

APRÈS SKI MENU

Daily 2pm-5pm

NACHOS

Our house-made tortilla chips, piled high with shredded cheese, pico de gallo, sour cream, and fresh guacamole

10 *gf v*

Grilled chicken/carnitas/ground beef +3

TRUFFLE MAC N CHEESE

Smooth & creamy mixed cheeses, prosciutto, parmesan, and truffle oil

10

TRES SLIDERS

Choose 3: BBQ pork, cheese burger, buffalo fried chicken, or Reuben

10

THAI LETTUCE WRAPS

Crisp Napa cabbage with chicken, fresh herb and veggie mix, topped with a sweet and spicy Asian sauce

10 *gf v*

PRETZEL

Home-made pretzel served with stone ground mustard

10 *v*

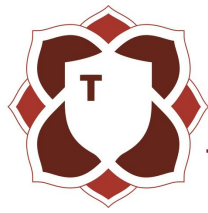
Bills can be split up to 4 ways. Split plate fee 3

*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

gf- gluten-free v- vegetarian vegan- vegan



**THE
ROW**



APRÈS SKI COCKTAILS

Every Day 2pm-5pm

HIBISCUS TODDY

Metolius cinnamon-hibiscus tea, heritage brown sugar bourbon,
Tuaca and a lemon wedge

10

SOL 2.0

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

11

ELEVATED COFFEE

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

12

TETHEROW BLOODY

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

9

COCONUT COOKIE

Bacardi coconut rum, hazelnut liquor, and hot chocolate.
Topped with whipped cream.

9

\$2 OFF DRAFT BEER & WINE

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

