



Après Ski

Thai Style Wings

palm sugar, fish sauce, sweet soy sauce, spicy peanuts & cilantro

8 for 14 16 for 20

House Charcuterie & Cured Meats

pickles & mustards - 18

Poutine Bourguignonne

house fries with a foie gras & bacon gravy, heber valley cheese curds - 14

Roasted Garlic Hummus

with pickled vegetables, olives & crusty bread - 10

Goldener Hirsch Fondue

gruyere, emmentaler, appenzeller & vacherin with green apples & crunchy baguette - 38

Raclette & Prosciutto

our 10 month prosciutto, ruby potatoes & fresh herbs with apples & pickles - 14

Chips with Guacamole & Salsa - 7

Hot Sourdough Pretzel

mustards & pickles - 7

French Onion - 11

Wedge of Iceberg

maple bacon, spicy feta remoulade & parsley - 11

Crab Nachos

blue crab, pico de gallo, & sriracha crème fraiche with heber valley cheddar - 12

Served Daily

2:30pm to 5:30pm

Executive Chef, Michael J. Showers