



## CHEESE AND DESSERT

***Assorted Regional, Domestic and Imported Cheeses***  
*5 Cheeses, Bread, Sesame Crackers, Walnuts, Dried Fruits 14.*

***Belgian Chocolate Mousse\****  
*Hazelnut Tuile, Summer Berries*  
*Caramel, Chantilly*

***Victory Hill Goat Cheese Cake***  
*House-made Graham, Strawberries*  
*Candied Walnuts, Rhubarb*

***Cherry Bourbon Tart***  
*Degustation of Pistachio and Cherries*

***Warm Flourless Chocolate Cake\****  
*Chipotle-Cinnamon Chocolate Ganache, Molten Center, Mango*  
*“Burnt” Marshmallow, Coconut*

***Icebox\****  
*Chef’s Whim*

***Vanilla Bean Crème Brûlée\****  
*Poached Apricots, Macadamia Brittle*

***Trio of Sorbets or Ice Creams\****  
*Ask Your Server for Flavor Selection*

*Desserts 9.*

*\*Indicates gluten free*



OUR ICE CREAMS ARE MADE BY  
COZY COW DAIRY IN GREELEY  
AND SORBETS ARE MADE IN-HOUSE

*Desserts 9.*

## COFFEE AND TEA

*Our coffee beans are roasted for us weekly in small batches by Jackie's Java in Fort Collins and ground fresh daily. We offer many flavors of Two Leaves and a Bud Tea.*

## AFTER DINNER DRINKS

*Key Lime Pie Martini 9.  
Cherry Chocolate Martini 9.  
Lazzaroni Lemoncello 8.  
Espresso Martini 9.*

## PORT AND LATE HARVEST WINE

*Taylor Fladgate, 10 Year Tawny, Porto 7.  
Taylor Fladgate, 20 Year Tawny, Porto 12.  
Taylor Fladgate, 30 Year Tawny, Porto 20.  
Taylor Fladgate, 40 Year Tawny, Porto 30.  
Century of Fladgate Ports (1 ounce pour of each year) 40.  
Taylor Fladgate, LBV, 2009, Porto (WS #16) 15.  
Kracher, Auslese, Burgenland, Austria 14.  
Tirecul, Les Pins, Monbazillac, France, 2012 10.  
Boundary Breaks, Riesling Ice Wine, Finger Lakes, NY 8.  
Duckhorn, Late Harvest Sauvignon Blanc, Sonoma, CA, 2012 10.  
Royal Tokaji, 5 Puttonyos, Aszú, Hungary, 2009 18*

ASK ABOUT OUR COGNACS, SINGLE MALTS  
AND OTHER AFTER DINNER SELECTIONS