

# winter libations

M E N U

featuring Great Lakes Distillery Spirits

## bourbon snowball

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\$10.00

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

## pomegranate old fashioned

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\$10.00

GOODLANDS APPLE BRANDY, POMEGRANATE JUICE, ROSEMARY INFUSED SIMPLE SYRUP, ORANGE, BITTERS, SPLASH OF SOUR

## fest-tini

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\$10.00

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

## twisted coffee

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\$8.00

GOOD LANDS COFFEE LIQUEUR, GOOD LANDS ORANGE LIQUEUR, HOUSE COFFEE BLEND, WHIPPED CREAM

## cran-apple toddy

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\$8.00

BRIGHTONWOOD APPLE BRANDY, GOOD LANDS CRANBERRY LIQUEUR, HONEY, CINNAMON, CLOVES & ORANGE PEEL

## pop up cocktail

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\$10.00

ASK OUR MIXOLOGIST ABOUT OUR ROTATING POP UP COCKTAIL

## muskego mule

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\$10.00

REHORST VODKA & TOP NOTE GINGER BEER IN A SIGNATURE COPPER MULE MUG. SERVED WITH A LIME WEDGE AND CRANBERRIES TO GRANISH.

## par 3 flight

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BEER FLIGHT \$8.00

SAMPLER PADDLE OF OUR FESTIVE WINTER BEER SELECTION

WINE FLIGHT \$9.50

SAMPLER PADDLE OF OUR WINE SELECTION

GREAT LAKES FLIGHT \$12.00

SAMPLER PADDLE OF CRAFTED SPIRITS

## bottles of wine

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\$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



# food

M E N U

*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 ARTISIANAL BREADS AND CRACKERS

## jumbo bavarian pretzel

\$25.00

FEATURING MILWAUKEE PRETZEL COMPANY'S BAVARIAN SOFT PRETZEL SERVED WITH BEER CHEESE AND HONEY MUSTARD

## seafood platter

\$68.00

SHRIMP COCKTAIL WITH COCKTAIL SAUCE, CRAB CAKES WITH REMOULADE, FRIED CALAMARI WITH MARINARA

## shish kabob skewers

\$70.00

12 KABOBS SERVED IN THREE CHEF INSPIRED FLAVORS

### SESAME SOY BEEF SIRLOIN

RED PEPPER, PINEAPPLE, SRIRACHA AIOLI

### CHICKEN MOLE

PICKLED ONION, COTIJA CHEESE, CILANTRO

### SMOKED SHRIMP & PORK TENDERLOIN

WHISKY BBQ SAUCE

## royal mac and cheese flight

\$58.00

EACH FLIGHT CONSISTS OF:

### SMOKY CHIPOTLE

GOUDA, BACON, AND HAYSTACK ONIONS

### TRADITIONAL FIVE CHEESE:

CHEF'S SELECTION CHEESE BLEND TOPPED WITH BREADCRUMBS

### LOBSTER MAC AND CHEESE

TOPPED WITH A LOBSTER TAIL

## flatbread trio

\$45.00

### CREAM CITY FLATBREAD

RIVER WEST STEIN CREAM SAUCE, HOUSE MADE GERMAN SAUSAGE, CARAMELIZED ONIONS AND GOUDA CHEESE

### MARGARITA

TOMATOES, MOZZARELLA, BASIL

### SPINACH AND ARTICHOKE

BABY SPINACH, ARTICHOKE HEARTS, PARMASEAN, MOZZARELLA & MARSCAPONE CHEESES, RED ONION AND SUNDRIED TOMATOES

## chicken wings

\$45.00

YOUR CHOICE OF: BONE-IN OR BONELESS AND TWO SAUCES

BUFFALO, BBQ, MAPLE CHIPOTLE BBQ, CHILI CRISP, TERYAKI, JERK

DRY: LEMON PEPPER OR CAJUN

CELERY, CARROTS, RANCH OR BLUE CHEESE DRESSING

## dessert board

\$45.00

INDULGE IN LUXURIOUS CAKES AND CHEESECAKES, SOFT AND CHEWY COOKIES, VELVETY SAUCES, A VIBRANT ASSORTMENT OF FRESH FRUITS, AND AN IRRESISTABLE SELECTION OF CANDIES AND NUTS

MUSKEGO LAKES COUNTRY CLUB



EST. 2020

# IGLOOS

ON THE  
GREEN