

## COFFEES & MORE

**Espresso / Cappuccino 4.25**  
*Regular or De-Caf*

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

## BLUE CANYON AFTER DINNER MARTINIS

**Chocolate Covered Strawberry 8.75**  
*Vodka, Creme De Cocoa White,  
Housemade Strawberry Lemonade  
and Chocolate Swirls*

**Chocolate Cake Martini 9.00**  
*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 9.00**  
*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\*\**

# THE FINAL TOUCH

## Cognacs

*Courvoisier VS* 9.25

*Hennessy VS* 10.25

*Hennessy XO* 41.50

*Remy Martin VSOP* 13.00

*Remy Martin XO* 35.00

## Single Malt Scotch

*Balvenie 12yr* 13.00     *Dalwhinnie* 15.00

*Oban* 17.25     *Lagavulin 16yr* 20.15

*Talisker* 14.50     *Glenmorangie 10yr* 10.00

*Macallan 12yr* 12.25     *Glenfiddich 12yr* 10.00

*Macallan 18yr* 37.00     *Glenfiddich 15yr* 14.75

*Glenlivet 12yr* 10.00     *Glenlivet 15 yr* 15.00

## Ports

*Ramos Pinto Collector LBV* 8.00

*Ramos Pinto "ErvaMoira" 10 yr Tawny* 9.00

*Ramos Pinot 20 yr Tawny* 12.00

*Ramos Pinto Ruby* 9.00

## Dessert Wines by the Glass

*St. Supery Moscato* 15

*Iron Stone Symphony* 9.00

*Far Niente Dolce* 25.00



## DESSERT MENU

*Made by Executive Pastry Chef Rachel Chiavari*

*All desserts are \$7.50*

### Fig & Ricotta Meringue Cup

*Sweet Ricotta filling inside a crispy Meringue Shell,  
Earl Grey Fig Sauce with Pistachio glass*

### Pumpkin Spice Cake

*Layers of moist Pumpkin Cake, Maple Cream Cheese Icing,  
Candied Walnuts, Pomegranate Sauce with Brandy Snap Tulle*

### Blue Canyon S'mores

*Warm Graham Cracker and Peanut bottom,  
layered with a Chocolate, Peanut Ganache,  
Topped with a House-made Marshmallow*

### Apple Pie

*Caramel Granny Smith Apples, Cream Cheese Pastry Crust,  
Brown Sugar Oatmeal Crumble, with Caramel Pecan Gelato*

### Cream Puffs

*Three House-made Cream Puffs dipped in Chocolate,  
filled with Seasonal Ice Creams*

### Simply Vanilla Creme Brulee

*Madagascar Vanilla Bean Egg Custard, Burnt Sugar Crust.  
So Simple but so complex*

### Trio of Sorbet

*Ask your server for Today's selection*

### Small Bites \$2.50

*For when you're in the mood for just a bite or two...  
Choose from a mini S'more, Pumpkin Spice Cake or Cream Puff*