



DESSERTS

Grande Marnier Chocolate Mousse 8
moist flourless cake, dark chocolate ganache,
cranberry gelee, orange coulis
suggested pairing: mint/cocoa "salt shaker"

Brown Sugar Cheesecake 8
pecan crust, pan roasted apple, spun sugar,
butterscotch sauce
pairing: whitewater hill "zero below"

Sticky Toffee Pudding 8
poached date cake, caramel toffee sauce,
housemade vanilla ice cream, fresh fruit
pairing: spiced chai "salt shaker"

Local Carrot & Beet Cakes 8
whipped cream cheese, crispy carrot & beet,
cinnamon anglaise, beet strawberry coulis
pairing: double shot "salt shaker"

Dark Chocolate Caramel Salt Tart 8
coffee cocoa nib ice cream
pairing: roundhouse "corretto"

Tiny Treat of the Day 2
ask your server about today's selection

Pastry Chef: Lacey Brandt

not all ingredients are listed please alert your server to
any allergies you may have so that we may better serve you

SWEET WINE/PORT

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|--------------------------------------|-----------|
| Flight (four one ounce pours) | 17 |
| Warre's Heritage Ruby Port | 8 |
| Noval Tawny Style | 8 |
| Graham's 10 Year Tawny | 10 |
| Dow's 20 Year Tawny | 12 |

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| Whitewater Hill Ruby Classico | 12 |
| Blandy's "Rainwater" Madeira | 7 |
| Whitewater Hill Late Harvest Chardonnay | 14 |



SALT'S "SHAKERS" 5

A tiny treat from the bar. A mixture of whole milk, liqueurs & cordials create a variety of delectable delights.

Oatmeal Raisin Cookie - Frangelico/Sloe berry Liqueur

Mountain Milk - Leopold Bros. Three Pins Alpine Liqueur- "herbal flavor for the mountaineer in all of us"

Blackberries & Cream - Leopold Bros. Blackberry Liqueur

Mint Chocolate Chip - Rupleminze/Godiva Dark Chocolate

White Chocolate - Godiva White Chocolate

The Dude - Corretto Liqueur (Coffee/Vanilla)

Black Licorice Jelly Bean - Pastis

Spiced Chai - Dancing Pines Chai Liqueur

Double Shot - Dancing Pines Espresso Liqueur

Please ask about our liquor list for a full selection of single malts, brandies & cognacs.