SMILING MOOSE
BAR & GRILL
ESTABLISHED 1986

2501 11th Avenue
Greeley, Colorado

518 West Laurel Street
Fort Collins, Colorado

1829 Highway 52 North
Rochester, Minnesota

3001 Hennepin Avenue South
Calhoun Square Uptown
Minneapolis, Minnesota
**APPETIZERS, STARTERS, MUNCHIES & SNACKS**

**BUFFALO WINGS**  
One Dozen 4.85  
Two Dozen 8.85

**DOM PERIGNON & WINGS**  
A bottle of Dom Perignon and one dozen Buffalo Wings. 125.00

**CHEESE NACHOS**  
A combination of Blue Corn and corn chips topped with melted Cheddar and Monterey Jack cheese and jalapeno peppers. Served with salsa. 5.75

**Mt. St. Clair Nachos**  
**Beef** 6.75  
**Chicken** 6.95  
Fresh corn chips topped with refried beans, moist, melted Cheddar and Monterey Jack cheese, diced tomatoes, shredded lettuce, jalapeno peppers, guacamole, and sour cream. Served with a side of salsa.

**KODIAK BEAR FEAST**  
A three tiered feast: filled with 3 Mini-Moose Burger Bites, Chips and Salsa, Cheese Garlic Bread, Marinara, Buffalo Wings, fresh chilled vegetables with Bleu Cheese dip, Onion Rings, and Peel’n’Eat Shrimp. 15.95

**PEEL & EAT SHRIMP**  
1/2 pound 6.95  
1 pound 12.75

**BASKET OF CHEESE FRIES**  
French Fries topped with melted Cheddar and Monterey Jack cheese. 4.25

**BURGUNDY CHEESE MUSHROOMS**  
A Bowl of sautéed button mushrooms, topped with a burgundy mushroom sauce and melted Cheddar and Monterey Jack cheese. Served with garlic toast. 5.65

**CHEESE & ARTICHOKE DIP**  
A combination of chopped artichoke hearts and cheeses, served with fresh vegetables and toasted French bread. 6.45

**SMOKED TURKEY QUESADILLA**  
A large grilled flour tortilla stuffed with Cheddar and Monterey Jack cheese, Pico de Gallo, and turkey. Served with salsa, guacamole, and sour cream. 5.45

**ONION RINGS**  
A basket heaped with onion rings, served with a side of salsa. 4.95

**CHEESE GARLIC TOAST**  
Toasted garlic French bread, topped with Parmesan, Cheddar, and Monterey Jack cheese. 4.75  
Half Order 2.35

**NORTH POLE SKINS**  
Bite size Idaho bakers fried until crisp. Loaded with melted Cheddar and Monterey Jack cheeses, and bacon bits. Served with sour cream and guacamole. 6.65

**DEEP FRIED VEGETABLES**  
A pound of assorted breaded vegetables, deep-fried. Served with Dill dip. 5.45

**FRESH VEGETABLE PLATTER**  
A hefty array of fresh vegetables. Served with Bleu Cheese and Dill dip. 8.75

**POPCORN SHRIMP**  
Just like at the movies, deep-fried popcorn shrimp and French fries. Served with cocktail sauce and lemon. 5.45

**BASKET OF CAJUN FRIES**  
A basket heaped full of French fries seasoned with Cajun spices. Served with Ranch dressing. 4.25

**EDMONTONS RIBS**  
Our famous slow cooked rib pieces. Served with Bar-B-Que sauce. 5.45

**ALA FRENCH FRIES**  
A basket of fries topped with:  
Cheese Sticks 5.45  
Onion Rings 5.45  
Chicken Fingers 5.75  
Calamari Rings 6.25  
served with Marinara.  
served with salsa.  
served with Bar-B-Que and Honey Mustard.  
served with Marinara.  
served with Ranch and Bleu Cheese.
**SALADS**

**CANADIAN TAVERN SALAD**
Toss this one yourself. Crisp lettuce greens, topped with Cheddar and Swiss cheese, smoked turkey, ham, tomatoes, cucumbers, broccoli, cauliflower, hard boiled egg, sliced black olives, and bacon bits.
For one 6.95  For two 13.45

**CASHEW CHICKEN SALAD**
Crisp greens topped with Cheddar and Monterey Jack cheese, sprouts, tomatoes, cucumbers, and cashew chicken salad.
We recommend our house Honey Mustard dressing.  7.25

**CHICKEN BREAST AVOCADO**
Crisp salad greens, topped with thinly sliced baked chicken breast, avocado slices, tomatoes, cucumbers, Cheddar and Monterey Jack cheese.  7.65

**SEAFOOD SALAD**
Crisp salad greens topped with alfalfa sprouts, shredded Cheddar and Monterey Jack cheese, a hefty portion of seafood salad, garnished with tomatoes, cucumbers, and black olives.  6.95

**CONFETTI PASTA SALAD**
Confetti spiral noodles mixed with a combination of garden vegetables, light Italian dressing, black olives, and fresh grated Parmesan cheese.  6.45

**TACO SALADS**
A giant tortilla shell piled high with mixed salad greens, meat, mixed cheeses, guacamole, sour cream, and topped with diced tomatoes and black olives. Garnished with salsa and fresh corn chips.
Spicy Taco Beef 6.95  Spicy Chicken 7.25

**FAJITA STEAK SALAD**
A large bowl of crisp salad greens, piled high with shredded Cheddar and Monterey Jack cheese, Pico de Gallo, thin sliced marinated Fajita steak served warm. Topped with sour cream, guacamole, and black olives. Garnished with chips and salsa.  6.45

**SPINACH SALAD**
Spinach Leaves topped with fresh Parmesan cheese, tomatoes, fresh sliced mushrooms and black olives, and bacon bits. Served with Hot Bacon dressing.  5.45

**DINNER SALAD**
Mixed salad greens with an array of fresh vegetables.  3.65

**FISH AND CHIPS**
Tasty North Sea Cod, breaded and deep fried. Served with French fries, lemon and tartar sauce.  6.75

**SOUP & SANDWICH**
Includes your choice of a B.L.T., Smoked Turkey, Roast Beef or Ham sandwich on fresh Sourdough bread with a hearty bowl of soup.  6.25
Soup & Half Sandwich  5.10
Soup & Salad  6.25
Salad & Sandwich  6.25
Soup De jour  Cup 1.95  Bowl 3.25
BURGERS

Your choice of French fries, baked beans, confetti pasta salad, or fresh vegetables and dill dip.

Fresh ground 10 ounce burgers cooked medium, served on a bun with all the trimmings.

MOOSE BURGER
Lettuce, tomatoes, pickles and onions. 5.55

CAPE BRENTON'S CHEESE BURGER
Your choice of Swiss, Cheddar, Monterey Jack, or Provolone cheese. 6.25

ALPINE BURGER
Melted Swiss and Cheddar cheese topped with bacon bits and scallions. 6.25

BLEU MOOSE BURGER
Melted Swiss cheese, topped with Bleu cheese dressing. 6.25

HICKORY BURGER
A zesty hickory sauce and melted Cheddar cheese. 6.25

VERDE BURGER
Guacamole and melted Swiss cheese. 6.25

BACON & CHEDDAR BURGER
Just like the name says. 6.25

BONSAI BURGER
Our Moose burger based on teriyaki and topped with melted Swiss cheese and pineapple slices. 6.25

PHILADELPHIA CHEESE BURGER
Melted Provolone cheese, topped with sautéed onions and green peppers. 6.25

ONION BURGER
Lots of sautéed onions and melted Swiss cheese. 6.25

BUFFALO BURGER
Charbroiled 10 ounce ground buffalo patty served with lettuce, tomatoes, pickles, and onions. 6.95

MUSHROOM BURGER
Melted Swiss cheese, sautéed mushrooms and sour cream. 6.25

BAR-B-QUE BACON & CHEDDAR
Just like the name says. 6.25

CALIFORNIA BURGER
Fresh avocado slices and alfalfa sprouts with melted Cheddar cheese. 6.25

GOURMET BURGER
A unique blend of sour cream, artichoke hearts, Parmesan cheese topped with black olives. 6.25

CAJUN BURGER
Seasoned with cajun spices, topped with Bleu Cheese dressing. 6.25

SWISS & BACON BURGER
Just like the name says. 6.25

JALAPENO BURGER
Melted mixed cheeses with jalapeno slices. 6.25

BURGUNDY MUSHROOM BURGER
Our Moose burger topped with Cheddar and Monterey Jack cheese, smothered in Burgundy Mushroom sauce. 6.25

ALBERTA BURGER
Topped with Canadian bacon and mixed Swiss cheese. 6.25

DURKEE BURGER
Durkee's hot sauce and Bleu Cheese dressing. 6.25

POLAR BEAR BIG BURGER
Moose Burger with 20 ounces of ground beef. 7.95
**SANDWICHES**

Served with your choice of French fries, baked beans, confetti pasta salad, or fresh vegetables and dill dip.

**ULTIMATE BLT**
Crisp bacon, avocado slices, tomatoes, sprouts, and mayonnaise.
Served on Sour Dough toast. 6.35

**SMOKED TURKEY & CHEDDAR**
Sliced turkey on grilled Sour dough bread with melted Cheddar cheese.
Served with Thousand Island dressing. 5.95

**NOVA SCOTIA DIP**
Crisp bacon, roast beef, and melted Provolone cheese in a French loaf.
Served Au Jus. 5.95

**NORTHERN CLUB**
Smoked turkey, bacon, lettuce, tomatoes, and mayonnaise between three slices of Sour Dough toast. 6.95

**PHILLY CHEESE STEAK**
Roast beef topped with grilled onions, green peppers, and melted Provolone cheese. Served in a French roll. 6.25

**BEEF &cheddar**
Sliced roast beef on grilled Sour Dough with melted Cheddar cheese, served with creamy horseradish. 6.45

**TRIPLE DECKER REUBEN**
Grilled Rye bread with corned beef, Swiss cheese, sauerkraut, served with Thousand Island dressing. 6.65

**PAUL BUNYAN’S SLICED HAM & CHEESE**
Sliced ham, sautéed onions and green peppers topped with Provolone cheese, served in a French roll. 5.95

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**WRANGLER’S BAR-B-QUE**
Bar-B-Que roast beef, shredded lettuce, Cheddar and Monterey Jack cheese, served in a toasted French roll. 5.95

**DUKE STEAK SANDWICH**
A juicy steak charbroiled to order, served in a French loaf with onions, lettuce, and tomatoes. 7.25

**PATTY MELT**
Ten ounce seasoned hamburger patty, grilled onions, and melted Cheddar cheese served on grilled Rye. 5.95

**CHICKEN CASHEW MELT**
Chicken Cashew, sliced tomatoes, and sprouts served open faced on toasted English muffin halves, topped with melted Cheddar and Monterey Jack cheese. 6.45

**SMOKED TURKEY MELT**
Smoked turkey, sliced tomatoes, and sprouts piled high on toasted Sour Dough. Topped with melted Cheddar and Monterey Jack cheese, served with Thousand Island dressing. 6.45

**SEAFOOD SALAD MELT**
Seafood salad, sliced tomatoes, and sprouts served open faced on toasted English muffin halves, topped with melted Cheddar and Monterey Jack cheese. 6.75

**LUMBERJACK’S DIP**
A ten ounce seasoned hamburger patty served in a French loaf, with Cheddar cheese and your choice of Bar-B-Que or Au Jus. 6.45

**IRON ORE MELT**
Lightly marinated charbroiled steak strips and burgundy mushroom sauce served on grilled Sourdough bread. Topped with melted Cheddar and Monterey Jack cheese and sour cream. 6.45

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**STUFFED BAKERS**

All stuffed bakers are served with a garden salad.

**VEGGIE STUFFER**
An array of fresh sautéed broccoli, cauliflower, mushrooms, green peppers and onions, topped with melted Cheddar and Monterey Jack cheese. 6.45

**THE QUEEN’S STUFFER**
Sliced roast beef, grilled with onions and green peppers, topped with melted Provolone cheese. 7.25

**STONY LAKE STUFFER**
Filled with spicy taco beef and topped with melted Cheddar and Monterey Jack cheese and sour cream. 6.95

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**THE CHICKEN PROGRAM**

**BAR-B-Q CHICKEN SANDWICH**
Charbroiled with bar-b-q sauce and topped with sautéed onions, Cheddar and Monterey Jack cheese. 6.25

**CRAZEN CAJUN SANDWICH**
Cajun seasoned boneless chicken breast served with Blue Cheese dressing. 6.25

**MACKEE’S SANDWICH**
Charbroiled with sliced green chilies, melted Monterey Jack cheese with lettuce and tomatoes. 6.25

**THE NIAGARA**
Charbroiled, topped with marinara sauce and fresh Parmesan cheese. 6.25

**HAWAIIAN SANDWICH**
Marinated in teriyaki sauce, topped with melted Swiss cheese, pineapple slices, lettuce and tomatoes. 6.25

**NEW BRUNSWICK SANDWICH**
Charbroiled with sliced grilled baked ham, melted Swiss cheese, lettuce and tomatoes. 6.25

**O & P Chicken**
Sautéed onions and green peppers with melted Provolone cheese. 6.25

**NEW YORK CHICKEN SANDWICH**
Durkee’s hot sauce and Blue Cheese dressing, served with lettuce and tomatoes. 6.25

**SAN DIEGO CHICKEN**
Topped with alfalfa sprouts, tomatoes, crisp bacon, avocado slices, and melted Swiss cheese. 6.25

**HICKORY BACON & CHEDDAR**
Topped with crisp bacon, bar-b-q sauce, and melted Cheddar cheese. 6.25

**TRAPPERS CHICKEN SANDWICH**
Charbroiled and smothered with a mixture of sour cream, artichoke hearts, and Parmesan cheese. Topped with black olives. 6.25

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**CANADIAN CHICKEN MELT**
A teriyaki marinated breast, charbroiled with Canadian bacon topped with melted Swiss cheese. Served with lettuce, tomatoes, and Honey Mustard dressing. 6.45
PASTA

We make our own pasta daily, featuring Spaghetti, Linguini, or Fettuccine. Your favorite pasta is then topped by a trip to our pasta bar where you can sample one of our standard sauces; Marinara, Bolognese, or Clam sauce, or try our sauce of the day. $8.25

The Pasta Bar includes a large house salad and fresh bread sticks.

CHEESE GARLIC TOAST
4.75
Toasted garlic French bread, topped with Parmesan, Cheddar, and Monterey Jack cheese.
Half Order 2.35

CHEESE STUFFED MEATBALLS (3) 2.25

ITALIAN SAUSAGE 2.25

PASTA SPECIALTY SAUCES

Our Featured Sauce may include:

MARINARA
Traditional tomato based sauce with Italian spices.

BOLOGNESA
Tomato based sauce with Italian sausage, ground beef, and Italian spices.

RED CLAM SAUCE
Tomato based sauce with clams, onions, sherry, and Italian spices.

WHITE CLAM SAUCE
White cream based sauce with clams, onions, Parmesan cheese, and Italian spices.

ALFREDO SAUCE
Cream based sauce with Parmesan, Romano, Mozzarella, and Swiss cheese.

Ratatouille Sauce
Onions, green peppers, zucchini, eggplant, Italian spices and Parmesan and Romano cheese.

CHICKEN TTETRAZINI SAUCE
Chicken, mushrooms, onions, and sherry in a chicken cream based sauce.

 Bleu Cheese Sauce
Cream based sauce thick with Bleu cheese.

Marchand de Vin Sauce
Demi-glazed sauce with onions, mushrooms, and ham.

CHICKEN SAUCE
Chicken based cream sauce with chicken, mushrooms, and Italian spices.

ROMANO SAUCE
Cream based sauce with Proscutto ham and Romano cheese.

FLORENTINE SAUCE
Cream based sauce thick with spinach.

ARTICHOKE SAUCE
Chicken based cream sauce with artichokes and onions.

PROSCUTTO HAM AND MUSHROOM SAUCE
Onions, mushrooms, and ham in a cream based sauce.

DINNER ENTRES

Served with your choice of French fries, baked potato or fettuccine and a large house salad and fresh baked bread sticks.

SEAFOOD

Walleye Pike
A fillet of Walleye Pike flame-broiled and topped with a seasoned garlic butter. 14.45

Deep Fried Shrimp
Gulf shrimp lightly breaded and deep fried. 12.65

Tuna Steak
Tender charbroiled tuna steak brushed with lemon and garlic butter. 10.50

Swordfish
Charbroiled filet of Swordfish. 11.95

Pacific Snapper
Broiled Snapper fillet brushed with lemon and garlic butter. 9.45

Bar-B-Q Pork Ribs
A hearty portion of our famous Rack Attack ribs, served with a side of baked beans. 14.45

STEAK & SHRIMP
A tender steak flame broiled, with deep fried gulf shrimp. 12.65

CHICKEN

Teriyaki Chicken
Two boneless breast of chicken marinated in a tangy Teriyaki sauce. Charbroiled and served with grilled pineapple slices. Served with a side of Teriyaki sauce. 9.25

Royal Mountains Chicken
Two tender charbroiled chicken breasts, topped with diced green chilies, melted Jack cheese, served with refried beans and your choice of green chili or salsa. 14.95

Cambray's Caribou Chicken
Two charbroiled chicken breasts topped with grilled tomato slices, melted Monterrey Jack cheese, and avocado slices. 9.25

STEAKS

Top Sirloin 10 oz. 11.95
T-Bone 16 oz. 12.95
Rib Eye 8 oz. 11.25
New York 12 oz. 14.95
Ho-Man Kansas Strip 20 oz. 17.95

Smothered Steak
Tender steak charbroiled with sauteed onions and green peppers, topped with Burgundy Mushroom sauce and Provolone cheese. 11.45
**FAJITAS**

**FAJITAS FOR ONE**
8.45
A sizzling platter of lightly marinated and charbroiled steak or chicken strips with grilled onions, green peppers, and tomatoes. Served with flour tortillas, guacamole, mixed cheeses, shredded lettuce, sour cream, Pico de Gallo, salsa, and refried beans.

**FAJITAS FOR TWO**
15.95
Beef, chicken, or combination.

**CAJUN FAJITAS**
Beef or chicken seasoned with cajun spices.
For One 9.45
Beef or chicken
For Two 16.95
Beef, chicken, or combination.

**SOUTHWESTERN FLAIR**
Served with your choice of salsa or green chili.

**BURRITOS**
A large flour tortilla filled with meat, cheese, onions, and sour cream. Served with guacamole, sour cream, lettuce, tomatoes and topped with melted Cheddar and Monterey Jack cheese.
Spicy Taco Beef & Bean 9.95
Spicy Chicken 7.25

**CHICKEN CHIMICHANGA**
A large flour tortilla stuffed with spicy chicken and shredded Cheddar and Monterey Jack cheese, deep fried until crisp. Served with lettuce, tomato, guacamole, sour cream, refried beans. Topped with melted Cheddar and Monterey Jack cheese. 7.45

**SATURDAY & SUNDAY BREAKFAST**
Served 9:00 A.M. to 1:00 P.M. every weekend in addition to our regular menu.
Go ahead and graze on one or every bar for 7.45. Kids 4.45.

**CREATE YOUR OWN OMELETTE BAR**
Select any of our omelette toppings or fillings to create the kind of omelet you want, and watch our chef prepare it for you.

**BELGIAN WAFFLE BAR**
Top your Belgian waffle with your choice of fresh fruits, syrups, and toppings.

**BREAKFAST BAR**
Specialty and traditional dishes to choose from.

**FRESH FRUIT AND JUICE BAR**
Seasonal sliced fresh fruit and juices.

**BLOODY MARY BAR**
Take your souvenir glass to the Bloody Mary Bar and create a Bloody Mary Drink. Choose from: Absolut Vodka, Smirnoff, Stoli. 4.25

**DESSERTS**

**PEPPERMINT PIE**
Layers of Vanilla and Peppermint on a chocolate graham cracker crust. Smothered with hot fudge.

**CANADIAN CARAMEL APPLE**
Layers of Vanilla and Caramel Ice Cream on a crisp walnut crust, smothered with a caramel nut sauce.

**YUKON APPLE CRISP**
A bowl heaped with our homemade apple crisp topped with Vanilla ice cream.

**CHOCOLATE CALORIES**
A large chocolate fudge nut brownie served warm, piled high with chocolate ice cream and topped with hot fudge and whipped cream. 4.25

**CHOCOLATE MOOSE MOUSSE**
3.25

**CHEESE CAKE**
Flavor of the day. 3.55

**ICE CREAM**
Chocolate, vanilla, peppermint, or coffee. Per Scoop 1.75
SUMMER'S SLOW SIPPERS $4.25
LONG ISLAND ICE TEA Get ready. Gin, Vodka, Rum, Triple Sec, Sweet 'n Sour and a splash of coke.
LONG BEACH TEA No coke, cranberry.
TEXAS TEA Made with Midori.
MOOSE TEA No coke, orange and pineapple.
MOOSEBERRY Creme De Cassis, Amaretto, Melon, and pineapple juice.
BANANA SPLIT Light Cocoa, Banana Liqueur, strawberries, coconut, and pineapple topped with whipped cream.
BEECH WHAMMI Vodka, Rum, Amaretto, Banana Liqueur, Cream de Noyaux, orange and pineapple juice.
CAPN CARIBOUS CRANAPPLE CODDER Vodka, Apple Schnapps, lime, and cranberry juice.
BAHAMA MAMA Rum, orange and pineapple juice, with a float of Meyers.
BEACHCOMBER Rum, CoCo Rum, coconut, pineapple juice and grenadine.
ROCHESTER MADRAS Vodka, Raspberry Liqueur, cranberry juice, and splash of grapefruit.
ROYAL MOUNTIES SUMMER HUMMER It's their favorite - Vodka, orange juice, with 7-up.
HAWAIIAN STARFISH Rum, pineapple juice and Blue Curaçao.
CANADIAN SUNSET Peach Schnapps, Blueberry Schnapps, orange and pineapple juice and a touch of grenadine.
BLOODY MARY A tasty moose recipe made with clamato juice, garnished with shrimp and a shot of Smiling Moose Draft beer.

FRUIT DAISYQUIRIES $4.25
Strawberry Raspberry Pina Colada
Strawberry Banana Melon Peach

ICE CREAM DRINKS $4.50
BLUEBERRIES & CREAM Blueberry Schnapps, Irish Cream, coconut and Vanilla ice cream.
ROOTBEER FLOAT Just like the old drive-in days, well it's close. White Cream de Cocos, Galliano, a splash of coke and lots of Vanilla ice cream.

MOOSE TANKS
SHARK TANK $6.95
A liter of lemonade, Vodka, and a shark full of grenadine. You keep the shark.
SANGRIA TANK $5.95
An authentic Canadian and Spanish recipe, Burgundy wine, Triple Sec, Brandy, and 7-up, with chopped fresh fruit.
GATOR TANK $6.95
A Moose original, a liter of lemonade, Rum, melon liquor, sprite and a gator full of Blue Curaçao. You keep the gator.

MT. LOA MUSKOZ $7.25
(for 2 persons)
An ancient Canadian drink, served in a festive communal bowl. Rum's, Melon Liqueur, and exotic mountain fruit juices.

NON-ALCOHOLIC DRINKS $3.25
Nada Colada Virgin Daiquiries Virgin Mary

Margarita Club
ABOUT THE CLUB
The club is designed for the true Mexico Sun Lover. Everyone knows what goes with Mexico: Margaritas, laying on the beach, Margaritas, a FREE TRIP there, Margaritas, FREE HOTEL ACCOMMATIONS. Margaritas, a little SPENDING MONEY and Margaritas!

Win a FREE TRIP to MEXICO
Ask for your contest details. No purchase necessary - just be here.

Margarita Club in the Restaurant and Lounge every Sunday & Monday 11:00 AM TO CLOSE

Shot Menu
SMILING MOOSE'S FAMOUS ROOT BEER BARREL
Made with Smiling Moose Draft Beer and a shot of Root Beer Schnapps


ALL SHOTS $2.95
17. PURPLE HOOCHER
28. PRAIRIE FIRE
29. SAND IN YOUR PACK
30. CHOCOLATE COVERED CHERRY
31. MUSCLE RELAXER
32. STOP LIGHT
33. KILLER KOOL-AID
34. TRUSSLE MUSCLE
35. TEQUILA KAMI
36. JUNIOR MINT
37. BLOODY BRAIN
38. DOLL RAZOR
39. MEISTER MELTDOWN
40. WAVE
41. U-2
42. MOOSE MILK
43. NITRO CHARGE
44. TURBO
45. HONEYCOMB
46. PEACH PIRATE
47. JAW BREAKER
48. BACK SPASM
49. FLINTSTONE
50. WATERMELON

JELLO SHOTS $1.00
Ask for flavor of the week.

SYRINGE SHOTS $2.00
Get a mouthful of a KamaZizi and keep the syringe.

WINTER WARMERS $4.25
BLONDE BOMBERS BEAR TRAP
Head for the hills! Tia Maria, Bailey's, Gran Marnier, and coffee, topped with whipped cream.

THE SNUGGLER
For snuggleseverywhere! Hot cocoa and Peppermint Schnapps, topped with whipped cream.

KEOKA COFFEE
The one and only! Brandy, Kahlua, Dark Creme De Cocos, coffee, and whipped cream.

HOT BUTTERED RUM
The Smiling Moose's own recipe makes this seasonal favorite especially delicious.

IRISH COFFEE
Irish whiskey, a touch of sugar, and coffee, topped with whipped cream and a dash of Irish Cream.

MOOSE A LA MODE
Chocolate ice cream, Irish Cream, Green Creme De Menthe, and coffee.

CAFE CAPE COLUMBIA
The Royal Mounties favorite! Gran Marnier, Tia Maria, Dutch Creme De Cocos, coffee, and whipped cream.

NUTTY CANADIAN
Bailey's, Hazelnut Liqueur, coffee, and whipped cream.

SPANISH COFFEE
1 cup Rum, Coffee Liqueur, coffee, topped with whipped cream.