

# Don't quit on us yet...

## SWEET TOOTH

---

<b>BROWNIE SUNDAE</b> House-made brownie, Little Man vanilla ice cream, chocolate sauce	6½
<b>BREAD PUDDING</b> Not your typical bread pudding! The Chef comes up with some really crazy ideas that are truly delicious. Ask your server for today's selection <i>Add a scoop of Little Man vanilla ice cream +1</i>	7
<b>MASCARPONE CHEESECAKE</b> Mascarpone cheesecake, granola crust, whipped cream, seasonal fruit <i>Add a scoop of Little Man vanilla ice cream +1</i>	7
<b>LITTLE MAN ICE CREAM</b> We always have Vanilla, but ask your server what the featured flavor is	3 / 5

## SAVORY

---

<b>ARTISAN CHEESE BOARD</b> Maytag Blue (Iowa), Jumpin' Good goat cheese, (Buena Vista, CO.) and our featured cheese with black pepper truffle honey, fruit, pickled red onion, candied almonds, lahvosh	11
---	----

## From the bar...

### CORDIALS / APÉRITIFS / DIGESTIFS

---

Amaretto di Saronno	Drambuie	Green Chartreuse
Aperol	Fernet Branca	Kubler Absinthe
Averna Amaro	Frangelico	Sambuca Romano
Bailey's	Genepy	St. Germain
Campari	Grand Marnier	Yellow Chartreuse

## SCOTCH FLIGHTS

---

<b>ISLAY</b>	<b>19</b>
Ardbeg 10 yr, Laphroaig 10 yr, Lagavulin 12 yr	
<b>HIGHLANDS</b>	<b>16</b>
Aberfeldy, Macallan 12 yr, Oak Cross Compass Box	
<b>SPEYSIDE / LOWLANDS</b>	<b>15</b>
Glenfiddich 12 yr, Balvenie 12 yr, Auchentoshan 10 yr	

## DESSERT BEERS

---

⊗ <b>SAMUEL SMITHS ORGANIC CIDER</b>	<b>7</b>
Cider 5.0% ABV <i>Samuel Smith Brewery (Tadcaster, ENG)</i>	
<b>DEARFIELD STRAWBERRY BLONDE</b>	<b>7</b>
Blonde Ale 4.8% ABV <i>Crabtree Brewing Co. (Greeley, CO)</i>	
<b>TIMMERMANS STRAWBERRY</b>	<b>14</b>
Lambic 4.0% ABV <i>Timmermans (Itterbeek, BEL)</i>	
<b>HAZELNUT BROWN NECTAR</b>	<b>6</b>
Brown Ale 5.6% ABV <i>Rogue Ales (Newport, OR)</i>	
<b>ORGANIC CHOCOLATE STOUT</b>	<b>7</b>
Chocolate Stout 5.0% ABV <i>Samuel Smith Brewery (Tadcaster, ENG)</i>	
<b>DEVASTATOR DOUBLE BOCK</b>	<b>6</b>
Doppelbock 8.0% ABV <i>Wasatch Brewery (Park City, UT)</i>	
<b>DRAGON'S MILK</b>	<b>11</b>
Barrel Aged Imperial Stout 11.0% ABV <i>New Holland Brewing Co. (Holland, MI)</i>	
<b>STRAFFE HENDRIK BRUGS QUADRUPEL</b>	<b>14</b>
Belgian Quadrupel 11.0% ABV <i>Huisbrouwerij De Halve Maan (Brugge, BEL)</i>	

## AFTER DINNER COCKTAILS

---

<b>STRAWBERRY BLONDE TARGARYEN</b>	<i>(for two)</i> <b>20</b>
A blend of Timmerman's Strawberry Lambic, and New Holland Dragon's Milk barrel aged imperial Stout. The best of both worlds!	
<b>ADULT ROOT BEER FLOAT</b>	<b>10</b>
Root beer float spiked with Bulleit Bourbon, and topped with three-pepper candied bacon	
<b>CHOCOLATE MARTINI</b>	<b>9</b>
Stoli Vanilla Vodka, Godiva Chocolate Liqueur, Frangelico, Baileys Irish Cream, chocolate sauce	

⊗ *Indicates gluten-free*