



please reach out to
igloos@igchospitality.com
for future igloo bookings



APRÈS CHALET
by
TERRAZZO
TERRACE & LOUNGE

@terrazzobryantpark
#aprèschalet



melted swiss raclette cheese 24

fingerling potatoes, cornichon,
rosemary ham, miche

bites

celeriac & green apple soup 14

winter truffle, gruyere

roasted castelvetrano olives 8

thyme, urfa pepper

cauliflower hummus 15

charred leeks, calabrian chili, warm laffa bread

murray's buratta 18

warm bacon jam, toasts + crisps

brussels sprouts flatbread 19

NY cheddar, speck, grana padano, cider

duck carnitas tacos 17

guajillo, guacamatillo

jambon beurre sandwich 16

rosemary ham, cultured butter, cornichon, baguette

s'mores kit for two 32

raaka oat milk chocolate, fire, marshmallows,
graham crackers, maldon sea salt

warm
cozy up

alpine hot chocolate 18

ghost tequila, dark chocolate, sea salt,
raaka chocolate, toasted marshmallow

vin chaud "french style mulled wine" 16

pinot noir, stolen smoked rum, cinnamon, clove, orange

café cortina 18

stolen "x" whiskey, ghost tequila, amaro zucca, espresso,
cold brew liqueur, lemon zest, whipped cream, nutmeg

eastern toddy 18

hiro red saki, yuzu, lemon, lavender, salted honey

cold
chill out

mont-blanc martini 16

hiro red saki, coconut, lychee, italian dry vermouth, lemon

black diamond old fashioned 18

stolen x whiskey, apple, baking spices, salted honey, bitters

winter in oaxaca 16

ghost tequila, purple beet, lemon, agave, vanilla, rose

empire spritz 16

beluga vodka, spiced pear, bergamot, seltzer

non-alcoholic
the bunny slope

raaka hot chocolate warm 7

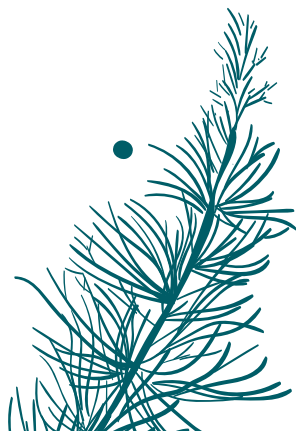
raaka gourmet chocolate, milk, toasted marshmallow

spiced pear tea warm 7

pear, clove, cinnamon, nutmeg, brown sugar

 **winter mule cold 7**

purple beets, ginger, cayenne, seltzer



sparkling + rosé

fleurs de prairie rosé provence, france 15/70

domaine ste. michelle sparkling brut rosé columbia valley, wa 15/70

stellina di notte prosecco 14/70

palmer brut reserve champagne, france 120

white

la petite perriere sauvignon blanc france 14/70

lamoreaux landing dry riesling finger lakes, ny 16/72

wolffer estate chardonnay the hamptons, ny 17/76

le rime pinot grigio italy 14/70

jordan chardonnay alexander valley, ca 90

red

bully hill cabernet franc finger lakes, ny 16/72

bedell "first crush" red blend north fork, ny 18/81

row eleven pinot noir california 16/80

jordan cabernet sauvignon alexander valley, ca 150

brewed

brooklyn ipa brooklyn, ny 8

corona light mexico 8

peroni italy 8

bronx 'well earned' pilsner ny 8

*Please inform your server of any food allergy or sensitivity prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

IGLOO PACKAGES

bites

3-4 guests 150, 6-8 guests 275

roasted castelvetroano olives
thyme, urfa pepper

melted swiss raclette cheese
fingerling potatoes, cornichon, rosemary ham, miche

murray's buratta
warm bacon jam, toasts + crisps

cauliflower hummus
charred leeks, calabrian chili, warm laffa bread

duck carnitas tacos
guajillo, guacamole

caviar 300

wild hackleback sturgeon caviar + hiro sake junmai daiginjo gold
soft scrambled eggs + cultured miso butter + brioche

thermos service

warm cocktails served in a thermos, each serves 4 people
please note: orders must be placed at least 1 hour prior to your reservation

vin chaud "french style mulled wine" 64

pinot noir, stolen smoked rum, cinnamon, clove, orange

café cortina 72

stolen bourbon, ghost tequila, amaro zucca, espresso,
cold brew liqueur, lemon zest, whipped cream, nutmeg

eastern toddy 64

hiro saki, yuzu, lemon, lavender, salted honey

bottle service

beluga vodka 250

beluga vodka gold 350

stolen smoked rum 225

ghost tequila 225

stolen x whiskey 250

hiro sake gold 300

