



## Dessert & Drink Pairings

### **Cheesecake with Fresh Organic Berries \$8**

*Creamy, rich, and classic—perfect with wines that cut through or meld with the decadence, or beers that add a fruity twist.*

**Wine Pairings:** Sandeman Old Tawny Porto (10- or 20-year), Settlement Sauvignon Blanc

**Beer Pairings:** Lindeman's Framboise (Raspberry Lambic), Duvel Belgian Golden Ale

### **Key Lime Pie \$8**

*Bright, tangy, and refreshing—pairs beautifully with bubbly and light beers.*

**Wine Pairings:** Gruet Brut Rosé, Honey Bubbles Aprarkling Moscato, Rustenberg Chenin Blanc

**Beer Pairings:** Hi-Wire Lager, Highland Daycation Kolsch

### **Chocolate Tuxedo Bombe \$10**

*Rich chocolate meets a smooth mousse center—perfect with bold reds or deep, complex beers.*

**Wine Pairings:** Immortal Zin, Quilt Cabernet Sauvignon

**Beer Pairings:** Lazy Hiker Wesser Evil Porter, Chimay Blue Trappist Ale

### **3 Truffles \$8**

*Ask your server for this week's flavor and wine & beer pairings*