

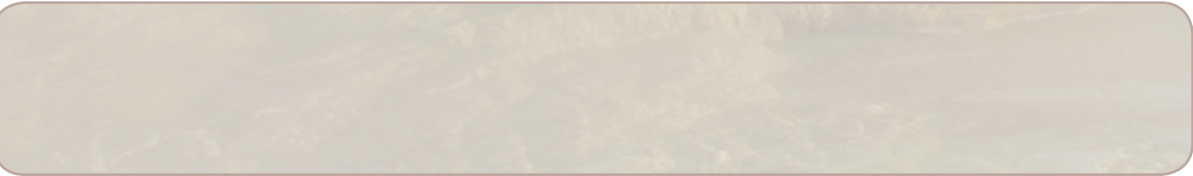


Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are:  
Fresh • Locally produced • Organic • Third-party certified • Support sustainable farming, fishing and business practices

We work with the following partners:

- Wheat Montana
- Harris Ranch
- Amaltheia Dairy
- Rainforest Alliance
- Quality Foods Distributing
- Montana Milling
- Timeless Farms
- Montana Wagyu Cattle Company
- Montana Ranch Beef
- Lazy SR Beef
- Poor Orphan Creamery
- Wolf Ridge Lamb & Wool
- Montana Natural Lamb

- Western Buffalo
- Tumblewood Teas
- Cream of the West
- Summit Foods
- Trout Culture
- Matt's Munchies
- Big Dipper Ice Cream
- Vintage Cheese of Montana
- Tucker Family Farms
- Varney Bridge Bakery
- Yellowstone Grass Fed Beef
- Western Sustainability Exchange
- Plate & Pantry Gourmet Foods



# MAMMOTH HOT SPRINGS PERFECT ENDINGS



Canary Springs & Terrace, Mammoth Hot Springs Jim Peaco August 5, 2005



## AFTER DINNER LIBATIONS

### SMALL BATCH WHISKIES


Wyoming Whiskey 9.25 • Highwood Rye Malt 8.00  
Colter's Run 7.50 • Montana 1889 7.50  
Knob Creek 7.50 • Woodford Reserve 8.50


### SINGLE MALT SCOTCHES


Laphroaig 8.50 • The Balvenie Doublewood 9.25  
Glenfiddich 8.50 • Glenlivet 8.50

TRY ONE OF OUR **LOCAL LIQUEURS** UP OR ON THE ROCKS

Wildrye Apple Pie 6.00  
Willie's Huckleberry Sweet Cream 6.00 • Willie's Coffee Cream 6.00  
Headframe Orphan Girl Bourbon Cream 6.00  
Willie's Montana Honey Moonshine 8.50


**ORPHAN GIRL BOURBON CREAM AND COFFEE**  6.50  
Orphan Girl Bourbon Cream combined with Rainforest Alliance dark roast coffee and finished with whipped cream

**HOT POT COFFEE**  9.00  
Warm up with a blend of Montana Honey Moonshine and Rainforest Alliance dark roast coffee topped with whipped cream

**HOT APPLE PIE**  6.50  
Hot spiced cider and Wildrye Apple Pie liqueur° topped with whipped cream

**FONSECA BIN 27 PORT NV** 7.00  
Simply one of the best non-vintage ports around

**CHOCOLATE CHERRY MARTINI**  10.75  
A decadent, creamy blend using Montana Distillery Flathead Cherry and Dark Chocolate Vodkas

Menu items made with sustainable, local and/or organic ingredients 

MHS/S17

## PERFECT ENDINGS

### YELLOWSTONE CALDERA GLUTEN-FREE

A warm chocolate truffle torte with a molten middle 7.95

### LOCAL ICE CREAM FROM BIG DIPPER GLUTEN-FREE

Vanilla, Chocolate, Huckleberry 4.95

### BUTTER PECAN ICE CREAM GLUTEN-FREE

No sugar added, reduced fat 4.65

### MANGO SORBET GLUTEN-FREE 4.65

### VANILLA BEAN BRULÉE CHEESECAKE GLUTEN-FREE

Vanilla bean crème brulée custard folded in to  
cheesecake batter with a crispy, baby oat crust 8.25

### YELLOWSTONE SUNDAE

Rich and creamy huckleberry ice cream served with a tempting crumb cake  
and our refreshing mixed berry topping 7.50

### HOT FUDGE SUNDAE GLUTEN-FREE

Vanilla ice cream smothered in hot fudge sauce and topped  
with whipped cream and a bordeaux cherry 6.25

### SALTED CARAMEL BROWNIE SUNDAE 7.50

### HUCKLEBERRY COBBLER

House-made with Montana huckleberries 8.25

### ANY DESSERT À LA MODE 3.25

### ★ ★ ★ JUST FOR KIDS ★ ★ ★

### HOT FUDGE SUNDAE 4.25

### SALTED CARAMEL BROWNIE SUNDAE 4.75

### BIG DIPPER ICE CREAM 3.75

BUTTER PECAN ICE CREAM 3.60 • MANGO SORBET 3.60

STRAWBERRY FAT-FREE YOGURT WITH FRESH FRUIT SALAD 3.95