



honey S A L T

Après Ski

daily 3pm - close

CHEESE FONDUE BREAD BOWL \$39

aged cheddar & gruyère cheese, sourdough, apples,
grapes, new potatoes, crispy mushrooms,
pork sausage

FRENCH ONION SOUP \$19

sourdough croutons, sweet onion, gruyère cheese

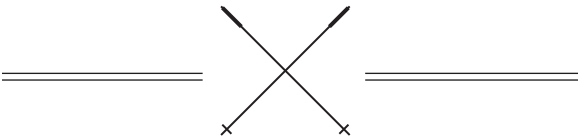
PORK SCHNITZEL \$32

boiled parsley potatoes, braised red cabbage,
roasted lemon

**DARK CHOCOLATE S'MORES
FONDUE \$24**

shortbread cookies, graham cracker,
house made marshmallows & fresh fruits





Warm Ups

FEATURE COCKTAILS

THE “CARAJILLO” MARTINI 1.5oz \$17

cazadores reposado, kahlua, espresso

upgrade to patron café xo +\$4

BLACK WALNUT (CN) 2oz \$18

buffalo trace, st-remy signature,
walnut bitter, maple syrup, toasted walnuts

upgrade to angels envy +\$3

JALISCO HOT TODDY (CN) 1.5oz \$18

cazadores reposado, grand marnier,
hazelnut syrup, chamomile tea

upgrade to patron silver +\$4

(CN) =CONTAINS NUTS



AROUND THE TABLE

SPARKLING

5OZ | BTL

MIONETTO ‘ORANGE LABEL’

nv prosecco, veneto, it

12 | 60

CAVE DE LUGNY

nv, cremant rosé, bourgogne, fr

15 | 75

WHITE & ROSÉ

6OZ | 9OZ | BTL

CEDAR CREEK

riesling, okanagan valley, bc

16 | 24 | 69

E. GUIGAL

viognier, rhone, fr

17 | 26 | 73

GROW WILD “RAVISHING”

rosé, merlot, pinot noir, okanagan valley, bc

14 | 21 | 60

LAURANT MIQUEL

rosé, cinsault, syrah, languedoc, fr

15 | 22 | 65

RED

6OZ | 9OZ | BTL

JOSH CELLARS

pinot noir, central coast, ca

16 | 24 | 69

MOUTON CADET ‘RESERVE’

merlot, cabernet franc, bordeaux, fr

17 | 26 | 73

*ALL TAXES EXCLUDED