



GRAND IGLOO PACKAGE

Castelvetrano olives (gf)

Marcona almonds** (gf)

Antipasto, select charcuterie & cheeses,
pickled vegetables (gf)

House-smoked garlic hummus, pita

GRAND IGLOO PREMIER PACKAGE

Castelvetrano olives (gf)

Marcona almonds** (gf)

Antipasto, select charcuterie & cheeses,
pickled vegetables (gf)

House-smoked garlic hummus, pita

King salmon belly cream,
pickled onion, 34 Crisps

Yellowfin Ahi tuna* Poké,
wonton crisps, macadamia nuts**,
spring onion, shoyu

Wild jumbo white Gulf prawn cocktail,
housemade horseradish cocktail sauce (gf)



GF This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance)

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**This item contains nuts or nut products.



IGLOO SPIRITS

Tequila

Casa Noble Anejo
Casa Noble Reposado
Corzo Silver
Jose Trad. Blanco
Patron Silver

Gin

Bombay Sapphire
Seagrams
Tanqueray

Vodka

44 North
Absolute
Absolute Vanilla
Belvedere
Deepy Eddy's Lemon
Fris
Grey Goose
Guillotene
Guillotene Heritage
Ketel One
Pinnacle Citrus
Titos
Warrior Chocolate

Rum

Bacardi
Captain Morgan
Malibu
WHISKEY/BOURBON
Basil Hayden
Blantons
Buffalo Trace
Bulleit Bourbon
Bulleit Rye
Crown Royal
Jack Daniels
Jim Beam
Makers Mark
Michters Small Batch
Whistle Pig Rye 10yr

Liqueur

Ancho Reyes Verde
Averna
Baileys
Bols Peppermint
Christian Bros Brandy
Disarrono
Fireball
Godiva White Choc.
Goldschlager
Grand Marnier
Kahlua
St. Germaine



COCKTAILS 14

Signature Grand Whiskey Smash
Makers Mark bourbon, lemon, mint

Jolly Old Fashioned
Maker's Mark bourbon, cinnamon syrup,
cranberry bitters,
rosemary

Winter Wonderland
Malibu rum,
peppermint schnapps,
Godiva White Chocolate liqueur, cream

Cinnamon Spice Martini
Stoli Vanil vodka, Kahlua,
cinnamon syrup, cinnamon

Lemon Drop
Pinnacle Citrus Vodka, Triple Sec, simple
syrup, lemon juice

Boozy Warmup
Grand Marnier, Kahlua, brandy, orange,
Starbucks roast coffee,
whipped cream

Ancho Reyes Spiced Chocolate
Godiva Dark Chocolate Liqueur, Ancho
Reyes Chile Liqueur, cinnamon, cream



WINE

Sparkling

Chateau St. Michelle Brut, WA 9 | 34

JP Chenet Brut, France 31

Veuve Clicquot "Yellow Label", France 141

Moet & Chandon "Dom Perignon",
Brut France 2006 442

Reisling

Arbor Crest Wine Cellars
"Dionysus Vineyard", WA 10 | 38

Mönch of Reisling
by Robert Eymael, GR 32

Viognier

Dobbles Family Estate, OR 44

Chardonnay

Kendall-Jackson, CA 13 | 50

Rombauer 2017, CA 99

Joseph Drouhin
Pouligny-Montrachet 2016, FR 160

Pinot Grigio

Santa Cristina, IT 11 | 42

Pinot Gris

Adelsheim, OR 38

Sauvignon Blanc

Brancott, NZ 12 | 46

Chateau Lestrille, FR 28

WINE

Rose

Waterbrook Rose of Sangiovese, WA 11 | 42

Merlot

Arbor Crest Wine Cellars
"Four Vineyards", WA 11 | 42

Long Shadows "Pedestal", WA 111

Syrah

Slight of Hand "Psychedelic", WA 128

Shiraz

Molly Dooker "Enchanted Path" 2007, AU 180

Pinot Noir

Erath, OR 13 | 50

Martin Ray, CA 45

Cabernet Sauvignon

Arbor Crest Wine Cellars "Five Vineyard"
Columbia Valley, WA 12 | 46

L'Ecole No. 41 Winery, WA 16 | 62

Caymus Vineyards, CA 180

Cabernet Franc

Barrister, WA 59

Red Blend

Col Solare Winery, WA 150

Pomerol

Chateau Gombaude-Guilgot 2012, FR 176

Malbec

Don Miguel Gascon, ARG 10 | 38

BEER 7

Draft

Georgetown Bodhizafa IPA

No-Li Born and Raised IPA

By the Bottle

Pfriem Pilsner

Fort George City of Dreams Pale Ale

Bale Breaker Top Cutter IPA

Coors Light, Bud Light, Corona

Guinness, Truly Hard Seltzer