

EVENING IGLOO MENU

SHAREABLES

CHEESE AND CHARCUTERIE BOARD	25
HONEYCOMB, CASHEWS, STRAWBERRIES, BLACK CHERRY JAM VARIETY OF REGIONAL CHEESES, PROSCIUTTO, ITALIAN SALAMI, COPA GRAIN MUSTARD, CORNICHON, CROSTINI	
RELISH TRAY	18
ROASTED CARROTS, SWEET POTATOES, RADISH, OLIVES, PICKLED VEGETABLES, BUTTERNUT SQUASH HUMMUS, PITA CHIPS	
GERMAN SAUSAGE PLATTER	30
GRILLED KNACKWURST, BAUERNWURST, AND BRATWURST; SOFT PRETZEL NUGGETS, WHOLE GRAIN MUSTARD, CARAWAY BRAISED RED CABBAGE	
RAW BAR	36
HALF DOZEN LOCAL OYSTERS, SIX JUMBO SHRIMP COCKTAIL, FRESH LOBSTER, LEMON, TRADITIONAL COCKTAIL SAUCE, GREEN APPLE MIGNONETTE	

SNACKS

NEW ENGLAND CLAM CHOWDER	10	FALAFEL 'HUSH PUPPIES'	14
OYSTER CRACKERS		TZATZIKI SAUCE	
HOUSE FRIED POTATO CHIPS	10	STREET CORN	12
BUTTERMILK RANCH DIP		OFF THE COB, MAYO, POBLANO, COTIJA	
SOFT PRETZEL NUGGETS	13	POTATO WEDGE BRAVA	12
DIJON CHEESE SAUCE		SALSA BRAVA, GARLIC AIOLI	

SOPHISTICATED BITES

GRILLED LOLLIPOP LAMB CHOPS	38
6 CHOPS, RED CURRANT AND PISTACHIO AGRODOLCE	
SCALLOP AND SHRIMP KABOBS	32
ONION, BELL PEPPER, GINGER RUM GLAZED, LEMON CILANTRO AIOLI	
HOUSE BBQ RIBLETS	30
SLOW COOKED, GRILLED, BASTED, RADICCHIO SLAW	
BONE-IN RIBEYE STEAK	125
GRILLED 32OZ., HORSERADISH CREAM, HOUSE STEAK SAUCE, CHIMICHURRI	

DESSERT

WARM JUMBO CHOCOLATE CHIP COOKIE	5
CHOCOLATE BLACKBERRY PUDDING	14
S'MORES SKILLET	7
HOT COCOA	5
MULLED APPLE CIDER	5

BEVERAGE OFFERINGS
 BUILD YOUR BUCKET OF FAVORITES

WINE	BOTTLE
BRUT, OCEAN EDGE PRIVATE LABEL	40
PROSECCO, LAMARCA	44
CHAMPAGNE, VEUVE CLICQUOT	95
SPARKLING ROSE, VEUVE CLICQUOT	100
PINOT GRIGIO, DI LENARDO	40
SAUVIGNON BLANC, EMMOLO	48
SAUVIGNON BLANC, DUCKHORN	72
CHARDONNAY, OCEAN EDGE PRIVATE LABEL	40
CHARDONNAY, TALBOT "KALI HART"	52
CHARDONNAY, FAR NIENTE	110
ROSE, OCEAN EDGE	48
PINOT NOIR, ELOUAN	48
RED BLEND, DUCKHORN DECOY	56
MERLOT, DUCKHORN	110
MALBEC, TERRAZAS RESERVA	48
ZINFANDEL BLEND, 8 YEARS IN DESERT	95
CABERNET SAUVIGNON, OCEAN EDGE PRIVATE LABEL	40
CABERNET SAUVIGNON, RODNEY STRONG KNIGHT'S VALLEY	68
CABERNET SAUVIGNON, SILVER OAK, NAPA VALLEY	160

CANNED BEER	EACH
BUD LIGHT	7
MICHELOB ULTRA	7
RED AMBER ALE, SHIPPING OUT OF BOSTON, JACK'S ABBEY	9
IPA, CLOUD CANDY, MIGHTY SQUIRREL	9
ROBOT PILS CRUSH, AERONAUT, SOMERVILLE	9
HANDLINE KOLSCH, DEVIL'S PURSE	9
STOUT, GUINNESS	9
HARD CIDER, STORMALONG	9
HIGH NOON, PINEAPPLE SELTZER	9

"FROST" COCKTAILS	
JACK FROST	16
<i>TITO'S HANDMADE VODKA, BLUE CURACAO, PINEAPPLE, COCONUT</i>	
GINGER HOT TODDY	16
<i>BULLEIT BOURBON, MISUNDERSTOOD GINGER WHISKEY, HONEY, LEMON</i>	
WINTER PALOMA	16
<i>VOLCAN TEQUILA, CRANBERRY, POMEGRANATE</i>	
MULLED WINTER SANGRIA	15
<i>RED WINE, ORANGE, LEMON, PEAR, SPICED RUM, MULLING SPICE, APPLE CIDER</i>	
BLOOD ORANGE SPICY MARGARITA	17
<i>VOLCAN TEQUILA, COINTREAU, FRESH LIME JUICE, BLOOD ORANGE JUICE, JALAPENO</i>	
CAPE COD CRANBERRY MOJITO	16
<i>SMIRNOFF CRANBERRY, MINT, LIME, SIMPLE, CRANBERRIES, SODA</i>	
CAPPUCCINO MARTINI	17
<i>RUMCHATA, ABSOLUT VANILLA, KAHLUA, COLD BREW, OM ORGANIC CHOCOLATE SEA SALT</i>	

NON-ALCOHOLIC	EACH
COCA COLA SOFT DRINKS	4
SARATOGA SPRING WATER, 12OZ.	4
SARATOGA SPARKLING WATER, 12OZ.	4