



DESSERT

WHITE CHOCOLATE CHEESECAKE 14

SEASONAL COMPOTE, GRAHAM SABLE

TRADITIONAL ITALIAN CHOCOLATE TORTE 13 GF

ESPRESSO CREAM, NUT PRALINE, MERINGUE

WHITE WINE POACHED PEAR 13

GINGER CAKE, BERRY GEL

CANADIAN CHEESE 22

HOUSE MADE PRESERVES, DRY FRUIT, NUTS & SEEDS, ARTISAN CRACKERS

SPECIALTY COFFEE

OVERLANDER COFFEE 12

SAMBUCA, BAILEYS, COFFEE

WHIPPED CREAM

SCOTSMAN COFFEE 12

GRAND MACISH BLENDED, DRAMBUIE

COFFEE, WHIPPED CREAM

ROCKY ROULETTE 12

HERBAL CHARTREUSE, VANILLA LIQUOR

HOT CHOCOLATE

MOUNTAIN RESCUE 12

RUPERT'S CANADIAN WHISKEY

COFFEE LIQUOR, BREWED COFFEE

CAFFE MOCHA 5

CAFFE LATTE, CAFFE AMERICANO, CAPPUCINO 4.25

ESPRESSO 3

STEAMED MILK 4

HOT CHOCOLATE, HAZELNUT, VANILLA, CHAI

AFTER DINNER

ICE WINE 50ML

INNISKILLIN, NIAGARA 17

VIDAL, RIESLING, CAB FRANC

COGNACS 1oz

COURVOISIER V.S	8
CHATEAU DE MONTIFAUD V.S.	10
MERLET	10
HENNESSY V.S	12
HENNESSY V.S.O.P	16
POLI GRAPPA AMOROSA	13

PORT 2oz

TAYLOR 10YR TAWNY, PORTUGAL	10
TAYLOR 20YR TAWNY, PORTUGAL	15
MESSIAS COLHEITA 1995, PORTUGAL	20
DEERFIELD RANCH TAWNY, U.S.	22
FONSECA 2000 VINTAGE, PORTUGAL	24

Stone Peak Restaurant uses organic [reSIProcate](#) coffee from our friends at Canterbury Coffee please inform your server of any allergies or dietary restrictions. gluten free options are available, however our kitchen produces items that are not gluten free.