

# THE FINAL TOUCH

## Cognacs

Courvoisier VS	10.75
Hennessy VS	15
Hennessy XO	55
Remy Martin VSOP	20
Remy Martin XO	45

## Ports

Ramos Pinto Collector LBV	8
Ramos Pinto "Ervamoira" 10 yr Tawny	9
Ramos Pinot 20 yr Tawny	12
Ramos Pinto Ruby	9

## Dessert Wines *by the Glass*

St. Supery Moscato	15
Trentadue Chocolate Amore	12
Far Niente Dolce	25

## Single Malt Scotch

Balvenie 12yr	14.50
Dalwhinnie	16.50
Oban	18.75
Lagavulin 16yr	21.75
Talisker	16
Glenmorangie 10yr	11.50
Macallan 12yr	13.75
Glenfiddich 12yr	11.50
Macallan 18yr	38.50
Glenfiddich 15yr	16.25
Glenlivet 12yr	11.50
Glenlivet 15 yr	16.50



## DESSERT MENU

### Blue Canyon S'mores 8

Warm Graham Cracker Crust, layered with a Chocolate, Peanut Ganache, topped with a House-made Marshmallow

### Chocolate Molten Bundt Cake 8

Chocolate Espresso Sauce, Vanilla Sauce, with Caramel-Pecan Gelato

### Simply Vanilla Creme Brulee 8

Madagascar Vanilla Bean Egg Custard, Burnt Sugar Crust, so simple but so complex

### Blueberry Lemon Tart 8

Chantilly Cream with Candied Lemon Zest

### Ice Cream Cookies 8

Ask your server for daily selections

### Fruit Sorbet "Gluten Free" 8

Strawberry, Tangerine and Blueberry

### Small Bites 3

For when you're in the mood for just a bite or two...

Choose from a mini S'more or the Ice Cream Cookie of your choice

## DESSERTS for Sharing

### Dulce de leche Flatbread 10

Banana, Sunflower Seeds

### Blackberry, Cherry Pan-Dowdy 12

Cinnamon Sugar Biscuit Crust, served with Vanilla Bean Ice Cream

### Chef "Wisconsin Cheese Ambassador" Plate Market

Ask your server for today's menu

# COFFEES & MORE

**Espresso/Cappuccino** 4.25/5.50  
Regular or Decaf

**Hot Chocolate 3 Ways** 4.95  
Hot Chocolate, Chocolate Sauce,  
Whipped Cream, Chocolate Powder

**Caramel Hot Chocolate** 4.95  
Hot Chocolate, Caramel Sauce,  
Whipped Cream

**Banana Split Hot Chocolate** 6.95  
Godiva Dark, Creme De Banana, Cherry Brandy  
Hot Chocolate and Whipped Cream

**Montana Coffee** 6.95  
Frangelico, Godiva Dark

**Hunter's Coffee** 6.95  
Tia Maria, Grand Marnier

**Nutty Irishman Coffee** 6.95  
Baileys Irish Cream, Frangelico

**Double Toffee Coffee** 6.95  
Tuaca and Dooley's Toffee Liquor

# AFTER DINNER MARTINIS

**Chocolate Covered Strawberry** 8.75  
Vodka, Creme De Cocoa White, House-made  
Strawberry Lemonade and Chocolate Swirls

**Chocolate Cake Martini** 9  
Vanilla Vodka, Godiva Dark, Frangelico,  
Sugar, Cream

**Spiked Apple Cider** 10.75  
Served Chilled or Hot! Peach Schnapps,  
Apple Pucker, Cherry Brandy, Amaretto

**Caramel Apple Pie Martini** 8.75  
Vanilla Vodka, Apple Pucker, Hot Damn  
Cinnamon Schnapps, Caramel

**Root Beer Float-tini** 9  
Vanilla Vodka, Frangelico, Sugar, Cream,  
Root Beer Glaze, served on the rocks

**Espresso Martini** 8.50  
Espresso, Kahlua, Vanilla Vodka

\*\*Premium Scotches on back page\*\*