

**SAN DIEGO RESTAURANT WEEK**  
**ONE DOOR NORTH**  
**\$50**

***Choose three courses or two courses and a cocktail***

**STARTERS**

Choose 1

**CAMPFIRE CORNBREAD MUFFINS**

Piquillo peppers, aged cheddar, and whipped honey butter

**SMOKY ALPINE ONION SOUP**

Slow-caramelized onions simmered in roasted bone broth with charred garlic, thyme, a splash of white wine, baguette croutons, & smoked mozzarella

**BROWN BUTTER SAGE GNOCHI**

House-made pillow-y gnocchi tossed in nutty brown butter, crisp sage, roasted squash, parmesan, and winter herbs

**CHALET CAESAR**

Little gem lettuce tossed with our house-made buttermilk Caesar dressing, shaved parmesan and crispy focaccia croutons

**SUMMIT BEET & CITRUS SALAD**

Roasted red and gold beets, arugula, candied pistachios, citrus segments, goat cheese, lemon Greek yogurt dressing

**ENTREES**

Choose 1

**BOURBON HONEY SHORT RIB +5**

Beef short rib slow-braised for hours in bourbon, honey, roasted aromatics, and winter herbs. Served over chive-whipped mashed potatoes, farmer's market vegetables, with a glossy fireside reduction

**HOT CHICKEN SANDWICH**

Alabama white sauce, hot honey, coleslaw, pickles, brioche bun, pickle spear, house-cut french fries. Truffle Fries +3

**CRISPY SKIN COASTLINE SALMON**

Pan-crisped Faroe Island salmon with roasted pepper purée, squash & yam farro, and fresh dill oil

**FORAGER'S TRUFFLE FLATBREAD**

Wild mushrooms, black truffle crema, arugula, onion jam, and melted mozzarella

**THE LODGE BURGER**

Melted Havarti cheese, caramelized onions, smoked bacon, lettuce, tomato and pickle on brioche bun. Served with house cut fries  
Truffle fries +3

**PRIME FLAT IRON +10**

Chimichurri marinated steak, cheddar chive mashed potatoes, grilled broccolini, mushroom onion jam

**DESSERT**

Choose 1

**CAST IRON LODGE COOKIE**

A warm, gooey chocolate chip cookie baked in cast iron and topped with melting vanilla ice cream

**STICKY TOFFEE PUDDING**

Warm toffee cake, vanilla bean ice cream, and rich toffee drizzle

**SIDES**

**TRUFFLE FRIES**

House-cut, crisp and golden, finished with truffle oil, parmesan, and herbs 12

**CAST IRON MAC AND CHEESE**

Bubbling blend of rich alpine cheeses baked in cast iron and finished with a toasted herb bread crumb crust 14

# ONE DOOR NORTH'S SKI CHALET

## COCKTAIL MENU

### CRAFT COCKTAILS

#### F & T

Gin, raspberries, lemon, egg white 14

#### CHUPACABRA

Jalapeño-infused tequila, lime, agave, Tajín rim 14

#### FIRESIDE TAHONA

Tequila, passion fruit, agave, lime, Tajín rim

\*Try it with mezcal 13

#### BEE STING

Gin, lemon, honey, ginger, candied ginger

\*Try with bourbon or vodka 14

#### SMOKE SIGNAL

Bourbon and rye, demerara, black walnut and angostura bitters, cherry smoke 15

### SEASONAL COCKTAILS

#### THE SKI BUNNY

Vodka, blue curaçao, triple sec, lemon 13

#### POMROSE FIZZ

Gin, pomegranate liqueur, rosemary syrup, lemon, prosecco 15

#### PEPPERMINT BARK MARTINI

Vanilla vodka, peppermint liqueur, crème de cacao, cream 14

#### HOT SPICED APPLE CIDER

Spiced rum, apple cider, house-made winter spice syrup 15

#### KENTUCKY CRAN MULE

Bourbon, cranberry, Angostura, ginger beer 14

### MOCKTAILS

#### AGAVE DREAMING

Blue agave zero-proof spirit, passionfruit, lime, cranberry 11

#### RASPBERRY FIELDS

raspberries, ginger, lemon, simple syrup, ginger beer 8

#### CUCUMBER MINT SPRITZ

fresh cucumber, mint, lime, soda 8

#### PASSION FRUIT COOLER

Passion fruit, lemon, mint 7

### WINE

#### SPARKLING

Prosecco, 12/48 Lucca Paretti, Italy

#### WHITE

The Smoking Goat, Sauvignon Blanc Bordeaux, France 13/52

Cambria, Chardonnay

Santa Maria Valley, California 14/55

Honig, Sauvignon Blanc

Napa, California 14/55

#### ROSÉ

The Smoking Goat, Rosé Bordeaux, France 14/55

#### RED

Lincourt, Pinot Noir

Santa Maria Valley, California 15/60

The Smoking Goat, Bordeaux

Bordeaux, France 13/52

Wente, Cabernet Sauvignon

Livermore Valley, California 14/55

### ON DRAFT

Pfriem Pilsner 4.9% 8

Fall "Goo Goo Muck" NE Hazy IPA 6.4% 9

Pfriem IPA 7.0% 8

Guinness Stout 4.2% 9

Mother Earth Cali' Creamin' 5.5% 8

Societe "The Pupil" IPA 7.5% 9

Latitude 33 Blood Orange IPA 7.2% 9

Boochcraft Grapefruit Hibiscus 5.2% 8

Bivouac "San Diego Jam" Berry Cider 6.9% 8

Fall Plenty For All Pilsner 4.8% 8

Coor's Light 4.2% 6

Coor's Banquet 5% 7

### CANS

Capacity Brewing NA IPA 0% 7