

ROOFTOP CURLING AT FROLIK - SPECIAL EVENTS

EMBRACE YOUR INNER OLYMPIAN AT WASHINGTON'S ONLY ROOFTOP CURLING FROLIK KITCHEN + COCKTAILS, FOR GATHERINGS UP TO (15) GUESTS ENJOY A PRIVATE AREA TO TEST YOUR SKILLS AND ENJOY THE VIEW.

DRINK PACKAGE

\$50 / guest
covers 2 hours

OXLEY GIN SPRITZ

oxley, lemon,
blueberry syrup,
creme de violette,
fiero, bubbles

HOT MULLED WINE

bacardi ocho, red
blend, apple cider,
honey, cinnamon,
clove, star anise,
orange zest, lemon
zest, pear

PATRON SHOT SKI

patron, creme de
menthe, blue
curacao, pineapple,
coconut, lime
1 / person limit

DOMESTIC BEER

HOUSE SPIRITS

HOUSE WINE



EXPERIENCE THE ROOFTOP CURLING MENU

PNW FINEST \$38 / guest

Artisanal Display of Pacific Northwest Cheese and Charcuteries
Selection of Three Artisanal Cheeses and Pacific Northwest Cured Meats,
Whole Grain Mustard, Fig Jam, Marcona Almonds, Castelvetrano Olives, Locally
Made Crackers and Rustic Baguette

NOSH \$36 / guest

Butternut "Hummus"- NF,DF, VE
Market Vegetables, Naan, Garam Masala Spiced Pepitas
House Made Potato Chips - GF
Smoked Gouda Caramelized Onion Dip,
Giant Bavarian Pretzel- NF, V
Served with Smoked Gouda Caramelized Onion Dip and Whole Grain Mustard

FROLIK GASTROPUB \$40 / guest

Crispy Brussels & Bacon - GF
Applewood Smoked Bacon, Balsamic-Fig Glaze, Aleppo Spiced Walnuts
Green Chili Chicken Flautas- GF,NF
Hatch Green Chili, Chicken, Jack Cheese Served with Avocado Ranch
Frolik Sliders- NF (based on two sliders per guest)
Wagyu Beef Patties, American Cheese, Frolik Sauce, Iceberg Lettuce,
Caramelized Onions

Serves 15 guests, displayed. This menu is valid for private event bookings in the curling area only.