

## APRÈS SKI MENU

*Every Day 2pm-5pm*

### CHICHARRONES

Fried pork skins dusted with our house seasoning

5

### PUB WINGS

Jumbo wing braised in bacon fat, fried and tossed in your choice of buffalo, jerk, chipotle-blackberry BBQ or sesame ginger sauce

1.50/each

### POUTINE

Seasoned waffle fries topped with demi glace and fried cheese curds

8

### ROASTED RED PEPPER HUMMUS

House made hummus served with grilled pita, cucumbers, celery, carrots and cherry tomatoes *v*

8

### CHEF'S PHO\*

Spicy broth with rice noodles, seared flatiron steak, chicken or tofu, pickled Serrano pepper, leeks, red onion, sesame seed, avocado and lime *gf*

12

### GREEK PITA

Roasted vegetables tossed in Greek seasoning, fresh tomato, cucumber, red pepper hummus, tzatziki sauce and feta cheese on a grilled pita *v*

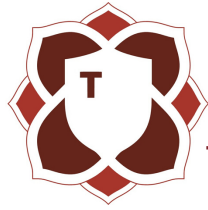
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*\*Consumer advisory: While it tastes great, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



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**THE  
ROW**



## APRÈS SKI COCKTAILS

*Every Day 2pm-5pm*

### **SOL 2.0**

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

9

### **ELEVATED COFFEE**

Slane Irish Whiskey, Baileys Irish cream, cinnamon simple syrup, Laird Superfood coffee, topped with whipped cream and sprinkled with nutmeg

8

### **PEAR TODDY**

Clear Creek pear brandy, lemon juice, honey, garnished with a lemon wedge and a cinnamon stick

9

### **TETHEROW BLOODY**

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

8

### **\$1 OFF DRAFT BEER & WINE**

*\*Ask your server for a full list of seasonal selections*

