

BISTRO MENUS

Scrumptious Desserts



Elk Tracks Ice Cream Pie

Vanilla bean ice cream, Heath Bar crunch, Frangelica and toasted pecans on a chocolate chip crust.* — \$6

Yellowstone Peanut Butter Pie

A blend of peanut butter, coconut cream and chocolate sauce with apricot purée. — \$6

The BHB Crème Brulee

Enjoy this elegant classic baked custard with caramelized raw sugar and seasonal fruit. — \$6

Classic Cheesecake

With chantilly cream and seasonal berries — \$7

Bistro Dessert Sampler

A taste of three of our sweet specialties: The BHB crème brulee, pecan brownie with Jack Daniels sauce and yellowstone peanut butter pie. — \$8

Almond Spice Cake

Topped with wild berry sorbet served with mango puree and garnished with fresh berries. — \$6

Molten Chocolate Cake

Dark chocolate genoise cake with a chocolate truffle filling served warm with white chocolate anglaise sauce. — \$8

Dessert Drinks

BHB Coffee

Bailey's, Amaretto, Dark Crème de Cacao, coffee and whipped cream. — \$7.50

Irish Coffee

Jameson Irish Whiskey, coffee, sugar, whipped cream and topped with Dark Crème de Menthe. — \$7.50

Caramel Delight

Kahlua, Bacardi Vanilla, Tuaca, coffee, whipped cream and topped with caramel. — \$7.50

Nutty Irishman

Bailey's, Frangelico, Amaretto, coffee and whipped cream. — \$7.50

Chocotini

Stoli Vanilla, Dark Godiva Chocolate, White Crème de Cacao with half and half. Shaken and served in a chocolate lined martini glass. — \$8.50

Café Amaretto

Amaretto, Kahlua, coffee and whipped cream. — \$7.50

Taylor 10-Year Fladgate Port — \$7.00

Dow's LBV 2004 Port — \$8.50