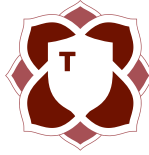

**THE
ROW**



APRÈS SKI MENU

2-5pm Mon-Sat, all day Sunday

CHICHARRONES

Fried pork skins dusted with our house seasoning \$2

PUB WINGS

Jumbo wings braised in bacon fat, fried and tossed in your choice of buffalo, jerk, chipotle-blackberry bbq, or sesame ginger sauce
\$1.50/each

BLACKENED CHICKEN EGGROLLS

Blackened chicken, pepper jack cheese, roasted corn salsa, and crisp tortilla strips, wrapped in an eggroll wrapper and fried to a golden brown
\$4/each

BEER BRAT

Beer-braised bratwurst served with kraut, whole grain mustard and grilled striata \$6/each

ROASTED RED PEPPER HUMMUS

House-made hummus served with grilled pita and vegetables \$4

GREEK VEGETABLE TACO

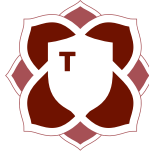
Roasted vegetables tossed in Greek seasoning, fresh tomato, cucumber, red pepper hummus, red onion, tzatziki sauce and feta cheese
\$3.50/each

CHEF'S FAVORITE PHO

Spicy broth with udon noodles, seared flat iron steak, sesame chicken or tofu, thai basil, serrano pepper, bean sprouts, scallion, red onion, sesame seed, avocado and lime \$8



**THE
ROW**



APRÈS SKI COCKTAILS

2-5pm Mon-Sat, all day Sunday

SOL 2.0

El Jimador tequila, lime juice, Triple Sec, passion fruit purée and ghost chili syrup, shaken and strained into a Li Hing Mui powder rimmed glass \$8

TETHEROW BLOODY

Our house-made Bloody Mary mix with Tito's vodka, garnished with an olive, pepperoncini and cocktail onion \$8

MOUNT BRANCA

Fernet-Branca, Mount Gay Black Barrel Rum, Drambuie, and Peychaud bitters, served up with a Bordeaux cherry and orange peel \$8

HAZLENUT COFFEE

Locally distilled Crater Lake Hazelnut Espresso Vodka, Frangelico, and Laird's Superfood Coffee, topped with whipped cream \$8

\$1 OFF DRAFT BEER & WINE

Hay! Straws available upon request

