



**Ski/Tip
Lodge**

Welcome to Ski Tip Lodge!
Après Ski 3:00-5:00pm

Pair your small plate with our sommelier's recommendation from our Wines By the Glass or Beer lists!

Wild Texas Boar Green Chili

Wild Boar, White Beans, Green Chili, Cheddar

\$10.00

Try it with the Shatter Grenache or our Innis & Gunn Rum Aged Beer!

Ski Tip Winter Kale Salad

Torn Baby Kale, Poached Cranberries, Sheep's Feta

Candied Walnuts, Vanilla Cider Vinaigrette

\$11.00

Goes great with the Montes Cherub Rosé or our Ommegang "Rosetta" Ale!

Tempura Fried Cauliflower

Hot Bacon Vinaigrette, Green Onion Aioli

\$9.00

Delicious with either the L'Ecole Chenin Blanc or 10 Barrel's Cucumber Crush!

Chef's Seasonal Bruschetta

Ask your server about today's offering

\$14.00

Boost this dish with a glass of the Pali Pinot Noir or the Kona Big Wave Golden Ale!

Summer Charcuterie Plate

Chef's Selection of Seasonal Cured Meats

House Pickled Vegetables, Whole Grain Mustard, Eucalyptus Honey

2-person \$12.00

3-person \$15.00

4-person \$18.00

Pair this plate with either the Cantine Dei Sangiovese or our Etienne Dupont Cider!

Cheeses of the World

Chef's Hand-Picked Cheeses

Fresh Fruit, Spiced Nuts, Dried Fruit Compote

2-person \$12.00

3-person \$15.00

4-person \$18.00

Sip on an Infinite Monkey Theorem Moscato or a Duchesse de Bourgogne to get the most out of this dish!

Ski Tip Apple Strudel

Vanilla Ice Cream, Apple Jus, Candied Pecans

\$10.00

Beautifully complimented by the Stella Artois Cidre!

25% off all Wines by the Glass and Beer Selections