THE SNOWGLOBE BEVERAGE MENU

Please send back your selections to the front desk 48-hours in advance of your reservation so we have time to prepare everything we need for your experience. If your Snowglobe reservation is on Tuesday, please send your selections to the front desk by 8:00 PM on Saturday due to the Club being closed on Sunday & Monday. This form is a fillable pdf so you can simply type in your selections and email back to reception@madisonclub.org.

MEMBER NAME:	MEMBER #: C	CELL PHONE #:	
	GLOBE RESERVATION TIME: esday through Saturday from 5:00 PM - 7:00 PM		
If you would like to join us for dinner in the	e dining room before or after your Snowglobe re	servation, please answer t	_
Cocktails (All cocktail packages av	vailable in servings for four or six)	COST	QTY.
City Lights Classic Manhattan	chi Vermouth di Torino, Angostura bitters. I	Martini or \$78	
· · · · · · · · · · · · · · · · · · ·	rinds, Traverse City cocktail cherries.	\$117	
Bar Drake Manhattan - Our most p	-	\$95	
Woodford Reserve bourbon whiskey, Taylor Fladgate late bottled vintage port, Angostura bitters, and maple syrup. Martini glasses, orange rinds, and Traverse City cocktail cherries.			
Harvest Old Fashioned		\$73	
	rbon whiskey. Presented with Angostura biti es. Club soda and citrus soda provided.	ters, maple \$110	
Mule Me! Your choice of one of the following wi - Moscow Mule (Tito's vodka, lime) - Kentucky Mule (Jim Beam bourbon	th Copper mugs, Ginger Beer, and ice.	\$34	
- Oaxaca Mule (Mezcal, Angostura bitters, lime) - Jamaican Mule aka "Dark & Stormy" (Gosling's "Black Seal" Bermuda dark rum, lime) - Ouisconsin Mule (Rehorst Citrus Honey Vodka, Goodland Cranberry liqueur, limes, cranberries) INSERT CHOICE HERE:	l l		
The Last Word		\$83	
Plymouth gin, Green Chartreuse, Lux Martini glasses and candied cherries.	cardo maraschino liqueur, and fresh lime jui	ice. \$124	
Cranberry Dreams		\$60	

Cranberry infused "State Line" vodka with fresh lime juice, simple syrup, sugared cranberries, and lime wheels. Martini glasses and sugar-coated cranberries.

\$60

\$90

Hot Drinks(All hot drink packages available in servings for four or six)	COST	QTY.
Hot Spice Wisconsin Cider Made with J. Henry Bourbon, fresh lemon juice, artisanal apple cider. Cinnamon sticks,	\$53	
dehydrated apple slices, and lemon wheels to garnish.	\$80	
Tom & Jerry	\$53	
House-made Tom & Jerry Batter, rum, brandy, hot milk, anise pods, cinnamon stick	\$80	
Classic Hot Toddy Choice of brandy, whiskey, or golden rum, cinnamon sticks, lemon wheels	\$33	
INSERT ALCOHOL CHOICE HERE:	\$50	
Irish Coffee	\$50	
Jameson Irish whiskey, hot coffee, raw sugar, whipped cream	\$75	
Hot Peppermint Patty Pick but already as its applied with peppermint solvents and Crime de Casas Whitehald	\$53	
Rich hot chocolate spiked with peppermint schnapps and Crème de Cacao. Whipped cream, crushed peppermint, crushed oreo, and cocoa powder to garnish.	\$80	
Nutella, Bourbon, and Cinnamon Hot Chocolate	\$57	
Served with a heap of marshmallows, cocoa powder, and graham crackers	\$85	
Gluhwein- German Mulled Wine	\$73	
Red wine warmed with star anise, cinnamon, cloves, maple syrup, brandy	\$110	

Just a little bit of fun		QTY.
Der Holzfäller (Available in servings for six only) One 750ml. bottle of Jägermeiser frozen in a block of ice, shot glasses, and a dozen bottles of Spaten "Optimator" doppel bock	\$160	
From Russia with Love (Available in servings for six only) One liter of Zyre vodka frozen in ice, Martini glasses, pickled baby cucumbers, onions and mushrooms, anchovie stuffed olives, and pumpernickel rye	\$160	
Blackout in Dublin (Available in servings for six only) Eight 16oz. cans of Guinness Pub Draught, and one 375ml. bottle each of Jameson Irish whiskey, Patron XO Café liqueur, and Bailey's Irish Cream liqueur	\$210	
Pacific Heat (Available in servings for six only) One 750ml. bottle of Don Julio Blanco OR Reposado (list one), six salt-rimmed shot glasses, six smoked paprika, salt & cayenne pepper rimmed glasses, one dozen Pacifico, hot sauce, cup of lime wedges	\$225	
Badger Tailgate Party (Available in servings for four or six) Two pitchers of house-made premixed Bloody Mary cocktails with appropriate condiments	\$125	
and sauces. Four bottles each of each: Capital Amber Lager, New Glarus Spotted Cow, and Karben 4 Fantasy Factory IPA.	\$185	
Prosecco & Assorted Berries (Serves six - eight) Two bottles of Adraino Adami "Bosco di Gica" Prosecco Valdobbiadene Superiore, six champagne flutes, and assorted berries	\$140	
"Just Dessert" (Available in servings for four or six) Six pre-poured "Four Seasons" Pousse Cafe cocktails (layered Kahlua, Sambuca, Bailey's	\$100	
Irish Cream, & Grand Marnier totaling 6 oz. in each glass), one pot of coffee with mugs, cream and sweeteners.	\$150	

Mix & Match Cocktail Package	COST	QTY.
For those who would rather wait until the night of to decide on their favorite libation, then you're welcome to order your favorite cocktail or wine from Churchill's beverage menu when you arrive. Your snowglobe concierge will check in periodically for refills throughout the night. Price will be reflected on current menu and all minimums still apply.	TBD	

^{**}Please note, any leftover alcohol at the end of your reservation cannot leave the building due to local ordinance and scope of our liquor license. Thank you!

Beer	COST	QTY.
Bucket of Beer Your choice of: New Glarus Spotted Cow, Karben 4 Fantasy Factory IPA, Three Floydd's Robert The Bruce" Scotch Ale, Kentucky Bourbon Barrel Stout, Krombacher Pilsner, Stella Artois, Miller LITE, or Budweiser. List selections here:	\$6/ bottle	
New Glarus Belgian Red (120z. bottles) Nearly a half pound of Door County cherries go into the making of each bottle	\$8/ bottle	

Wines (price is per bottle)	COST	QTY.
SPARKLING WINES:		
Moillard Cremant de Bourgogne Brut Rosé - Burgundy, France	\$41	
Pol Roger Brut - Epernay, France	\$84	
Cune Brut Cava - Spain	\$36	
WHITE WINES:		
Cakebread Chardonnay - Napa	\$77	
Rombauer Chardonnay - Carneros	\$75	
De Wetshof "Limestone Hill" (unoaked) - South Africa	\$36	
Round Pond Sauvignon Blanc - Rutherford, California	\$36	
Three Brooms Sauvignon Blanc - Marlborough, New Zealand	\$32	
Ravines "White Springs Vineyard" Dry Riesling - Finger Lakes, New York	\$38	
Alois Lageder Pinot Grigio - Sudtirol/ Alto-Adige, Italy	\$36	

Wines (price is per bottle)	COST	QTY.
RED WINES:		
Clay Shannon Cabernet Sauvignon - Lake County, California	\$43	
Sequoia Grove Cabernet Sauvignon - Napa	\$74	
Charles Krug Merlot - <i>Napa</i>	\$45	
Migration Pinot Noir, by Duckhorn - Sonoma Coast	\$60	
Failla Pinot Noir- Willamette Valley, Oregon	\$74	
Ridge "Pagani Ranch" Zinfandel - Sonoma Valley	\$72	
Alexander Valley Vinyards "Cyrus" Proprietary Red - Alexander Valley	\$72	
Two Hands "Angel's Share" Shiraz - McLaren Vale, Australia	\$46	
Colomé "Autentico" Malbec - Salta, Argentina		
Ca' Marcanda, by Gaja "Promis" IGT - Tuscany, Italy	\$70	
If you would like, our Beverage Manager David will choose something from the cellar to pair with your food order and the wine preferences of you and your guests.	\$50/ bottle	
If you select this service, feel free to add comments here:	_	