

AFTER DINNER LIBATIONS

OUR SELECTION OF SINGLE MALT SCOTCHES

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

100% BLUE AGAVE TEQUILAS

Sauza Tres Generaciones 7.50
Herradura Silver 7.00
Sauza Hornitos 6.50

COGNACS

Remy Martin VSOP 7.50 Courvoisier VS 6.25

LIQUEURS

Grand Marnier Drambuie B&B Cointreau 5.60

HOT APPLE PIE 5.85

Hot spiced apple cider and Tuaca liqueur topped with whipped cream

SAINT BRENDAN'S AND COFFEE 5.60

The "real" Irish Cream combined with Rainforest Alliance
dark roast coffee and finished with whipped cream

KEOKI COFFEE 6.50

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

FONSECA BIN 27 PORT NV 6.75

Simply one of the best non-vintage ports around

BRANDY ALEXANDER 6.50

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

THE WHITEOUT 7.00

Finish the evening with the combination of Whaler's Vanilla rum,
St. Brendan's Irish Cream, Frangelico and cream



PERFECT ENDINGS



HOT FUDGE SUNDAE 5.25

BROWNIE SUNDAE 6.25

YELLOWSTONE SUNDAE 6.25

Rich and creamy huckleberry ice cream served with a tempting
crumb cake and our refreshing mixed berry topping

ICE CREAM 4.50

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

MANGO SORBET 4.50

YELLOWSTONE CALDERA 7.50

A warm chocolate truffle torte with a molten middle

HOUSE-MADE WHITE CHOCOLATE
HUCKLEBERRY CHEESECAKE 7.95



FLATHEAD CHERRY CRISP 6.25

RUSTIC APPLE GALETTE 8.95

ANY DESSERT À LA MODE 2.25

★ ★ ★ JUST FOR KIDS ★ ★ ★

JUNIOR HOT FUDGE SUNDAE 3.95

JUNIOR BROWNIE SUNDAE 4.25

JUNIOR ICE CREAM 3.25

JUNIOR MANGO SORBET 3.25

STRAWBERRY OR VANILLA FAT-FREE YOGURT
WITH FRESH FRUIT SALAD 3.50

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