



IT'S SNOW TIME

BITES MENU

FIRSTS/SHAREABLES

Stuffed Mushrooms 14

Garlic, herbs, parmesan & cream cheese, panko crusted

Bacon Wrapped Beef Meatballs 18

Caramelized onions & blackberry sriracha jam

Crispy Brussel Sprouts 12 (GF/Vegan)

Cashews & balsamic reduction

Crab Cakes 20

NC jumbo lump crab cakes garnished with greens & cajun remoulade

Spinach & Artichoke Dip 14

House garlic butter crostini

Short Rib Sliders 16

Our famous short rib & caramelized onions served on brioche slider rolls

Charcuterie Board 26

Prosciutto, salami, soppressata, aged cheese, whole grain mustard, spicy jams & garlic butter crostini

Potato Croquettes 14

Panko crusted cheesy mashed potato balls deep fried to perfection, served in warm marinara sauce

Parmesan Truffle Fries 12

Grated parmesan cheese, chopped parsley & truffle aioli

Soup Du Jour 12

Ask about our soup of the day, served with garlic butter crostini

HANDHELDS

Comes with Choice of Side

*Igloo Burger 24

8 oz Waygu Burger cooked to order, gruyere & bacon onion jam, on brioche bun, served with truffle fries

Beyond Burger 18 (Vegan)

Vegan mayonnaise, vegan cheese, avocado, tomato, served on brioche bun

Grilled Chicken Parmesan 16

Grilled chicken, spicy marinara, mozzarella & parmesan on a toasted hoagie roll

SIDES

Vegetable of the Day 6

Spiked Fries 6

Cup Soup Du Jour 6

GREENS

Roasted Beet & Apple Arugula Salad 14 (GF)

Candied walnuts & goat cheese, apple cider vinaigrette

Classic Caesar Salad 12

Chopped romaine, parmesan, croutons & house caesar dressing

Dressing options: Balsamic vinaigrette, ranch, honey mustard, caesar, apple cider vinaigrette

Protein add on: Grilled chicken 8, shrimp 10*

MAINS

Baked Lobster Mac & Cheese 30

Wild caught north Atlantic lobster in a creamy gruyere & cheddar cheese sauce, pasta rotini, baked to perfection

Rosemary & Herb Roast Chicken 26

8 oz airline chicken breast served over truffle & mushroom risotto

Slow Braised Short Ribs 30

Served over house made mashed potatoes, veal demi-glace & roasted carrots

Shrimp Alfredo 24

Creamy house alfredo sauce & perfectly sautéed shrimp over linguini pasta

*Filet Mignon 38 (GF)

8 oz beef tenderloin & red wine demi-glace, roasted fingerling potatoes & broccolini (add grilled shrimp to make it a surf & turf 10)

Vegan Lemon-Garlic Mediterranean Bowl 24

Tri-colored quinoa tossed with sautéed spinach, grape tomatoes, red onion, garlic, garbanzo beans, served warm, finished with Kalamata olives

DESSERTS

House Bread Pudding 12

Served with creamy caramel sauce

Flourless Chocolate Torte 10 (GF)

With raspberry sauce & whipped cream

Crème Brulee Cheesecake 10

Topped with cranberry coulis

Fried Oreo A La Mode 12

A house favorite! Battered & fried Oreos served with vanilla ice cream

Menu subject to change.

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more. We apologize we cannot split checks for parties of 6 or more.

Checks that exceed amounts over \$150 may receive a service charge of 18%

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LIBATIONS MENU

BREWS

PAYCHECK PILSNER 6/34
Fullsteam Brewery

HUMIDITY HAZY IPA 7/35
Fullsteam Brewery

TODO VAPOR MEXICAN LAGER 7/35
Fullsteam Brewery

FIRST SQUEEZE BLOOD ORANGE WHEAT 8/40
Raleigh Brewing Company

PERNICIOUS IPA 8/40
Wicked Weed Brewing

PBR 5/28
Pabst Brewing Company

BUD LIGHT 5/28
Anheuser-Busch

MODELO ESPECIAL 7/28
Grupo Modelo

LONERIDER SWEET JOSIE BROWN ALE 8/40
Lonerider Brewing Company

Fruitfinity Cranberry Kolsch 7/35
White Street Kolsch

DRAFT

COFFEE IS FOR CLOSERS PORTER 7/28
Fullsteam

AMBER LAGER 7/28
Red Oak

HOT TOPICS

UNSCRIPTED TODDY 10
Maker's Mark served hot with honey, fresh lemon & blood orange & a touch of cinnamon

IGLOO CIDER 10
Hot (or cold) apple cider served with Captain Morgan Spiced Rum

BOOZY HOT CHOCOLATE 10
Spike your chocolate your way! Ask your server for an order sheet

ON TAP

IGLOO CIDER 10
Our house apple cider & Captain Morgan Spiced Rum

TITO'S ON TAP 13
Unscripted Blues

COCKTAILS

PROSECCO PLUM SMASH 12
Our House made plum syrup & fresh thyme topped with 84 Prosecco

WINTER APEROL SPRITZ 12
A traditional Aperol Spritz with a hint of pomegranate & rosemary

LONG ISLAND IN THE FALL 16
A Long Island iced tea with a twist. Triple sec, spiced rum, gin, vodka, & cranberry apple juice topped with Sprite

BLOOD ORANGE GINGER CRANBERRY MOJITO 14
Orange, cranberry & ginger are laced with mint & lime, plus Captain Morgan Spiced Rum, it's like the Holiday's in a glass

FIG DAIQUIRI 12
Deliciously simple. Fig syrup, Don Q light rum, & fresh lime

PUMPKIN SPICE WHITE RUSSIAN 12
Tito's, Kahula & a bit of Pumpkin Spice, topped with whipped cream

NAUGHTY & NICE MARGARITA 14
El Jimador, fresh jalapeno, & cranberry juice make a sweet & spicy cocktail

SUGAR COOKIE MARTINI 14
Made with Bailey's, Absolute Vanilla Vodka, white chocolate liquor & almond milk this is a decadent sugar cookie in a glass

CHEERWINE OLD FASHIONED 15
Bulleit Rye, cherry bitters, & Cheerwine make an old fashioned with a NC twist

MOCKTAILS

(Ask your server how to make your mocktail a cocktail)

HOLIDAY SPRITZ 8
Orange juice, cranberry juice & ginger make a refreshingly sweet & sour mocktail

WINTER SANGRIA 8
Pomegranate, blackberries, cranberries & oranges make a delicious fruit melody

CRAN-APPLE CIDER MOCKTINI 8
Apple cider & cranberry juice shaken & served up with fresh apple slices on the side

FROZEN

FRESH FRUIT FROSÉ 14
Rosé, vodka, triple sec, with rotating seasonal fruit flavors

FROZEN BANANA RUM OLD FASHIONED 14
Bourbon, rum, & crème de banana served cold & creamy

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WINE MENU

Sparkling wines

84 EXTRA DRY PROSECCO 12/35
Treviso, Italy

GORGHI TONDI "PALMARES" SPARKLING ROSÉ DI NERLO D'AVOLA 11/30
Sicily, Italy

CANTINA DELLA VOLTA "BRUT ROSSO" LAMBRUSCO DI SORBARA 13/40
Emilia-Romagna, Italy

White wines

VOLPE PASINI "GRIN" PINOT GRIGIO 11/40
Friuly

STURM FRIULI SAUVIGNON BLANC 14/45
Collio DOC

A FOLLETTE CHARDONNAY 12/45
Sonoma County

EDOARDO PIEMONTE CHARDONNAY 10/40
Italy

Orange wines

SAN BIAGGIO VECCHIO "CACCIABRUCCO", (TREBBIANO, MALVASIA) 10/35
Ravenna Bianco, Italy

BINZAMANNA "ARES" VERMENTINO 12/40
Sardinia, Italy

Rosé wines

GORGHI TONDI "ROSA DEI VENTI" ROSE DI NERELLO MASCALESE 10/35
Sicily, Italy

VENCHIAREZZA "GREY & ROSE" (PINOT GRIGIO) 11/40
Venezie-Giulia, Italy

Red wines

STERPARO ROSSO BLEND (AGLIANICO, SANGIOVESE) BASILICATA 8/30
Italy

CRU "SANTA LUCIA HIGHJLANDS" PINOT NOIR 14/45

QUIVIRA DRY CREEK ZINFANDEL 15/50

MACULAN "PALAZZOTTO" CABERNET SAUVIGNON 16/55
Veneto, Italy

Dessert wines

GIANNI MOSCATO D'ASTI 10/40
Piemonte, Italy

PRODUTTORI GOVONE BRACHETTO 11/44
Piemonte, Italy

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