

Desserts

Cheesecake

Creamy, Classic Cheesecake made with Philadelphia Cream Cheese, served with your choice of Chocolate, Caramel, or Raspberry Sauce. \$6.⁵⁰

Tiramisu Layer Cake

Layers of Vanilla Cake infused with Dark Roast Espresso Coffee, Creamy Mascarpone Mousse blended with Rich Coffee Liqueur, topped with White Fluffy Whipped Cream and Dark Chocolate Shavings. \$7.⁵⁰

Sticky Toffee Pudding Cake

Rich Buttery Toffee Sauce over a Cool, White Cloud of Whipped Cream and Layers of Dark Spiced Sponge Cake. \$7

Molten Chocolate Cake

Dark Chocolate Cake with a Delicious Chocolate Truffle Melted in the Center and Drizzled with Chocolate. \$6.⁵⁰

Kahlua Chocolate Toffee Mousse Cake

Golden Toffee Crunches Surrounded by a Rich Kahlua Chocolate Mousse Cake. \$7.⁵⁰

Chocolate Torte GF

Elegant and Timeless, a blend of Four Chocolates and finished with a Ganache Topping. Flourless and **Gluten Free**. \$6

Chocolate & White Chocolate Sponge Cake GF

Sponge Cake filled with a Belgian White Mousse and topped with Chocolate Ganache. \$7.²⁵

Seasonal Housemade Crème Brûlée

A Delicious Rich Custard topped with a Layer of Crispy Caramelized Sugar. \$6.95

Tillamook Ice Cream

Tillamook Vanilla or Huckleberry Ice Cream \$4.95

All desserts available a la mode \$2.25

After Dinner Aperitif

Thurston Wolfe, Touriga Nacional Port, Yakima Valley Dessert Wine, 2017 \$8

Specialty Drinks

Trinity Mules

Each of our Mules feature a double shot of liquor, Reed's Ginger Beer and fresh squeezed lime. Served on ice in a copper mug:

Irish (Jameson Whiskey) \$10

Kentucky (Maker's Mark Bourbon) \$10

London (Hendricks Gin) \$10

Mexican (Hornitos Tequila) \$9.⁵⁰

Moscow (Tito's Vodka) \$10

Strawberry Vanilla Mojito

A delicious twist on the classic mojito. Our signature Mojito is made with muddled lime and mint, Cruzan Vanilla Rum, soda water and topped with strawberry puree. Mixed and served tall. \$10

Grapefruit Rose Cosmopolitan

Sit back, relax and watch the world go by with our variation on the classic Cosmo. Made with Ketel One Botanicals Grapefruit-Rose Vodka, muddled lime, a splash of cranberry juice and Triple Sec. Served straight up. \$10

Cucumber-Mint Vodka Press

Refresh yourself on a hot day with our delicious take on a Presbyterian Cooler. Ketel One Botanicals Cucumber-Mint Vodka, muddled fresh cucumber, soda water and Sprite. Served over ice. \$10

Bacon Mary

Our popular Bloody Mary recipe served with Bacon Potato Vodka and garnished with a slice of Trinity's house seasoned bacon, olives, pickled asparagus and a celery salt rim. \$10

Sandpoint Lemonade

Lemonade and huckleberry, what's not to love? Made with 44 North Huckleberry Vodka, lemonade, and locally sourced Huckleberry Magic puree. Served tall with a lemon garnish. \$10

Luxardo Old Fashioned

This blend of Knob Creek Bourbon, bitters, housemade simple syrup, orange and the best imported Luxardo cherries create this irresistibly smooth classic cocktail. \$10

Silver Caddy Margarita

El Jimador 100% Agave Tequila, Triple Sec and sour, shaken and topped with float of Grand Marnier. Served on the rocks with a salt rimmed hurricane glass. \$10

Winter Warmers

Hot Buttered & Spiced Rum

This classic drink is served with Captain Morgan Spiced Rum and our hot buttered rum mix \$8.⁵⁰

TCB Hot Chocolate

There is nothing like a good cup of hot chocolate. Enjoy one with a shot of our featured liquors. Each cocktail is topped with whipped cream.

Almost Mocha (Hazelnut Espresso Vodka) \$9

Spiked Marshmallow (Pinnacle Whipped) \$8

Rumplesnuggle (Rumple Minze) \$8

Rum Choco (Rumchata) \$9

Peanut Butter Cup (Screwball PB Whiskey) \$9

Draft Beer

Pabst Blue Ribbon - Pabst Brewing Company,
Milwaukee, WI \$2.⁵⁰

Kokanee - Columbia Brewery, Creston, BC \$3.⁵⁰

No Li Porch Glow Amber Ale - No Li Brewing Co.,
Spokane, WA \$5

Elysian Space Dust - Elysian Brewing Co.,
Seattle, WA \$5

Mirror Pond Ale - Deschutes Brewing Co.,
Bend, OR \$5

Manny's Unfiltered Pale Ale - Georgetown
Brewing Company, Seattle, WA \$5

NOHO IPA - Mick Duff's Brewing Co.,
Sandpoint, ID \$5

Current Seltzer - Laughing Dog Brewing,
Sandpoint, ID \$5

Blue Moon - Blue Moon Brewing, Denver, CO \$4.⁵⁰

Utara Rotating Handle - Utara Brewing,
Sandpoint, ID \$5.⁵⁰

Moose Drool Brown Ale - Big Sky Brewing Co.,
Missoula, MT \$5

Gluten Free

Groundbreaker IPA 12oz. - Portland, OR \$5

Two Towns Bright Cider - Corvallis, OR \$4

White Claw Hard Seltzer - Lemon, Mango, Ruby
Grapefruit, Tangerine & Watermelon \$5

Bottled Beer

Imports

Stella Artois - Belgium \$3.⁷⁵

Corona - Mexico \$3.⁷⁵

Guinness - Ireland \$5

Heineken - Amsterdam \$3.⁷⁵

Micros

Deschutes Black Butte Porter - Bend, OR \$3.⁷⁵

Domestic - \$2.⁷⁵

Budweiser

Bud Light

Miller Lite

Coors Original

Coors Light

Michelob Ultra

Non-Alcoholic

Heinekin 0.0 \$3.⁵⁰

Reed's Ginger Beer \$3.⁷⁵

Liquor Selection

Cordials

Aperol

B&B

Bailey's

Campari

Chambord

Christian Brothers

Cointreau

Courvoisier

Drambuie

Godiva Chocolate

Goldschlager

Grand Marnier

Jagermeister

Kahlua

Midori Melon

Ouzo

Rumchata

Rumpleminz

Sambuca

Gin

Beefeater

Bombay Sapphire

Hendrick's

Tanqueray

Rum

Appleton Estate

Bacardi Light

Captain Morgan Spiced

Cruzan Vanilla

Gosling's Black Seal

Malibu Coconut

Mt. Gay

Myers

Scotch

Blends

Dewar's White Label

J&B

Johnnie Walker Black

Johnnie Walker Red

Johnnie Walker Blue

Single Malt

Balvenie - 12 year

Glenfiddich - 12 year

Glenlivet - 12 year

Oban - 14 year

Tequila

El Jimador 100% Agave

Don Julio Anejo

Hornitos Reposado

Jose Cuervo Gold

Patron Silver

Vodka

44 ° North Huckleberry
(GF)

Absolut

Bakon (GF)

Belvedere

Chopin (GF)

Crater Lake Espresso

Grey Goose (GF)

Ketel One

Ketel One Grapefruit Rose

Ketel One Cucumber Mint

Svedka

Svedka Citron

Svedka Clementine

Svedka Raspberry

Svedka Vanilla

Pinnacle Whipped

Stoli

Stoli Hot

Titos (GF)

Whiskey

Basil Hayden's

Bulleit Bourbon

Bulleit Rye Bourbon

Bushmills

Canadian Club

Chartreuse (Green)

Crown Royal

Fireball

Jack Daniel's

Jameson

Jim Beam

Knob Creek

Maker's Mark

Pendleton

Screwball PB

Seagram's 7

Seagram's VO