

# 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!

#### Pork and Green Chili Pozole

Cilantro Crema, Crispy Tortilla and Garlic **\$8.00** 

Try it with the Cantine Dei Sangiovese or our Kona Big Wave Golden Ale!

# Mushroom and Short Rib Potstickers

Sweet Orange and Basil Chili Sauce Shaved Scallion, Sesame \$12.00

Goes great with the Shatter Grenache or our Left Hand Polestar Pilsner!

# Crispy Southern Style Cauliflower

Candied Fresno Chili Remoulade **\$9.00** 

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

#### Marinated Mozzarella Arancini

Roasted Tomato and Fennel Marinara
Dressed Baby Greens
\$11.00

Boost this dish with a glass of the Pieropan Italian White Blend or the St. Mayhem "Tao of Mint"!

#### Winter Charcuterie Plate

Chef's Selection of Seasonal Cured Meats House Pickled Vegetables, Whole Grain Mustard, Local Honey

**2-person \$12.00 3-person \$15.00 4-person \$18.00** Pair this plate with either the Pali "Summit" Pinot Noir or our Breckenridge Vanilla Porter!

### Cheeses of the World

Chef's Hand-Picked Cheeses

Seasonal Selection of Fruit, Nuts, and House-made Condiments

2-person \$12.00 3-person \$15.00 4-person \$18.00

Sip on an Infinite Michael gassier "Nostre Pais" Blanc or a Scar of the Sea Cider to get the most out of this dish!

# Ski Tip Apple & Pecan Strudel

Vanilla Ice Cream, Caramel

\$10.00

Beautifully complimented by the Stella Artois Cidre!

25% off all Wines by the Glass and Beer Selections