



## 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

<b>Miso Egg</b> <b>gf</b>	<b>Chili Threads</b>
<b>Scallions</b>	<b>Toasted Sesame</b>
<b>Chili Crunch</b>	<b>Cilantro</b>
<b>Fried Shallots</b>	<b>Roasted Enoki</b>
<b>Bean Sprouts</b>	

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