



# Igloo Menu

## SHAREABLES

(All shareables serves 4-6 guests)

<p><b>WALLEYE BITES</b> <span style="float: right;"><b>\$31</b></span> slaw, remoulade, sweet pickle, tarter, lemon wedge</p> <p><b>DIP TRIO</b> <span style="float: right;"><b>\$26</b></span> garlic hummus, baked brie &amp; jam, house guacamole, crostini tortilla chips, pita</p> <p><b>BUFFALO CAULIFLOWER</b> <span style="float: right;"><b>\$18</b></span> curly celery, bleu cheese</p> <p><b>LOADED PRETZEL BOARD</b> <span style="float: right;"><b>\$32</b></span> baked brie &amp; jam, cured meat, assorted cheese, grapes, dried cranberry, wharf mustard, olive medley</p> <p><b>CHICKEN SANDWICH SLIDER &amp; TOTS (10)</b> <span style="float: right;"><b>\$30</b></span> grilled chicken cutlet, tomato aioli, arugula, smoked cheddar, seasoned tater tots, Merwin's sauce</p> <p><b>LOADED TOTS</b> <span style="float: right;"><b>\$21</b></span> house seasoned tots, bacon, cheese, crispy jalapeño, chive <b>Add BBQ pulled pork \$5</b></p>	<p><b>BURGER SLIDER &amp; TOTS (10)</b> <span style="float: right;"><b>\$30</b></span> pickle, smoked cheddar, seasoned tots, Merwin's sauce</p> <p><b>STUFFED BANANA PEPPER (6)</b> <span style="float: right;"><b>\$25</b></span> <span style="font-size: small;">VOA GF</span> quinoa, vegan cheese, crumbled vegan sausage, marinara, basil pesto</p> <p><b>PULLED PORK SLIDERS &amp; TOTS (10)</b> <span style="float: right;"><b>\$30</b></span> pulled pork, pickled red onion, crispy jalapeño, seasoned tots</p> <p><b>PULLED PORK POTATO SKINS (8 SKINS)</b> <span style="float: right;"><b>\$25</b></span> Carolina BBQ, slaw, pepper jack cheese, chive</p> <p><b>GRILLED CHICKEN DINNER</b> <span style="float: right;"><b>\$28</b></span> chicken cutlet, pickled red onion, slaw, arugula salad</p>
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## DESSERT

<p><b>SMORES BOARD (serves 8)</b> <span style="float: right;"><b>\$28</b></span> graham, chocolate chip cookies, pretzel chip, Hershey chocolate, Reece's cup, brulee fluff, sliced strawberries</p> <p><b>CAST IRON PEANUT BUTTER BROWNIE SKILLET</b> <span style="float: right;"><b>\$10</b></span> warm peanut butter brownie, vanilla ice cream, whip cream, chocolate syrup, peanuts</p>	<p><b>WHISKEY CARAMEL APPLE TART</b> <span style="float: right;"><b>\$10</b></span> warm apple tart, glazed apples, whiskey caramel sauce, vanilla ice cream</p> <p><b>COOKIES &amp; MILK</b> <span style="float: right;"><b>\$15</b></span> glass of almond or whole milk, 3 warm chocolate chip cookies, 3 snickerdoodles</p>
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 Vegetarian |  Vegan Option Available |  Gluten Free

**Please Note:** Animal products and gluten products are cooked in our fryers. Therefore, we cannot guarantee that any fried product will be 100% vegan or gluten free. Please ask your server prior to ordering, about any potential allergy concerns.

## DRINKS

### CRAFT BEER

\$7

Great Lakes - Burning River - Pale Ale  
Great Lakes - Edmund Fitzgerald - Porter  
Platform - Haze Jude - Hazy IPA  
White Claw Hard Seltzer (16 oz.)  
Guinness (16 oz. can)  
Market Garden Frosty Wit

### IMPORTED/DOMESTIC BEER

\$5

Blue Moon  
Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
Miller Light  
Modello Especial  
Stella Artois  
NA Labatt Blue

### DRAFT BEER

We feature eight rotating taps, please ask your server about our current selection.

### HOUSE WINE

Glass \$6

Bottle \$20

Sycamore Lane Cellars (California)  
Cabernet Sauvignon  
Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel

### RED WINES

Glass \$9

Bottle \$32

Hangtime Pinot Noir (California)  
Perlita Malbec-Syrah (Argentina)  
Three Thieves Red Blend (California)  
Robert Mondavi Private Selection  
Cabernet Sauvignon (California)

### WHITE WINES

Glass \$9

Bottle \$32

SeaGlass Chardonnay (California)  
Movendo Moscato (Italy)  
Matua Valley Sauvignon Blanc (New Zealand)  
Wente Vineyards Riesling (California)

### SPARKLING WINE

Glass \$10

Bottle \$35

Zonin Prosecco (Italy)

## SPECIALTY DRINKS

### MERWIN'S MARY

\$11

Absolut Peppar vodka, bloody mary mix, meat and cheese skewer, queen olives, celery salt rim

### PADDLER'S MARY

\$11

Effen cucumber vodka, bloody mary mix, queen olives, celery salt rim, cheese skewer

### MANHATTAN

\$11

Seagram's VO, sweet vermouth, maraschino cherry

### BLACKBERRY MARGARITA

\$11

Espolon tequila, blackberry liquor, Tres Agave blend, sugar rim

### CRANBERRY MIMOSA

\$11

champagne, cranberry juice, sugar rim

### APPLE CIDER MIMOSA

\$11

champagne, apple cider, cinnamon sugar rim

### SPIKED APPLE CIDER

\$11

Fireball whiskey, apple cider, caramel, cinnamon sugar rim

### WHITE CHOCOLATE MARTINI

\$12

Stoli vanilla, Godiva, crème de cocoa, white chocolate, peppermint rim