

Icebox Cafe | All Day Breakfast & Lunch

SERVED DAILY FROM 8AM - 4PM

Salads

Caesar Salad* /12

hearts of romaine, traditional homemade dressing, cornbread croutons
add all-natural rotisserie chicken /14
add wild salmon /16 • add 3 shrimp /16

Tuna Niçoise* ** /17

Bibb lettuce, boiled egg, green beans, cherry tomatoes, Yukon gold potatoes,
niçoise olives, grain mustard vinaigrette

Rotisserie Pulled Chicken Salad /13

wheat berries, carrots, beets, cucumbers, mixed organic baby greens,
tahini lemon dressing

Wilted House Greens** /12

(served warm)
organic kale, rainbow Swiss chard, spinach, radishes,
cherry tomatoes, goat cheese, hazelnuts, warm sherry dressing

Roasted Artichoke & Seed Salad** /14

quinoa, linseeds, pumpkin seeds, sunflower seeds, pine nuts, arugula, Grana Padano

Soup, Sandwiches & Flatbread

Chef's Homemade Thai-Style Coconut Soup /7

add all-natural rotisserie chicken /2

Chef's Homemade Soup of the Day /7

Soup & Sandwich Combo

a cup of soup of the day and half of any sandwich (sandwich price)

Rock Shrimp Tacos /14

lightly battered and fried, tropical slaw, cilantro cream,
homemade habanero hot sauce

Reuben /14

pastrami, sauerkraut, Gruyère cheese, Russian dressing, seeded rye bread

Rotisserie All-Natural Turkey Club /14

thick-cut apple-smoked bacon, cranberry relish, avocado, lettuce,
tomato, onions, vegetable chips

Wild Mushroom Flatbread /12

enoki, crimini, shitake, Grana Padano, garlic, arugula, fennel, tarragon oil

Icebox Specialties

Wasabi-Crusted Wild Salmon* /18

pad thai-style vegetable quinoa, micro cilantro

Curried Organic Chicken Breast** /15

cilantro rice, roasted vegetables, Indian yellow curry sauce

Wild Salmon Burger* /18

lemon caper aioli, lettuce, tomato, onion, pickles, brioche bun, vegetable chips

Spaghetti & Meatballs /16

all-natural Angus beef, tomato-basil sauce, Grana Padano

Steak Frites* /19

all-natural 8-oz Angus flat iron, yuzu-infused butter, homemade organic fries,
organic arugula salad

Gado Gado** /14

fried eggplant, cucumbers, tomatoes, brown rice, hard-boiled organic egg,
wilted kale, peanut sambal cream sauce
add all-natural rotisserie chicken /16 • add tofu /15

Icebox Vegetable Platter /14

organic wilted kale and Swiss chard, roasted cauliflower, tomatoes
and pearl onions, roasted vegetables, barley-wheat berries
add all-natural rotisserie chicken /16 • add tofu /15

Icebox Burger* /15

all-natural Angus beef, smoked Gouda, roasted garlic aioli, lettuce,
tomato, onions, brioche bun, vegetable chips

**Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

An 18% service charge is added to guest checks for parties of six or more.

All Day Breakfast

The Mess /12

organic scrambled eggs, ham, glazed
onions, roasted fingerling potatoes,
biscuit

The Eggbox /12

organic scrambled eggs, cheese, chicken-
apple sausage, fingerling potatoes,
choice of biscuit, whole-wheat, plain,
sesame or poppy seed bagel

Power Breakfast /13

scrambled egg whites, fresh fruit, low-fat
yogurt, multigrain toast

Traditional Oatmeal with a Twist** /10

steel-cut oatmeal, cinnamon,
dried cranberries, brown sugar, walnuts,
heavy cream

Homemade Granola** /10

low-fat all-natural yogurt, walnuts,
berries, honey

Guava-Filled French Toast /13

homemade brioche, sweetened cream
cheese and guava filling, butterscotch
sauce, thick-cut apple-smoked bacon
side of 2 organic eggs /3

Lemon Ricotta Pancake /13

ricotta, lemon zest and cream cheese
frosting, thick-cut apple-smoked bacon
side of 2 organic eggs /3

Buckwheat Waffle** /13

maple butter, blueberry gastrique,
thick-cut apple-smoked bacon
side of 2 organic eggs /3

Sides

All Sides /5

assorted roasted vegetables
roasted fingerling potatoes
roasted sweet potatoes
roasted curried cauliflower
Brussel sprouts
organic wilted kale
wilted spinach
pad thai-style quinoa
short grain brown rice
cilantro rice
aged cheddar mac & cheese

From the Rotisserie

AVAILABLE DAILY

Organic Chicken**

sherry vinegar reduction, roasted
tomatoes and pearl onions
whole /32 • half /18

Local Wild Snapper

traditional Romesco sauce
whole /28 • half /14

St. Louis-Style Ribs Ribs

tamarind glaze, kimchee
full rack /24 • half /18

FRIDAY, SATURDAY & SUNDAY

Organic Porchetta** /19

salsa verde

All items include your choice of one side

Icebox Cafe | Dinner

SERVED DAILY FROM 5PM - 11PM

Appetizers

Chef's Homemade Thai-Style Coconut Soup /7

Homemade Dumplings /11
cellophane noodles, shitake mushrooms, bamboo shoots, cilantro, spicy kimchee dipping sauce

Pan-Seared Tuna Carpaccio* /14
yuzu ponzu sauce, shaved Grana Padano, basil, Titone olive oil

Trio of Mini Sopes /12
pulled pork, black beans, salsa verde
rotisserie chicken, chipotle cream
wild mushrooms, queso blanco, micro cilantro

Mussels Sakamushi /14**
sake-infused broth, shallots, garlic

Spring Rolls /11
rice paper, braised purple cabbage, scallions, red bell peppers, cucumbers, cilantro, sweet and spicy dipping sauce

Rotisserie St. Louis-Style Ribs Pork Ribs /11
tamarind glaze, homemade kimchee

Wild Mushroom Flat Bread /12
enoki, crimini, shitake, Grana Padano, garlic, arugula, fennel, tarragon oil

Icebox Specialties

Togarashi Tuna Steak* /30
crispy jasmine rice cake, yellow tomato coulis, fresh heirloom tomato salsa

Wasabi Crusted Wild Salmon* /22
pad thai-style vegetable quinoa, micro cilantro

Iron Skillet Sea Scallops* /27
miso broth, wilted kale, edamame, shitake mushrooms

Curried Organic Chicken Breast /18**
cilantro rice, roasted vegetables, Indian yellow curry sauce

Braised Short Ribs /23
anise soy glaze, parsnip puree, baby bok choy, lotus root

Grilled 8-oz Flat Iron Steak* /25
all-natural Angus, roasted Brussel sprouts, fingerling potatoes, yuzu-infused butter

All-Natural Pork Tenderloin /19
sweet potato gnocchi, braised rainbow Swiss chard, brown butter, blistered tomatoes

Gado Gado /14**
fried eggplant, cucumbers, tomatoes, brown rice, hard-boiled organic egg, wilted kale, peanut sambal cream sauce
add all-natural rotisserie chicken /16
add tofu /15

Icebox Vegetable Platter /14
organic wilted kale and Swiss chard, roasted cauliflower, tomatoes and pearl onions, roasted vegetables, barley-wheat berries
add all-natural rotisserie chicken /16
add tofu /15

Pasta

Barley Risotto /19
blistered cherry tomatoes, hearts of palm, goat cheese, pine nuts, lemon zest

Wild Mushroom Orecchiette /18
enoki, crimini, shitake, peas, yellow tomatoes, white wine, garlic, Grana Padano

Spaghetti & Meatballs /19
all-natural Angus beef, tomato-basil sauce, Grana Padano

Salads

Tuna Niçoise* **/17
Bibb lettuce, hard-boiled organic egg, green beans, cherry tomatoes, Yukon gold potatoes, niçoise olives, grain mustard vinaigrette

Brussel Sprout Salad /14
crispy Brussel sprouts, Bibb lettuce, radishes, lemon zest, hazelnuts, warm bacon vinaigrette

Heirloom Tomato Salad /14**
fire-roasted corn, English cucumbers, goat cheese, pine nuts, aged balsamic vinegar

Wilted House Greens /12**
(served warm)
organic kale, rainbow Swiss chard, spinach, radishes, cherry tomatoes, goat cheese, hazelnuts, warm sherry dressing

Roasted Artichoke & Seed Salad /14**
quinoa, linseeds, pumpkin seeds, sunflower seeds, pine nuts, arugula, Grana Padano

From the Rotisserie

AVAILABLE DAILY

Organic Chicken**
sherry vinegar reduction, roasted tomatoes and pearl onions
whole /32 • half /18

Local Wild Snapper
traditional Romesco sauce
whole /28 • half /14

St. Louis-Style Ribs
tamarind glaze, kimchee
full rack /24 • half /18

FRIDAY, SATURDAY & SUNDAY

Organic Porchetta /19**
salsa verde

All items include your choice of one side

Sides

All Sides /5
assorted roasted vegetables
roasted fingerling potatoes
roasted sweet potatoes
roasted curried cauliflower
Brussel sprouts
organic wilted kale
wilted spinach
parsnip puree
shitake edamame soy lemon sauce
pad thai-style quinoa
short grain brown rice
cilantro rice
aged cheddar mac & cheese

**Gluten Free

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Icebox Cafe | Desserts & Beverages

SERVED DAILY

Sweets of the Day

Dessert of the Day /11

Ice Cream of the Day /3

Icebox Sampler

FOR THOSE WHO CAN'T MAKE UP THEIR MINDS

Choice of 3 half portions /15 • Choice of 5 half portions /20

Cakes & Pies

Chocolate Delight /8.25

layers of dark chocolate, creamy cheesecake brownie and chocolate mousse filling, dark chocolate ganache

Carrot Cake /7.50

three-layer carrot cake, raisins, chopped walnuts, whipped cream cheese frosting

Raspberry Chocolate Mousse /8.25

layers of chocolate cake, chocolate mousse, fresh raspberries, dark chocolate ganache

Coconut Butter Cake /7.50

yellow cake soaked in coconut syrup, topped with Italian buttercream, dusted with coconut flakes, iced with pink Italian buttercream

Strawberry Shortcake /7.50

yellow cake layered with fresh whipped cream, fresh strawberries

Flourless Soufflé /8.00

dark chocolate, delicious warmed up

Devil Dog /8.25

Icebox's version of old-time classic, three-layers of chocolate cake, topped with chocolate ganache, whipped cream

Dulce De Leche Cake /7.50

three-layers of yellow cake, homemade dulce de leche, whipped cream

German Chocolate Cake /8.25

two layers of chocolate cake, filled with brown sugar custard, mixed with coconut flakes, walnuts, and chocolate chunks

Oreo Cookie Cream Cake /8.25

dark chocolate cake topped with oreo cookies and whipped cream

Lemon Raspberry Cake /7.50

layers of yellow cake, infused with lemon syrup topped with imported raspberry preserves and homemade lemon curd

Red Velvet Cake /7.50

layers of red velvet cake topped with cream cheese frosting

Cheesecake /7.50

creamy, silky, delicious

Strawberry Caramel Cake /7.50

yellow cake soaked in fresh strawberry juice, caramel, and whipped cream

Lemon Meringue /7.50

layers of yellow cake infused with lemon syrup, topped with homemade lemon curd and meringue

Almond Pistachio /7.50

yellow cake infused with almond syrup and topped with pastry cream, whipped cream, and chopped pistachios

Deep Dish Key Lime Pie /7.50

graham cracker crust filled with key lime custard, topped with whipped cream

Deep Dish Apple Pie /6

butter crust filled with sliced Granny Smith apples, topped with homemade streusel and cinnamon

More Treats

Bread Pudding of the Day /6

add ice cream /2.50

Tiramisu Cup /6

Truffles /1.75 per piece

Cookies /3.50

peanut butter, oatmeal raisin, chocolate chip, double chocolate chunk, oatmeal chocolate chunk

Brownies

plain /3

peanut butter, walnut, caramel /4.50

Dream Bar /4.75

Hot Beverages

Regular Coffee /2.50

Decaffeinated Coffee /2.50

Macchiato /2.75

Mocha /2.75

Hot Chocolate /5

SINGLE/DOUBLE

Espresso /2.75 /3.50

Cappuccino /3.95 /4.75

Café Latte /3.95 /4.75

Extra shot espresso /1.50

Tea

HAND SELECTED ARTISAN BLENDS

Tobago Afternoon /4.50

orange blossom petals, oil of bergamot, Darjeeling

Aromatic Fusion /4.50

spices of India and China collide in the Caribbean

Trinitario Dark /4.50

a celebration of cocoa—legendary trinitario aroma, rich black tea

Bermuda Pink /4.50

peaceful petals—hibiscus meets rose and chamomile, a floral tisane

Grenadine Purple /4.50

zest for life—tangy, fruity, hint of floral, antioxidant tisane

Antillean Green /4.50

tropical lime, anise, hint of mint, fine Yunan leaves

After-Dinner Drinks

Baileys /10

Drambuie /12

Frangelico /12

Kahlua /10

Amaretto /12

Sambuca /10

Glenlivet 12 Year /14

Glenlivet 18 Year /25

Laphroaig /14

Warre's Otima Port 10 /14

Graham's 20 Year Tawny Port /14

Errazuriz Late Harvest

Sauvignon Blanc /12

Chateau La Tour Blanche Sauternes /15

Courvoisier VSOP /14

Hennessy Black/14

Hine VSOP /14

An 18% service charge is added to guest checks for parties of six or more.

Icebox Cafe | Brunch

SERVED WEEKENDS FROM 8AM - 4PM

Favorites

The Mess /12

organic scrambled eggs, ham, glazed onions, roasted fingerling potatoes, biscuit

The Eggbox /12

organic scrambled eggs, cheese, chicken-apple sausage, fingerling potatoes, choice of biscuit, whole-wheat, plain, sesame or poppy seed bagel

Power Breakfast /13

scrambled egg whites, fresh fruit, all-natural low-fat yogurt, multigrain toast

Turkey Scramble /13

organic scrambled eggs, turkey sausage, glazed onions, mushrooms, Jack & cheddar cheese, biscuit

Traditional Oatmeal with a Twist** /10

steel-cut oatmeal, cinnamon, dried cranberries, brown sugar, walnuts, heavy cream

Homemade Granola** /10

low-fat all-natural yogurt, walnuts, berries, honey

Guava-Filled French Toast /13

homemade brioche, sweetened cream cheese and guava filling, butterscotch sauce, thick-cut apple-smoked bacon
side of 2 organic eggs /3

Lemon Ricotta Pancake /13

ricotta, lemon zest and whipped cream cheese sauce, thick-cut apple-smoked bacon
side of 2 organic eggs /3

Buckwheat Waffle** /13

maple butter, blueberry gastrique, thick-cut apple-smoked bacon
side of 2 organic eggs /3

Omelet /13

served with multigrain toast, 3 ingredients included - any additional \$1
ham, roasted vegetables, bacon, mushrooms, onion, Jack & cheddar, tomato, spinach

Steak Frites /15

all-natural 8-oz Angus flat iron, yuzu-infused butter, homemade organic fries, organic arugula salad

Southern Style Eggs Benedict /14

biscuit, lump crab, poached eggs, Cajun hollandaise, roasted fingerling potatoes, thick-cut apple-smoked bacon

Sopes /14

homemade corn tartlets, braised pork butt, black beans, cilantro cream, salsa verde, queso blanco

Icebox Specialties

Curried Organic Chicken Breast** /15

cilantro rice, roasted vegetables, Indian yellow curry sauce

Croque Madame /15

homemade brioche, smoked ham, Gruyère cheese, bechamel sauce, fried egg, arugula salad

Shrimp and Grits /17

jumbo gulf shrimp, sharp cheddar grits, oven-fired hominy, coriander, radishes, micro cilantro, blistered tomatoes.

Icebox Burger /15

all-natural Angus beef, smoked Gouda, roasted garlic aioli, lettuce, tomato, onions, brioche bun, vegetable chips

Wild Salmon Burger /18

lemon caper aioli, lettuce, tomato, onion, pickles, brioche bun, vegetable chips

Rotisserie All-Natural Turkey Club /14

thick-cut apple-smoked bacon, cranberry relish, avocado, lettuce, tomato, onions, vegetable chips

Reuben /14

pastrami, sauerkraut, Gruyère cheese, Russian dressing, seeded rye bread

Rock Shrimp Tacos /14

lightly battered and fried, tropical slaw, cilantro cream, homemade habanero hot sauce

Wild Mushroom Flatbread /12

enoki, crimini, shitake, Grana Padano, garlic, arugula, fennel, tarragon oil

Salads

Rotisserie Pulled-Chicken Salad /13

wheat berries, carrots, beets, cucumbers, mixed organic baby greens, tahini lemon dressing

Tuna Niçoise* ** /17

Bibb lettuce, hard-boiled egg, green beans, cherry tomatoes, Yukon gold potatoes, niçoise olives, grain mustard vinaigrette

Wilted House Greens** /12

(served warm)

organic kale, rainbow Swiss chard, spinach, radishes, cherry tomatoes, goat cheese, hazelnuts, warm sherry dressing

Caesar Salad* /12

hearts of romaine, traditional homemade dressing, cornbread croutons

add all-natural rotisserie chicken /14
add wild salmon /16
add 3 shrimp /16

Roasted Artichoke & Seed Salad** /14

quinoa, linseeds, pumpkin seeds, sunflower seeds, pine nuts, arugula, Grana Padano

Watermelon Salad** /13

grilled ricotta salata, cherry balsamic mostarda, Maldon sea salt

Sides

All Sides /5

thick-cut apple-smoked bacon
smoky hash browns
aged Vermont cheddar grits
roasted fingerling potatoes

2 organic eggs /3
fresh seasonal fruit /6

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Icebox Cafe | Wine & Drinks

SERVED DAILY

Specialty Cocktails

Sunset Harbour /12

Smirnoff Vodka, St-Germain Liqueur, grapefruit juice, lychee, ginger, lemon juice, agave nectar

Cucumber Cooler /12

Crop Cucumber Vodka, Sweet Riesling, muddled cucumber, lime and dill, coriander simple syrup

Pink Elephant /12

Ketel One Vodka, muddled watermelon, basil, agave nectar, lime juice

Ice Pick /12

Pusser's Rum, Malibu Coconut Rum, coconut milk, pineapple juice, blood orange puree

Espression /12

Patron XO Café, Patron Silver, Baileys, simple syrup, fresh espresso

Lime Tree /12

Stoli Vanilla Vodka, Jack Daniels Honey, lime juice, simple syrup, cream

Summer Time /12

Tanqueray Gin, muddled blueberries and raspberries, lemon juice, citrus simple syrup

Beer

Draft

Presidente /6.50

Sam Adams Seasonal /6.50

Bottle

Abita Purple Haze /6.50

Bell's Java Stout /6.50

Key West Sunset Ale /6.50

Sam Adams /6.50

Brooklyn Lager /6.50

Harpoon IPA /6.50

Corona /6.50

Newcastle /6.50

Stella Artois /6.50

Heineken /6.50

After-Dinner Drinks

Baileys /10

Drambuie /12

Frangelico /12

Kahlua /10

Amaretto /12

Sambuca /10

Glenlivet 12 Year /14

Glenlivet 18 Year /25

Laphroaig /14

Warre's Otima Port 10 /14

Graham's 20 Year Tawny Port /14

Errazuriz Late Harvest

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Chateau La Tour Blanche Sauternes /15

Courvoisier VSOP /14

Hennessy Black/14

Hine VSOP /14

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Wine by the Glass

Sparkling/Rosé

Whispering Angel Rosé /12

Moët Imperial Brut, 187 ml /21

Villa Sandi Prosecco /11

White

Somma Sauvignon Blanc /12

Ca' Momi Pinot Grigio /12

Kung Fu Girl Riesling /13

Glen Carlou Chardonnay /14

Laurenz V Gruner Veltliner /12

Red

Ami Pinot Noir /11

Pasqual Toso Malbec /13

Spellbound Petite Syrah /13

Velvet Devil Merlot /11

Iaccarini Bonardo /14

Wine

Sparkling/Rosé

Moët Imperial Brut, Champagne, France /85

Moët Imperial Brut Rosé, Champagne, France /105

Moët Imperial Brut, 187 ml, Champagne, France /21

Villa Sandi Prosecco, Veneto, Italy /39

Bottega Gold Prosecco, Veneto, Italy /69

Whispering Angel Rosé, Provence, France /39

White

Somma Sauvignon Blanc, Chile /42

La Scolca Gavi dei Gavi, Piedmont, Italy /85

Chappellet Chenin Blanc, Napa Valley /66

Crios Torrontes, Argentina /38

Ca'Momi Pinot Grigio, Napa Valley /38

Attems 'Cupra Ramato' Pinot Grigio, Veneto, Italy /39

Blanck Pinot Gris, Alsace, France /42

Kung Fu Girl Riesling, Washington /45

Burgans Albarino, Rias Baixas, Spain /45

Meyer-Fonne Pinot Blanc, Alsace, France /42

Savary Chardonnay Chablis, France /48

Glen Carlou Chardonnay, South Africa /52

Antinori 'Bramito' Chardonnay, Umbria, Italy /45

Martinelli Chardonnay, Napa Valley /70

Laurenz V Gruner Veltliner, Austria /44

Red

Ami Pinot Noir, Chile /38

Orogeny Pinot Noir, Russian River /76

Vincent Girardin Pinot Noir, Burgundy, France /48

Pasqual Toso Malbec, Argentina /46

Velvet Devil Merlot, Washington /36

Snowden 'The Ranch' Cabernet Sauvignon, Napa Valley /92

Spellbound Petite Syrah, Napa Valley /46

Achaval Ferrer Malbec, Argentina /55

Oberon Cabernet Sauvignon, Napa Valley /57

Bodega Iaccarini Bonardo, Argentina /52

Quinta do Crasto Red Blend, Douro, Portugal /45

Domaine Chandon Pinot Meunier, Carneros /49

Remirez de Ganuza Tempranillo, Rioja, Spain /90

Mas Alta 'Black Slate' Grenache Blend, Priorat, Spain /52

Elyse 'C'est Si Bon' Syrah/Grenache, Sierra Foothills /49

Gaja Ca'Marcanda 'Promis' Syrah/Merlot, Tuscany, Italy /98

Juice

Fresh Juice /9.50

PICK ANY 3 – each additional item /.50

Greens

kale, Swiss chard, romaine, spinach, arugula

Vegetables

beet, carrot, celery, cucumber, zucchini

Fruits

apple, pineapple, honeydew melon, cantaloupe melon,
watermelon

Spice it Up

ginger, basil, garlic, mint, parsley

More Juice /5

cranberry, tomato, orange

Smoothies

Protein Punch /9

banana, peanut butter, protein powder, soy milk

Green Machine /9

spirulina, spinach, orange juice

Morning Glory /9

strawberries, blueberries, orange juice,
all-natural low-fat yogurt, agave nectar

Marvelous Melon /9

all-natural low-fat yogurt, honeydew melon,
agave nectar, apple juice

Create Your Own /9

BASE

orange juice, coconut water, milk, all-natural low-fat
yogurt, almond milk, soy milk

PICK ANY 2 – each additional item /.50

orange, pineapple, strawberries, blueberries, raspberry,
mango, pineapple, spinach

ADD ON /.50

protein powder, spirulina, peanut butter, ginger