



AFTER DINNER LIBATIONS

SINGLE MALT SCOTCHES

The Dalmore 6.50 · Glenmorangie 7.50
Laphroaig 6.75 · The Balvenie Doublewood 7.50
Glenfiddich 6.75 · Glenlivet 6.75

SMALL BATCH BOURBONS

Booker's 7.75 · Woodford Reserve 6.75 · Knob Creek 6.25

100% BLUE AGAVE TEQUILA


Sauza Tres Generaciones 80 7.00 · Herradura Silver 6.50
Sauza Hornitos 6.00

LIQUEURS

Grand Marnier · Drambuie · B&B · Cointreau 5.25

SAINT BRENDAN'S AND COFFEE  5.25
Saint Brendan's Irish Cream, Green Mountain organic coffee and whipped cream

THE MUD POT 6.50
Kahlúa, Bacardi Select rum and a touch of cream

KEOKI COFFEE  6.50
Brandy, Kahlúa and Green Mountain organic coffee with whipped cream

BRANDY ALEXANDER 6.50
Brandy, crème de cacao and cream

COURVOISIER VS 7.25
Distinct character and taste

FONSECA BIN 27 PORT NV 6.75
Simply one of the best non-vintage ports around

REMY MARTIN VSOP 7.25
Smooth and well-balanced

TOASTED ALMOND 6.50
Kahlúa, amaretto and cream

 Menu items made with sustainable and/or organic ingredients

MHS/11



PERFECT ENDINGS

YELLOWSTONE CALDERA

A warm chocolate truffle torte with a molten middle 7.25

KITCHEN TLC HOMEMADE TRUFFLE 4.95
Ask server for today's truffle

YELLOWSTONE SUNDAE

Rich and creamy huckleberry ice cream rests atop a tempting crumb cake and is smothered with our refreshing mixed berry topping 5.95

MANGO SORBET 4.25

A refreshing end to your meal

ICE CREAM

Vanilla, Chocolate, Huckleberry or Butter Pecan · no sugar added, reduced fat 4.25

HOT FUDGE SUNDAE

Vanilla ice cream smothered in hot fudge sauce and topped with whipped cream and a maraschino cherry 4.95

WILD BERRY SHORTCAKE

Biscuit topped with wild berry compote and whipped cream 6.25

ANY DESSERT À LA MODE 2.00

★ ★ ★ JUST FOR KIDS ★ ★ ★

JUNIOR HOT FUDGE SUNDAE 3.50

JUNIOR ICE CREAM 3.00

JUNIOR MANGO SORBET 3.00

VANILLA YOGURT WITH FRESH FRUIT 2.95

If you have food allergies, please inquire with your server regarding ingredients of menu items

