

After Dinner Libations

OUR SELECTION OF SINGLE MALT SCOTCHES

The Dalmore 7.25 • Glenmorangie 8.00
Laphroaig 7.25 • The Balvenie Doublewood 8.00
Glenfiddich 7.25 • Glenlivet 7.25

100% BLUE AGAVE TEQUILAS

Sauza Tres Generaciones 80 7.75
Herradura Silver 7.25 • Sauza Hornitos 6.75

SMALL BATCH BOURBONS/RYE

Booker's 8.25 • Woodford Reserve 7.25 • Knob Creek 6.75
Wyoming Whiskey 8.25 • Roughstock Rye 7.25

COGNACS

Remy Martin VSOP 8.00 • Courvoisier VS 6.75

LIQUEURS

Grand Marnier • Drambuie • B & B • Cointreau 5.75

IRISH COFFEE 6.25

A toast to the luck of the Irish with this combination of Old Bushmills Irish whiskey and Rainforest Alliance dark roast coffee topped with whipped cream

ORPHAN GIRL BOURBON CREAM AND COFFEE 6.25

Locally distilled Headframe Orphan Girl Bourbon Cream combined with Rainforest Alliance dark roast coffee and finished with whipped cream

KEOKI COFFEE 7.25

A delicious blend of brandy, Kahlúa and Rainforest Alliance dark roast coffee crowned with whipped cream

FONSECA BIN 27 PORT NV 7.00

Simply one of the best non-vintage ports around

BRANDY ALEXANDER 7.25

Just the right combination of brandy, Crème de Cacao and cream for after dinner enjoyment

Menu items made with sustainable and/or organic ingredients 

Sweet Surrender

YELLOWSTONE SUNDAE 6.75

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

YELLOWSTONE CALDERA 7.95

A warm chocolate truffle torte with a molten middle

HOT FUDGE SUNDAE 5.50

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

BROWNIE SUNDAE 6.75

Fudge brownie topped with vanilla ice cream, hot fudge sauce, whipped cream and a maraschino cherry

MANGO SORBET 4.65

A refreshing end to your meal

ICE CREAM 4.65

Vanilla, Chocolate, Huckleberry,
Butter Pecan - no sugar added, reduced fat

FLATHEAD CHERRY CRISP 6.75

Flathead cherries from northern Montana beneath a crust of oatmeal, local flour, butter and sugar

APPLE STRUDEL 6.25

Flaky pastry filled with cinnamon and apples and served with vanilla sauce and whipped cream

GLUTEN-FREE VANILLA BEAN BRULÉE CHEESECAKE 7.95

Vanilla bean crème brulée custard folded in to cheesecake batter with a crispy, baby oat crust

ANY DESSERT À LA MODE ADD 2.50

★ ★ FOR THE KIDS ★ ★

JUNIOR HOT FUDGE SUNDAE 4.15

JUNIOR BROWNIE SUNDAE 4.50

JUNIOR ICE CREAM 3.50 • JUNIOR MANGO SORBET 3.50

STRAWBERRY FAT-FREE YOGURT WITH FRESH FRUIT 3.95

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