

**APRÈS SKI
MENU**

12 PM - 3 PM

SWISS RACLETTE 16.

RACLETTE CHEESE, ROASTED CAULIFLOWER,
PICKLED MUSTARD SEED, PEARL ONION,
CORNICHONS, SOURDOUGH

CLUBHOUSE POUTINE 15.

WHITE CHEDDAR CHEESE CURDS, ROASTED CHICKEN GRAVY,
SCALLIONS, HOUSE-CUT FRIES

CRISPY CHICKEN WINGS 17.

BUFFALO SAUCE, CELERY LEAF, BLUE CHEESE AIOLI

GRILLED CHEESE & TOMATO BISQUE 18.

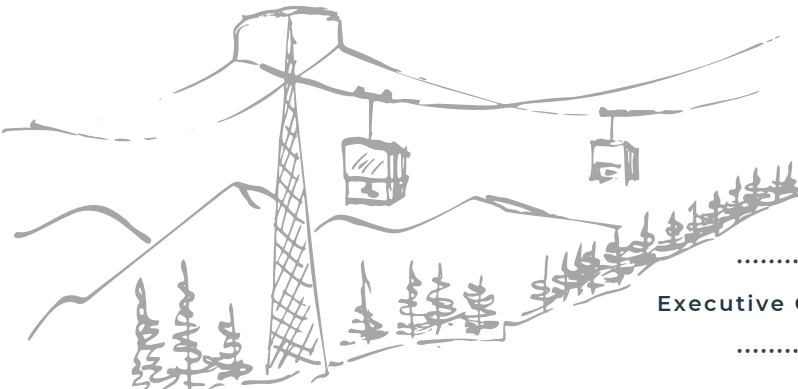
FOCACCIA, HOUSE CHEESE BLEND, HERB PESTO

WAGYU CHEESE BURGER 15.

NEW AMERICAN CHEESE, ROMAINE, CARAMELIZED ONION,
TOMATO, HOUSE THOUSAND ISLAND, SWEET BUN

+FRIES 8.

+MIXED GREEN SALAD 13.



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Executive Chef Bryon Lopez
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WARM DELIGHTS

15.

GINGER SPICED HOT TODDY

MISUNDERSTOOD GINGER SPICED WHISKEY,
HONEY SYRUP, LEMON, CLOVE, CINNAMON, HOT WATER

HAPPY FARMER

LOCAL HOT APPLE CIDER, SPICED GINGER WHISKEY



COCKTAILS

17.

SMOKEY NUTCRACKER MANHATTAN

POLLINATOR SPIRITS BONFIRE RYE,
NOCELLO WALNUT LIQUEUR, AZTEC CHOCOLATE BITTERS

MULE TIDE CHEER

CONCIERE BOURBON, CRANBERRY, LIME,
HOUSE MADE ROSEMARY SYRUP, GINGER BEER

THE ALPINE SPRITZ

ELDERFLOWER LIQUEUR, PROSECCO, WHITE CRANBERRY JUICE,
ORANGE JUICE, SODA WATER, CRANBERRIES

SANS BOOZE

10.

CHERRY JUBILEE

TART CHERRY JUICE, LEMON, SIMPLE SYRUP, CLUB SODA

CRANBERRY ROSEMARY LIMEADE

HOUSE MADE ROSEMARY SYRUP, CRANBERRY JUICE,
LIME JUICE, CLUB SODA