

# Adventures DECANIED

Wine Bar & Restaurant

## Menu

### APRÈS SKI

2-for-1 wine pours + cocktail specials daily from 3-5pm

#### Après Board + Bottle

Chef's Board + Bottle of Select Wine | 35

Upgrade Your Wine | + 10

\*available only from 3-4pm\*

#### Cheese Fondue

Bread Cubes/ Sausage/ Apple/  
Cauliflower/ Potatoes | 20

#### Chip Board

Homemade Potato Chips/ Blue Cheese  
Dip or French Onion Dip | 10

### SOUP & SALADS

#### French Onion Soup

Three Onion Varieties/ Served in  
Bread Bowl with Emmental Cheese | 15

#### Soup du Jour

Cup | 8 Bowl | 10

#### Side Green Salad

Side Green Salad/ Fresh Greens and  
Vegetables | 8

#### Winter Salad

Seasonal Salad with Winter Vegetables and  
Toppings | 15

### SHARED PLATES

#### Pig Tails

Sidewinder Fries/Cheese Sauce/Pulled  
Pork/Fried Prosciutto/Honey Garlic | 17

#### Slider Flight

French Disaster: Onion Confit/ Melted Bri  
Cheese/ The Wyatt: Bison Patty/ Chorizo  
Patty/Bacon/ Beer Cheese/ Panino: Roasted  
Tomato/Roasted Pepper/Fresh  
Parmesan/Prosciutto | 20

#### Cauliflower Bites

Served with Honey Garlic Sauce | 12

#### Arancini

Risotto/Fontina/Arrabbiata Sauce | 14

#### Adventure Board

Our Famous Charcuterie Board: 3 Meats and  
3 Cheeses | 70

#### Baked Brie

Epitome of Elevated Comfort: Brie Wheel  
Wrapped in Puff Pastry/ Fig Jam | 17

#### Eggplant Mozzarella Sandwich

Breaded Eggplant/Made-From-Scratch  
Marinara/Melted Mozzarella | 15

#### Pretzel with Cheese Dip

Made-From-Scratch Pretzels/  
Cheese Sauce | 12

#### Bone Marrow

Confit Shallots/ Fergus Henderson Salad/  
Pinot Noir Jelly/ Fresh Bread | 20

### EXPERIENCES

#### Parmesan Wheel Pasta Experience

\*Only Available on Saturdays\*

Parmesan Wheel Pasta Experience/ Seasonal  
Salad/ House Made Bread | 25  
Add Sautéed Shrimp | + 5

#### Sommelier Wine Pairings

By the Glass | 25  
By the Bottle | 75

# Menu

## NEAPOLITAN PIZZAS

Made in-house with hand tossed dough and hand crushed tomatoes. Add Toppings: Mushrooms, Onions, Sausage, Peppers, Olives, Tomatoes | +1

### Classic Cheese

Mozzarella/ House Made Marinara | 17

### Pepperoni

Cured Pepperoni | 18

### Fig & Pig

Fig Jam/ Red Onion/ Bacon/  
Prosciutto/ Jalapeño | 20

### Margherita

Tomato/ Basil/ Mozzarella | 20

### Mouthgasm

Chorizo/ Crushed Red Pepper/ Hot Honey/  
Burrata cheese | 22

## ENTRÉES

### Veal Tagliatelle

Veal Meatball/ Homemade Pasta/ Vodka  
Sauce/Crispy Basil | 25

### Tenderloin

6 oz Tenderloin Steak/ Mashed  
Potatoes/Asparagus/ Fig Demi/  
Herb Butter | 33

### Risotto al Pomodoro

Wild Mushrooms/Brie Cream/Tomato  
Crisp/Sun Dried Tomatoes | 22  
Add Jumbo Scallops | 35

### Coq au Vin

Classic French Chicken Dish: Roasted  
Vegetables/Wild Mushrooms/Mashed  
Potatoes/Crispy Leeks | 26

### DID YOU KNOW?

All of our bread/buns, pizza dough, pastas, desserts, and sauces are made from scratch by our Executive Chef and his team to ensure the best possible freshness and flavor.

## DESSERTS

### Seasonal Dessert

Ask Your Server for Details | 12

### Warmed Chocolate Cake

64% Dark Chocolate/ Vanilla Gelato/  
Chocolate Sauce | 10

### Cannolis

Chocolate Cannoli Shell/ Mascarpone/  
Chocolate Chips | 10

### Tiramisu

Espresso Soaked Lady Fingers/  
Mascarpone Cream/ Cocoa Powder | 10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Gluten free options available | 3