

APRÈS SKI

3:00 pm to 5:00 pm daily

SMALL BITES

Wagyu Beef Gyoza 10

shoyu, green onions **df**



Pork Bao Buns 12

pork belly, pickled vegetables, hoisin glaze **df**

Fire-Roasted Garlic Edamame 8

sea salt, sambal, garlic **vegan**

RAMEN BOWL 22

Ramen bowls are crafted with traditional ramen noodles. Customize your bowl by choosing your broth, your protein, and your favorite winter enhancements. Gluten-free noodles upon request.

BROTH

select one

High-Desert Tonkotsu

rich pork bone broth simmered low and slow, roasted garlic, white miso, chili crunch, miso egg **df gf**

Mountain Vegetable

earthy, warming miso broth, toasted sesame, ginger, subtle spices, dried shiitake **vegan gf**

PROTEIN

select one

Braised Pork Belly

Chili-Garlic Tofu **vegan**

Shaved Prime Rib

Additional Protein +\$8



TASTY ADDITIONS

select all that apply

Miso Egg **gf**

Scallions

Chili Crunch

Fried Shallots

Bean Sprouts

Chili Threads

Toasted Sesame

Cilantro

Roasted Enoki

Additional Miso Egg +\$4

SWEET FINISH 12

Hazelnut Beignets with Yuzu Custard

cinnamon sugar, vanilla glaze **v**

\$2 OFF

WELL COCKTAILS | BEER | WINE



df: dairy free | gf: gluten free | v: vegetarian | **vegan**

Tetherow Resort is a cashless property