

honey SALT

# Après Ski

daily 3pm - close

## **CHEESE FONDUE BREAD BOWL \$39**

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

## **FRENCH ONION SOUP \$17**

sourdough croutons, sweet onion, raclette cheese

## **COTTAGE CLASSIC (V) \$21**

sweet & sour mushrooms, gerkin pickles, parsley potatoes, crispy brussels sprouts, glazed carrots, raclette cheese

+ truffle salami, prosciutto & black forest ham \$12

## **PORK SCHNITZEL \$29**

boiled parsley potatoes, braised red cabbage, roasted lemon

## **DARK CHOCOLATE S'MORES**

### **FONDUE \$21**

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

(v) =vegetarian





# 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

<b>SPARKLING</b>	=====	5OZ   BTL
<b>MIONETTO 'ORANGE LABEL'</b>		<b>12   60</b>
nv prosecco, veneto, it		
<b>CAVE DE LUGNY</b>		<b>15   75</b>
nv, cremant rosé, bourgogne, fr		
<b>WHITE &amp; ROSÉ</b>	=====	6OZ   9OZ   BTL
<b>CEDAR CREEK</b>		<b>16   24   69</b>
riesling, okanagan valley, bc		
<b>E. GUIGAL</b>		<b>17   26   73</b>
viognier, rhone, fr		
<b>MISSION HILL ESTATE</b>		<b>14   21   60</b>
rosé, okanagan valley, bc		
<b>PHANTOM CREEK</b>		<b>16   24   69</b>
rosé, okanagan, bc		
<b>RED</b>	=====	6OZ   9OZ   BTL
<b>JOSH CELLARS</b>		<b>16   24   69</b>
pinot noir, central coast, ca		
<b>MOUTON CADET 'RESERVE'</b>		<b>17   26   73</b>
merlot, cabernet franc, bordeaux, fr		

\*all taxes excluded