
DESSERTS

From our Executive Pastry Chef and full-service bakery, fresh and decadent house-made desserts. Menu items marked "FTC" feature foods from our UM Farm to College Program and include products from Montana farmers, ranchers, and food producers.

Fresh House-Made Cookies

\$8.50 per dozen

Sugar

Chocolate Chip

Gingersnap

Snickerdoodle

Peanut Butter

Fudge

Oatmeal Raisin

Coconut Macaroon

\$10.50 per dozen

Sugar Glazed "Griz"

"U" "M" Cookies

Sugar Glazed Montana Cookies

Brownies

Choose full size or demi-cut: one dozen full size \$14.00, one dozen demi-cut \$8.00

Assorted

Blondies

Macaroon

Fudge

Caramel

Cream Cheese Marbled

Toffee

Bars

Choose full size or demi-cut: one dozen full size \$14.00, one dozen demi-cut \$8.00

Assorted: A combination of all our bars.

Rice Krispy: The American classic.

Magic: Chocolate chips, walnuts, and coconut on a graham cracker crust.

Pumpkin: Traditional pumpkin bar topped with cream cheese frosting.

Lemon White Chocolate: Tangy lemon filling on a shortbread crust.

Princess Bar: Sweet fruit jam with streusel.

Peanut Butter and Jelly: Savory Peanut Butter and Sweet Jelly

Petite Cream Puffs

\$16.00 per dozen

A delicate pâte à choux filled with chocolate or vanilla cream.

One-Bite Tartlets*

\$18.00 per dozen. Bite sized, house-made, individual tarts.

Apple Crumb

Chocolate Pecan

Mixed Berry

Lemon

Flathead Cherry Frangipane (FTC)

*Gluten-Free available on request

SPECIALTY DESSERTS

One-Bite Cheesecakes

\$18.00 per dozen. Rich, creamy, and delightful.

Plain

Raspberry Marbled

Chocolate Marbled

Montana Huckleberry (FTC seasonal) \$19.00 per dozen.

Cupcakes

\$18.00 per dozen. Personalized for your special occasion. Specialty flavors available upon request.

Vanilla

Chocolate

Carrot

Red Velvet

French Macarons

\$20.00 per dozen. A traditional sweet meringue confection.

Raspberry

Lemon

Chocolate Caramel

Vanilla Almond

Hand-Crafted Truffles

\$20.00 per dozen. Perfectly balanced chocolate confections.

Milk Chocolate Citrus

White Chocolate Almond

Dark Chocolate Raspberry

Espresso

Pound Cake

\$2.50 per person. Rich pound cake served with berry compote and whipped cream.

Vanilla

Chocolate

Lemon Poppy Seed

Almond Brown Butter Cake

\$3.00 per person. Almond brown butter cake with Chantilly cream and fresh strawberries.

Tiramisu Cups

\$3.25 per person. Our version of the Italian dessert (literally, "lift me up") in individual cups.

Chocolate Flathead Cherry Cake

\$3.50 per person. Two divine layers of chocolate cake with decadent chocolate mousse filling.

Individual Tartlet

\$3.50 per person.

Chocolate Strawberry
Lemon Huckleberry
Blackberry Coconut Mousse
Raspberry Hazelnut Mousse
Pumpkin Pecan

Crème Brulee

\$3.00 per person. Sweet cream custard with a crisp, caramelized sugar crust. Classic vanilla bean with fresh berries.

Vegan Chocolate Cake

\$3.50 per person. Served with seasonal berries.

Individual Cheesecake

\$3.50 per person.

Turtle (chocolate, caramel, pecans)
Strawberry Citrus
Montana Huckleberry Swirl
Caramelized Apple and Walnut

Brioche Bread Pudding

\$3.50 per person.

Plain with caramel sauce
Apple Raisin
White Chocolate Cherry

Fruit Crisp

\$3.00 per person. Baked fruit with a sweet crumble topping.

Blueberry

Apple Huckleberry (FTC seasonal)

Strawberry Rhubarb

Cherry