE, \$1,000 FEE



GRAND GENEVA
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DINING SERVICE

MONDAY-THURSDAY 5-9 PM | FRIDAY 5-10 PM
SATURDAY 12-10 PM | SUNDAY 12-9 PM

\$100 MINIMUM PURCHASE | 90 MINUTE RESERVATION

SHAREABLES & PLATES

SHRIMP COCKTAIL	15
Cocktail Sauce, Whole Grain Mustard, Lemon	
CARROT & TURMERIC HUMMUS 	12
Cucumber, Radish, Tinkerbell Peppers, Baby Carrots Pickles, Cauliflower, Naan	
CAULIFLOWER TEMPURA 	12
Tempura, Sweet Chili, Scallions, Cilantro	
JUMBO BAVARIAN PRETZEL	14
Milwaukee Pretzel Co., East Shore Mustard Sharp Cheddar Cheese Sauce and Merckts Spread	
CHICKEN WINGS	15
9 Dry-Rubbed Wings Tossed in Choice of Buffalo, Korean BBQ or Sweet Chili	
*PRIME RIB DIP	16
Mozzarella, Honey Ale Onions, Horseradish Cream Amoroso Roll	
*CAFE BURGER	16
Wisconsin Cheddar, Applewood-Smoked Bacon Tomato Jam, Sweet Pickles	
CORNERED BEEF REUBEN	14
Shaved Corned Beef, Swiss Cheese New Glarus Braised Sauerkraut, Thousand Island Simple Bakery Rye Bread	

SWEETS TREATS

CARROT CAKE	12
Vanilla Bean Cream Cheese Ginger Anglaise, Carrot Glass	
SALTED CARAMEL CHOCOLATE CAKE	10
Chocolate Cake, Coffee, Italian Chocolate Buttercream, Brownie Brittle, Salted Caramel	
NY CHEESECAKE	12
Vanilla Cheesecake, Caramel Sauce, Berries	

*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. All parties of 6 or more will have an automatic gratuity of 20% added to the check.

 Vegetarian

NO SMOKING PLEASE, \$1,000 FEE