

DESSERT

Wine and Spirits are great accompaniments for all food. The following suggestions have been paired by flavor & texture to enhance their desserts, or create your own combinations from our list of libations on the reverse side of the menu.

Jimmy's Hot Fudge Sundae 11

vanilla, chocolate, coffee,
whipped cream, pistachios

Espresso Martini 12

MA Mas Amiel 2008 Grenache Dessert Wine 15

Colorado Cheesecake 11

goat cheese, raspberry glaze,
white chocolate covered marshmallows

Leopold Bros. Small Batch Whiskey 12

Chateau de Cosse 2010 Sauternes 15

Cookie Jar for the Table 11

seven chocolate chip cookies

Milk 2^{1/2}

Colorado Cherry

Layer Cake 11

pistachio cake, cherry brandy chantilly cream

Castarede Armagnac 18

Volcano Cake 11

hot fudge, vanilla ice cream

Flor de Cana 12yr Rum 12

Porto Barros 30yr Tawny Port 25

Small Batch Sorbet 11

prickly pear, mango, key lime

Selbach-Oster, Riesling Eiswein '07 Mosel 26

Veuve Clicquot "Yellow Label," Reims NV 22

Can't Decide? Try our

Sampler Platter 18

colorado cheesecake, chocolate chip cookies, volcano cake, vanilla ice cream