



GRAND GENEVA  
**IGLOOS**

SATURDAY & SUNDAY 11 AM  
\$100 MINIMUM PURCHASE | 90 MINUTE RESERVATION

**W I N T E R   W A R M - U P**

**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

**B E E R   &   W I N E**

**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

**C R O W D   P L E A S E R   ( C A R A F E )**

**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

**B O T T L E   S E R V I C E**

**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**



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**BRUNCH PLATES**

- JUMBO CINNAMON ROLLS** 9  
Saigon Cinnamon, Bourbon Vanilla Cream Cheese Frosting  
and Pink Peppercorn Crusted Thick-Cut Bacon Lollipops
- LOX & BAGEL SANDWICH** 14  
California Lox, Labneh, Tomato, Pickled Onion, Capers  
Artisan Greens and Everything Spice Bagel
- FALAFEL HUMMUS**  12  
Crisp Falafel, Citrus Hummus, Tomato Relish  
Kalamata Olives, Artisan Greens, Naan
- BERRY YOGURT BOWL** 11  
Fresh Berries, Dried Fruit, Banana  
Honey and Greek Yogurt
- CHORIZO BREAKFAST TACOS** 12  
Potato Hash, Cilantro Crema, Pickled Onions  
and Fried Eggs
- QUICHE LORRAINE** 12  
Pork Lardons, Black Forest Ham, Asparagus  
Honey Ale Onions, Gruyere, Organic Eggs  
and Crispy Hash Brown Crust
- SOOEY SUNRISE** 15  
Angus Beef Patty, Glazed Pork Belly, American Cheese  
Fried Egg, Garlic Aioli on Brioche

**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

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