



DESSERT

- POINSETTA CREME BRULEE** \$7
with cranberries, orange zest, and spruce, garnished with roasted pistachios
- GINGER SNAPS AFFOGATO** \$7
three cookies, Sebastian Joe's Dulce de Leche ice cream, Kahlua sauce
- CHOCOLATE CAMPFIRE** \$7
dark chocolate mousse, honey streusel, roasted Jet-Puffed marshmallow
- BLACKBERRY CHEESECAKE** \$6.50
chocolate graham crust, blueberry coulis, macerated berries
- SEBASTIAN JOE'S ICE CREAM** \$5
2 scoops, vanilla or seasonal flavors
- MILKSHAKE or MALT** \$6/6.50
Vanilla or seasonal flavors

DESSERT BOOZE

- B&C** \$9
Benedictine, Hardy VSOP Cognac, Angostura bitters
- SLOW SILVER** \$9
Hayman's Sloe Gin, R&W Creme de Violette, tamarind sour, cherry bitters, egg white*
- SQRRL POWER** \$9
Ramos LBV Port, Tempus Fugit Creme de Noyaux, Beefeater Gin, nutmeg, whole egg*
- COLD PRESS STOUT FLOAT** \$9
Sebastian Joe's Vanilla ice cream, House Irish Cream, Bent Paddle Cold Press Stout



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DESSERT WINES

Ramos 10yr Tawny Port	\$11.00
Ramos LBV Port	\$8.00
Sorbara "Emma" Lambrusco	\$7.50

DIGESTIFS

Aalborg Aquavit	\$7.00
Ancho Reyes	\$8.00
Ancho Reyes Verde	\$8.00
Benedictine	\$8.50
Chambord	\$8.00
Chartreuse, Green	\$10.00
Cointreau	\$7.00
Disarrono Amaretto	\$7.00
Drambuie	\$7.00
Frangelico	\$6.50
Galliano	\$7.50
Gamle Ode Aquavit	\$7.50
Grand Marnier	\$8.00
Hardy VSOP Cognac	\$9.00
House Irish Cream	\$5.00
Inga Sambuca	\$7.50
Kahlua	\$6.00
Licor 43	\$6.50
Linie Aquavit	\$6.50
Northshore Aquavit	\$7.00
P. Magloire VSOP Calvados	\$8.00
Skalvenn Aquavit	\$7.00
Tattersall Grapefruit, MN	\$6.50

SCOTCH

Isle of Skye 8yr, Blend	\$6.00
Ardbeg Uigeadail, Islay	\$14.50
Balvenie 12yr, Speyside	\$9.00
Deanston Virgin Oak, Highland	\$7.00
Glenfiddich 12yr, Speyside	\$9.50
Glenfiddich 18yr, Speyside	\$15.00
Glenlivet 12yr, Speyside	\$8.00
Lagavulin 16yr, Islay	\$13.50
Laphroaig 10yr, Islay	\$9.00
Macallan Oak 10yr, Speyside	\$9.00
Macallan 12yr, Speyside	\$11.00
Oban 14yr, Highland	\$12.00

AMAROS

Amaro di Angostura	\$7.50
Amaro Montenegro	\$9.00
Amaro Nonino	\$9.50
Aperol	\$7.00
Bonal Gentiane Quina	\$5.50
Branca Menta	\$7.00
Byrrh Grand Quinquina	\$5.50
Campari	\$8.00
Cardamaro	\$6.50
Cynar	\$7.00
Fernet Branca	\$7.00
Golden Moon Amerdit Picon	\$10.00
Leatherbee Malort, IL	\$5.00
Meletti Amaro	\$7.00
Tattersall Bitter Orange, MN	\$6.50

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CAFFEINE

B&W COFFEE	\$3.50
B&W COLD PRESS	\$5.50
ICED TEA	\$3.50
TEA SOURCE TEA	\$3.50
Loose leaf - English Breakfast, Red Berries, Earl Grey, Chamomile, Mint, or Evening in Missoula	

BOOZY CAFFEINE

ALL IRISH COFFEE	\$7.00
House Irish cream, Paddy Irish whiskey	
TIM PRESS	\$7.00
Cold press, house spiced bourbon & house Irish cream	

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