


12.21
AT MFP

DESSERT \$8

TRES LECHES

Topped with Strawberries

BREAD PUDDING

*Served Warm with Ice Cream & Salted
Caramel Whiskey Sauce*

CHOCOLATE MOLTEN LAVA

*Served Warm with Ice Cream
& Salted Pretzels*

PAUL'S RICOTTA CHEESE

Strawberry Vanilla Coulis

GOURMET ICE CREAM

Inquire with Server for Flavor Assortment

WINE

SPARKLING

*Pommery Champagne, NV, France \$18
Chandon Rose, NV, California \$10*

WHITE

*Donini, Pinot Grigio, Italy, 2018 \$10
Les Grande Vignes, Sauvignon Blanc, France, 2016 \$14
13 Celsius, Sauvignon Blanc, 2018 \$14
Benziger, Chardonnay, Washington State, 2017 \$15
Milbrandt, Chardonnay, Washington State, 2018 \$12*

RED

*Les Grande Vignes, Pinot Noir, France, 2016 \$14
Imagery, Pinot Noir, California 2018 \$15
Envy Fol, Merlot, France, 2015 \$14
Clos Pons Jan Petit, Syrah, Spain, 2016 \$12
Joel Gott, Cabernet Sauvignon, California, 2017 \$16*

COCKTAILS \$13

HOLLY GO LIGHTLY

Vodka, Aperol, Citrus Triple Sec

BLOOD ORANGE MARGARITA

Tequila, Citrus, Blood Orange

BOULEVARDIER

Rye, Campari, Red Vermouth

THE SALTY ROAD

Dark Rum, Grey Fruit, Elderflower

**EAST INDIA TRADING
COMPANY**

Gin, Cucumber Ginger Syrup, Citrus

BEER

DOMESTIC \$6

*Blue Moon Wheat
Heineken
Budweiser
Bud Light*

DRAFT GLASS \$6

1L DRAFT PITCHER \$12

*Delirium Tremens
Firestone Coconut Merlin Stout
Garvies Point Motueka IPA
Garvies Point Battalion 5 Pilsner
Dogfish Head Pale Ale*

IMPORTED \$8

*Narragansett Lager
Dogfish Head Namaste White*