

IGLOO MENU



All items are shareable
(Small 2-4 people | Large 4-6 people)

APPETIZERS

Roasted Garlic & Lemon Hummus

olive tapenade, carrot, cucumber, grilled naan

Buffalo Cauliflower

battered cauliflower, buffalo sauce, bleu cheese dressing

Merwin's Big Pretzel

locally baked 1.5lb soft pretzel, wharf mustard, queso, buffalo dip

Pretzel Board

our famous BIG pretzel charcuterie board with an assortment of meats, cheese, fruit, pickles

Grouper Bites

cornmeal dusted black grouper, pickled peppers, remoulade

Pierogis

Ohio City Pasta potato & cheese pierogis, French onion dip, bacon-onion jam

Small

Large

\$11

\$33

\$10

\$30

\$16

\$18

\$34

\$14

\$36

\$12

\$36

SALADS

Chopped Salad

greens, tomato, cucumbers, onion, pepperoncini, shaved parmesan

Caesar Salad

romaine, shaved parmesan, sourdough croutons

Apple Salad

greens, grilled Honeycrisp, candied walnuts, feta, cranberry, white balsamic

Add chicken \$5

Choice of dressing: ranch, bleu cheese, poppyseed, balsamic vinaigrette, white balsamic, Caesar

\$12

\$36

\$12

\$36

\$12

\$36

HANDHELDS

E55th Turkey Wrap

turkey, bacon, cheddar cheese, lettuce, tomato, sriracha aioli, flour tortilla (served cold)

Avocado Taco

breaded avocado, slaw, street corn dip, pickled onion, corn tortilla

Carnitas Taco

house-smoked pork, slaw, street corn dip, pickled onion, corn tortilla

\$14

\$42

\$12 (2)

\$36 (6)

\$13 (2)

\$38 (6)

ENTREES

Fish & Chips

breaded walleye fillet, fries, coleslaw, tartar sauce

Mac and Cheese

Middlefield cheddar cheese sauce, shells, melted cheese topper

Add chicken \$5

Short Ribs

porter braised beef short rib, Ohio City Pasta potato & cheese pierogis, bacon-onion jam, roasted carrot

\$22

\$58

\$15

\$38

\$26

\$65

DESSERT

Smores Board (Serves 4-6)

graham, pretzel chip, Hershey chocolate, Reese's cup, brulee fluff, sliced strawberries

\$28

SIDES \$4 each

Mac and Cheese | French Fries | Side Salad | Coleslaw

DRINKS

CRAFT BEER

\$7

Great Lakes - Burning River - Pale Ale
Great Lakes - Crushworthy lo-cal Citrus Wheat
Fat Head's - Sunshine Daydream Session IPA
Brew Kettle - White Rajah
Brewdog - Hazy IPA NA (non-alcoholic)
Troegs - Sunshine Pilsner
Sierra Nevada - Hazy Little Thing IPA
White Claw Hard Seltzer (16 oz. can)
Guinness (16 oz. can)

IMPORTED/DOMESTIC BEER

\$5

Blue Moon
Bud Light
Coors Light
Michelob Ultra
Miller Light
Heineken 0.0 NA

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

RED WINES

Glass \$9

Bottle \$32

Hangtime Pinot Noir (California)
Perlita Malbec-Syrah (Argentina)
Hayes Ranch 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

Zonin Prosecco (Italy)

SPECIALTY DRINKS

CARMEL APPLE MULE

\$11

Tito's Handmade Vodka, caramel, apple cider, ginger beer

MAPLE WHISKY SOUR

\$11

Jameson, sour mix, orange juice, maple syrup, bitters, orange slice

AUTUMN APPLE

\$11

Crown Royal, Fireball, apple pucker, grenadine, cranberry juice

MERWIN'S MARY

\$14

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

MANHATTAN

\$11

Seagrams VO, sweet vermouth, maraschino cherry

MERWIN'S MUDSLIDE

\$10

Tito's Handmade Vodka, Baileys, Kahlua, heavy cream, whipped cream, pumpkin spice

PEACH MIMOSA

\$11

champagne, peach puree

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. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.