



IGLOOS

on the Lake at

WHISPERS

Indulge in frosted lake views and frostier cocktails from the warmth of our Igloos on the Lake!

RESERVATION DETAILS

10 AM - 3PM OPEN SEATING

4 PM - 10 PM RESERVATIONS REQUIRED

6 GUESTS PER IGLOO - 21+

\$75* reservation fee (non-refundable), includes a complimentary bottle of champagne upon arrival

\$100* minimum Food & Beverage purchase during reservation

*Igloos are for adults 21 years of age and older. The rental fee and food and beverage minimum may vary on holidays or special occasions. We allow cancellations until 3 pm, two days prior to your reservation. 21% Gratuity included on all purchases.

FOR MORE DETAILS VISIT CDAIGLOOS.COM OR CALL 855.990.0246



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BEVERAGES

Pumpkin Russian

Tito's Vodka, Kahlua, Pumpkin Spice Cream **13**

Huck Hot Chocolate

Willie's Huckleberry Cream Liqueur,
Skrewball Peanut Butter Whiskey, Hot Chocolate, and
Whipped cream **12**

Pumpkin Martini

Vanilla Vodka, Hennessy, Pumpkin Spice Cream, and
Almond Orgeat Syrup **15**

Apple Old Fashioned

Up North Big Kid Cider, Dewars Scotch, Bourbon Maple
Syrup, Bitters, and Cinnamon **13**

APPETIZERS

Smokey Beef Sliders

Ground chuck beef sliders with melted
smoked cheddar cheese and caramelized onion-
bacon jam. On a toasted brioche bun. **15**

Coeur d'Cuterie

Danish brie, gouda, smoked cheddar cheese, prosciutto,
salami, assorted crackers, fig jam, dried fruits, nuts, and
pickled vegetables. **20**

Cajun Devils

Blackened shrimp with brown sugar bacon
atop deviled eggs. **16**

Ahi Poke

Traditional ahi poke served atop sesame seaweed
topped with poke sauce and togarashi sauce. Finished
with soy syrup and served with crisp wonton chips. **18**

Shrimp n' Citrus

Pickled shrimp served atop citrus slaw.
Served with cocktail sauce and lemon. **15**

Mezze Platter

Palouse green chickpea hummus, traditional hummus,
romesco, sliced cucumber, pickled onion, grape
tomatoes, olive tapenade, balsamic glaze, feta cheese,
and toasted pita bread. **16**

Capri

Artisan flatbread topped with basil pesto, bruschetta,
and feta cheese. Finished with balsamic glaze. **15**

Garden Fig

Artisan flatbread topped with feta cheese, crispy
prosciutto, figs, and caramelized onion. Finished with
balsamic glaze. **15**

Apple Pie Egg Rolls

Traditional spiced apple pie filling rolled in a crispy
egg roll wrapper tossed in cinnamon and sugar.
Served with caramel sauce for dipping. **14**

