

# IGLOO LOUNGE

## BEVERAGE MENU

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### SEASONALS

#### THE WINTER SMASH -\$10

Jim Beam Orange, Triple Sec,  
Strawberry Jam, Orange Juice

#### THE COVINGTON -\$12

Woodford Reserve, Peach Nectar,  
Simple Syrup, Blueberries

#### HOT BUTTERED RUM -\$10

Spiced Rum, Jim Beam Bourbon Cream,  
Spiced Butter

#### CINCORO DIABLO -\$30

Cincoro Reposado Tequila, Blackberries,  
Ginger Beer, Soda Water

#### SKY BAR IRISH COFFEE -\$10

Jameson Irish Whiskey, Coffee,  
Maple Syrup, Brown Sugar, Whip Cream

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### THE CLASSICS

#### CRUSH (ORANGE OR COLADA) -\$12

Effen Blood Orange Vodka or  
Jim Beam Orange

#### MULE -\$12

Tito's Vodka, Goslings Ginger Beer,  
Fresh Lime

#### MOJITO -\$12

Cruzan Aged Light Rum, Simple Syrup,  
Fresh Mint, Muddled Lime

#### MARGARITA -\$12

El Jimador, Triple Sec, Fresh Lime,  
Splash of Agave

#### OLD FASHIONED -\$14

Maker's 31 Vol. 4 Private Select Bourbon,  
Simple Syrup, Orange Bitters

#### MANHATTAN -\$14

Jim Beam Bourbon, Sweet Vermouth,  
Angostura Bitters

#### MARTINI (VODKA OR GIN) -\$14

Tito's Vodka or Hendrick's Gin,  
Dry Vermouth, Angostura Bitters

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### BEER

Budweiser, Bud Light, Miller Lite,  
Coors Light, Heineken, Heineken 0.0

PLEASE ASK YOUR SERVER FOR THE ROTATING CRAFT SELECTION

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### WINE

Bev Glitz Sparkling Wine  
Bev Sparkling Rose  
Kim Crawford Sauvignon Blanc  
Coppola "Diamond Collection"  
Chardonnay  
Coppola "Diamond Collection" Pinot Noir

PLEASE ASK YOUR SERVER FOR THE BY THE BOTTLE WINE LIST

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### MOCKTAILS

CUCUMBER GIMLET -\$5  
Ginger Beer, Mango Puree, Honey Syrup,  
Lime Juice, Cucumber

SKY BAR ROB ROY -\$5  
Pepsi, Sprite, Grenadine

CRANBERRY SANGRIA -\$5  
Cranberry, Ginger Beer, Mint, Orange

GINGER PUNCH -\$5  
Orange Juice, Apple Juice, Lime Juice,  
Lemon Juice, Simply Syrup, Mint

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## FOOD MENU

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### CHEF SIGNATURE

#### CHARCUTERIE BOARD-\$30

Genoa Salami, Calabrese, Pepperoni,  
Olives, Cornichons, Banana Peppers,  
Mixed Nuts, Assorted Cheeses, Grapes,  
Fresh Herbs, Stone Ground Mustard,  
And Assorted Crackers

#### CATCH 31 SPINACH ARTICHOKE DIP-\$14

Served With Pita Chips and  
Fresh Cut Vegetables

### GRILLED CHEESE &

#### TOMATO BISQUE BOARD-\$15

4 Mini Mugs of Classic Tomato Bisque  
Served with Grilled Cheese Squares Perfect  
for Dipping

#### SEAFOOD SLIDERS -\$17

Shrimp, Crab, Mayo,  
Fresh Herbs, Brioche Buns

#### AHI TUNA POKE NACHOS-\$17

Togarashi Scented Wontons,  
Marinated Ahi Tuna, Wakame, Wasabi Peas,  
Orange Supremes, Avocado, Queso Fresco,  
Yum Yum Sauce

#### BUFFALO CHICKEN RILLETTE-\$15

House Made Chicken Rillette, Blue Cheese,  
Celery, Ranch Scented Crostini

#### CAJUN CRAB DIP -\$16

Lump Crab Meat, Cheddar, Grilled Pita

### CHILLED BUTTER

#### POACHED LOBSTER -\$27

Maine Lobster, Roasted Corn Salad,  
Buttered Popcorn, Drawn Butter, Lemon

#### BUILD YOUR OWN S'MORES -\$19

Hersey's Chocolate, Marshmallows,  
Graham Crackers