

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

ARANCINI 16.

LOCAL CORN, SHIITAKE MUSHROOM, PARMESAN,
SMOKED PAPRIKA, TRUFFLE AIOLI

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.

.....
Executive Chef Bryon Lopez
.....

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

HETTA GLÖGG

NORDIC MULLED WINE

COCKTAILS

17.

PERFECT PEAR OLD FASHIONED

HUDSON BRIGHT LIGHTS BIG BOURBON,
ST GEORGE SPICED PEAR LIQUEUR,
ANGOSTURA 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, MINT

SANS BOOZE

10.

STAY WELL

MUDDLED MINT, GINGER, HONEY, LEMON, HOT WATER

CRANBERRY ROSEMARY LIMEADE

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

