Season's Greetings
from Dante NYC &
The Snow Lodge
Aspen
Awards

World’s Best Bar 2019
Best American Restaurant Bar 2017 & 2019

Best Bar North America 2019 & 2020
No. 1 World’s Best Bar 2019
No. 2 World’s Best Bar 2020

NYC Best Bar 2018
NYC Best Cocktail 2018

“Our favorite Bar in NYC”
Best Bars in NYC

Best Bars in America 2018

“Absolute Best Negroni in NYC”
2020-21 PROGRAM

OPEN EVERY DAY 8 AM TO 10 PM

MORNING REVIVAL

APRÈS SKI / APERITIVO

DINNER
MORNING REVIVAL

OPEN EVERY DAY 8 AM TO 12 PM

REVIVAL DRINKS

FRESH JUICE
- orange, carrot, turmeric, and ginger
- kale, green apple, spinach, celery, parsley
- beets, pineapple, ginger celery
- Fluffy 03
- Fluffy Grapefruit

DANTE'S SIGNATURE ESPRESSO

55 MINI MARTY
- grey goose, cold pressed vegetables, fennel salt, pickles

ROSE SPARKLING NEGRONI
- whispering angel, contratto dolin blanc, muddled bitters

PEAR BELLINI
- spiced pear, prosecco, rose water

APEROL SPIRITZ ON TAP
- aperol prosecco, san pellegrino

SPICY FRESCA
- mescal, galliano, fluffu grapefruit soda, smoked jalapeno, aleppo salt

MICHELADA 'LIKE MAI NAUSED TO MAKE'
- mama yella pits, lime, aleppo pepper

ESPRESSO MARTINI
- grey goose, mr black, fresh espresso

HOUSE MADE BANANA BREAD
with ricotta & honey

BUIRATA WITH SEA SALT
- served with honeycomb, cranberry, & pecan sourdough

HARVEST GREEN BOWL
- farro, roasted broccoli, kale served with whipped sheep’s milk feta, Dante’s signature dressing topped with a soft, boiled egg

AVOCADO TOAST
- served on toasted sourdough with haloumi, lemon, herbs, & poached egg

PANCETTA FLATBREAD
- with pomodoro, pancetta, mozzarella and a poached egg

POACHED EGGS
- served on toasted sourdough with prosciutto di San Daniele, arugula & mozzarella di bufala

BREAKFAST WRAP
- scrambled eggs, avocado, baby spinach, salsa verde
APRÉS SKI
APERITIVO

1:00 PM & 3:30PM SEATINGS

Special Selection of Dante’s famous aperitivos & exclusive winter creations
The Snow Lodge's European inspired venue is the perfect remedy for a long day on the slopes. Dante's expertise in craft cocktails, aperitivos & food, combined with The Snow Lodge's location, atmosphere & vibe creates the perfect partnership for an unforgettable après ski experience.
Bring Dante Home
BOTTLED COCKTAILS

AVAILABLE ALL DAY

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BOTTLED COCKTAILS

**BOTTLED COCKTAIL**
available in 8oz (2 drinks) $35 or 750ml (8 drinks) $98

**CHRISTMAS 2020**
Seven Tails XO, dried fruit vermouth, champagne reduction, spiced cranberry

**“DIRTY” MARTINI**
reyka, olive oil, olive bitters, pinch of salt, olive brine mist

**DANTE MARTINI**
fords gin, noilly prat extra dry, toasted fennel, lemon bitters, verjus, pinch of salt

**NEGRONI**
bombay sapphire, campari, martini & rossi vermouth

**MESCALITO**
hibiscus infused montelobos, contratto, dolin blanc, 1757 dry, cherry heering

**TOFFEE APPLE MANHATTAN**
calvados, buttered Zacapa, pommeau apple caramel, salt, clove bitters

**OLD FASHIONED WHISKEY COCKTAIL**
knob creek rye, amaro montenegro, salted honey, dale’s bitters

Mixed 6 pack of 8oz - $195
Mixed 6 pack 750ml - $540
DINNER

PRIVATE DINING ROOM

UP TO 30 PPL MAX

5:00 pm & 7:30 pm seatings
$75/head food menu
$85/head premium
$35/head per hour premium cocktail (min 2 hours)
$25/head per hour wine/beer (min 2 hours)

Room Exclusive Minimums:
Sunday - Wednesday
-5pm to 7pm - $4,250
-7:30pm to 10pm $5,000
-5pm through 10pm - $8,750

Thursday - Saturday
-5pm to 7pm - $6,500
-7:30pm to 10pm $6,500
-5pm through 10pm - $11,000
A LA CARTE MENU

Marinated olives
Oven baked bread with smoked butter
Shrimp cocktail, pimento aioli (gf)
Crispy fried calamari, spicy marinara sauce

Burrata with slow roasted tomato, basil and toasted rye
Figs & Prosciutto with endive, chives and lemon

Salumi misti of mortadella, san daniele, soppressata, house pickles, mixed marinated olives - for two people
Cheese plate

FLATBREADS
Capprese with pomodoro, mozzarella, basil and chilli
Verde with spicy lamb sausage, mozzarella and arugula
Blanco with pancetta, leeks, provolone and thyme

PASTA
Pappardelle all’agro, wild boar, parmagiano reggiano
Orecchiette, radicchio, walnuts, straciatella (vgl)
Spaghetti alle vongole, manila clams, garlic, chilli, white wine & parsley
Mushroom lasagna, wilted kale, ricotta, confit garlic, finished with parmagiano reggiano

SECONDI
Roasted branzino, sauce gribiche & rosemary potatoes
Chicken parmagiano with pomodoro, straciatella, and kale salad
Grain fed fillet with porcini butter, hen of the woods and broccoli
Dante's signature burger

VERDURA
Crushed peas with anchovy, garlic and parmesan (gf)
Roast potatoes with black truffle salt, rosemary and mustard aioli, (gf)
Wilted spinach, lightly sautéed with cold pressed olive oil
Truffle fries

SET MENU

CHOICE OF

$75 MENU
Marinated olives
Oven baked bread with smoked butter
Burrata with slow roasted tomato, basil and toasted rye
Figs & Prosciutto with endive, chives and lemon

FLATBREADS
Verde with spicy lamb sausage, mozzarella and arugula
Blanco with pancetta, leeks, provolone and thyme

SECONDI
Roasted branzino, sauce gribiche
Chicken parmagiano with pomodoro, straciatella, and kale salad
Roast potatoes with black truffle salt, rosemary and mustard aioli, (gf)
Wilted spinach, lightly sautéed with cold pressed olive oil

DESSERT
Tiramisu & Boozy Affogato

OR

$85 MENU
Marinated olives
Oven baked bread with smoked butter
Burrata with slow roasted tomato, basil and toasted rye
Shrimp cocktail, pimento aioli (gf)
Crispy fried calamari, spicy marinara sauce

FLATBREADS
Verde with spicy lamb sausage, mozzarella and arugula
Blanco with pancetta, leeks, provolone and thyme

SECONDI
Roasted branzino, sauce gribiche & rosemary potatoes
Grain fed fillet with porcini butter, hen of the woods and broccoli
Roast potatoes with black truffle salt, rosemary and mustard aioli, (gf)
Wilted spinach, lightly sautéed with cold pressed olive oil

DESSERT
Tiramisu & Tres Leches
DELICIOUS COCKTAILS

HOT COCKTAILS

HOT SMOKED TODDY  
Cocoa butter monkey shoulder, lagavulin 8yr, ginger, marmalade, lapsang souchon

MULLED CIDER  
Calvados, ice cider, ooloso, apple removed whole milk

MULLED RUM  
buttered santa teresa, all spice, amontillado, rooibos, raspberry

CAFFE DANTE SPIKED COFFEE  
bacardi & drambue, amaretto, amontillado, espresso, honey cream, bee pollen

CHARTREUSE HOT CHOCOLATE  
molten hot chocolate, green chartreuse, cream, matcha

SINGLE SERVES

ALL DAY BLOODY MARY  
grey goose, cold pressed vegetables, fennel salt, pickles

VODA & SODA ON TAP  
grey goose, seasonal grapefruit, & orange

APEROL SPRITZ ON TAP  
aperol, prosecco, san pellegrino

MARGARITA ROYALE  
alto blanco, combier, jepetto select, clementine, lime, bubbles

SPICY FRESCA ON TAP  
mescal, galliano, fluffy grapefruit soda, smoked jalapeno, Aleppo salt

WHISKEY BUCK ON TAP  
four roses, spicy ginger, turmeric

ESPRESSO MARTINI  
grey goose, mr. black, fresh espresso

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BEVERAGE PACKAGES:
$35/ head per hour premium cocktail (min 2 hours)
$25/ head per hour wine/beer (min 2 hours)
THE DANTE APP

As we enter a contactless era, Dante launched its exclusive app. Giving guests the ability to see the menu and place their orders for pick up and delivery.
Thank you!