

drink package

M E N U

*drinks to share, mix and match to
find something for everyone*

hot cocoa & coffee bar

\$58.00
serves 8

CARAFES OF HOMEMADE HOT COCOA &/OR
HOUSE COFFEE BLEND SERVED WITH
MARSHMALLOWS, WHIPPED CREAM, CHOCOLATE
CHIPS AND PEPPERMINT STICKS.

**COMES WITH 8 MINI BOTTLES OF BAILEY'S,
FIREBALL WHISKEY, GOOD LANDS COFFEE
LIQUEUR, OR PEPPERMINT SCHNAPPS.**

ALCOHOL FLAVORS CAN BE MIXED AND MATCHED

muskego mule kit

\$39.00
serves 6

REHORST VODKA & TOP NOTE GINGER BEER
READY FOR YOU TO MIX IN THE SIGNATURE
COPPER MULE MUGS. SERVED WITH LIME WEDGES
AND CRANBERRIES TO GRANISH. COMES WITH
TWO PASSES FOR A GREAT LAKES DISTILLERY
TOUR.

wisconsin spiked hot cider

\$32.00
serves 4

HOT APPLE CIDER MULLED WITH CINNAMON,
CLOVES AND ORANGES, ANGOSTURA BITTERS,
BRIGHTENWOOD APPLE BRANDY, & GOOD LAND
CRANBERRY LIQUEUR

par 3 flight

BEER FLIGHT \$8.00

SAMPLER PADDLE OF OUR FESTIVE WINTER BEER
SELECTION

WINE FLIGHT \$9.50

SAMPLER PADDLE OF OUR WINE SELECTION

GRAT LAKES FLIGHT \$12.00

SAMPLER PADDLE OF CRAFTED SPIRITS

bottles of wine

\$28.00 per bottle

REDS - CABERNET SAUVIGNON, PINOT NOIR,
MERLOT, RED BLEND, SWEET RED, RED ZINFANDEL
WHITES - MOSCATO, REISLING, PINOT GRIGO,
SAUVIGNON BLANC, CHARDONNAY, ROSE,
CHAMPAGNE

buckets of beer

*Domestic - \$26.25 Specialty - \$35.00
includes your choice of 8 beers*

DOMESTIC BEERS - MILLER LITE, MILLER HIGH
LIFE, COORS LIGHT, BUDWEISER, BUD LIGHT, PBR
SPECIALTY BEERS - MKE IPA, BADGER CLUB
AMBER, FAT TIRE, CORONA, CORONA LIGHT,
SPOTTED COW, LOCAL SEASONAL

MUSKEGO LAKES COUNTRY CLUB



EST. 2020

IGLOOS

ON THE
GREEN

winter cocktail

M E N U

*featuring Great Lakes
Distillery Spirits*

bourbon snowball

\$9.50

STILL & OAKS BOURBON, GOOD LANDS COFFEE
LIQUEUR, TWIST OF ORANGE

cran-apple toddy

\$9.50

BRIGHTONWOOD APPLE BRANDY, GOOD LANDS
CRANBERRY LIQUEUR, HONEY, CINNAMON,
CLOVES & ORANGE PEEL STEEPED IN HOT WATER

fest-tini

\$9.50

REHORST CITRUS HONEY VODKA, GOOD LANDS
ORANGE LIQUEUR, GOOD LANDS CRANBERRY
LIQUEUR, SPLASH OF LEMON LIME

twisted coffee

\$9.50

GOOD LANDS COFFEE LIQUEUR, GOOD LANDS
ORANGE LIQUEUR, HOUSE COFFEE BLEND,
SHAKEN VANILLA CREAM

pomegranate old fashioned

\$9.50

REHORST BARREL AGED GIN, POMEGRANATE
JUICE, ROSEMARY INFUSED SIMPLE SYRUP,
ORANGE, BITTERS, SPLASH OF SOUR



MUSKEGO LAKES COUNTRY CLUB



IGLOOS
ON THE
GREEN

food

MENU

all items serve up to 8 people

cheese & charcuterie

\$68.00

CHEF'S CHOICE OF LOCAL AND IMPORTED MEATS AND CHEESES, NUTS, PRESERVES, FRUIT, AND ARTISANAL BREADS AND CRACKERS

jumbo bavarian pretzel

\$25.00

FEATURING MILWAUKEE PRETZEL COMPANY'S BAVARIAN SOFT PRETZEL SERVED WITH A TRIO OF SAUCES: BEER CHEESE, HONEY MUSTARD, HORSERADISH BACON DIP

bruschetta trio

\$35.00

WEEKLY CHEF'S CHOICE OF SEASONAL FRESH BRUSCHETTAS

shish kabob skewers

\$70.00

12 KABOBS SERVED IN THREE CHEF INSPIRED FLAVORS

NEW YORK STRIP

ROSEMARY, GARLIC, VEGETABLES, RED PEPPER AIOLI

CAJUN SHRIMP

SHRIMP, ANDOUILLE SAUSAGE, HERBS, CAJUN REMOULADE

NORTH AFRICAN MEDITERRANEAN

CHICKEN, CURRANT, SWEET PEPPERS, AND GREEN OLIVES

flatbread trio

\$50.00

MUSHROOM AND PROSCIUTTO

WILD MUSHROOM RAGU, CARAMELIZED ONIONS, FONTINA CHEESE, PROSCIUTTO & BALSAMIC GLAZE

DUCK CONFIT

DUCK CONFIT, GORGONZOLA AND GOAT CHEESE, TOMATOES, SHALLOT OIL & ARUGULA

SPINACH AND ARTICHOKE

BABY SPINACH, ARTICHOKE HEARTS, PARMESEAS, MOZZARELLA & CREAM CHEESES, RED ONION & SUNDRIED TOMATOES

igloo fondue

\$42.00

DECIDENT TRIO OF FONDUES INCLUDING DARK CHOCOLATE, WHITE CHOCOLATE CHEESECAKE, SALTED CARAMEL PAIRED WITH FRESH FRUIT AND SWEETS FOR DIPPING.

smores bar

\$45.00

GRAHAM CRACKERS, COOKIES, DECADENT SWEETS VARIETY, MARSHMALLOWS, ARTISANAL CHOCOLATES, CREAMY PEANUT BUTTER AND CHOCOLATE HAZELNUT SPREAD

MUSKEGO LAKES COUNTRY CLUB



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IGLOOS

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