

# WINE



# MENU

## White

2017 Dr. L Riesling (Germany).....	\$7.95/Glass   \$32/Bottle
2018 Tommasi Pinot Grigio (Italy).....	\$7.95/Glass   \$32/Bottle
2017 Decoy Sauvignon Blanc (Sonoma).....	\$8.95/Glass   \$36/Bottle
2017 Cline Chardonnay (Sonoma).....	\$8.95/Glass   \$36/Bottle
2017 Ponzi Pinot Gris (Willamette Valley).....	\$39/Bottle
2017 Mohua Sauvignon Blanc (New Zealand).....	\$36/Bottle
2017 Frog's Leap Sauvignon Blanc (Napa).....	\$49/Bottle
2016 Duckhorn Chardonnay (Napa).....	\$49/Bottle

## Red

2016 Les Volets Pinot Noir (France).....	\$7.95/Glass   \$32/Bottle
2017 Cline Old Vine Zinfandel (Sonoma).....	\$8.95/Glass   \$36/Bottle
2017 TintoNegro Malbec (Argentina).....	\$8.95/Glass   \$36/Bottle
2016 Lyeth Cabernet Sauvignon (California).....	\$9.95/Glass   \$39/Bottle
2016 Argyle Reserve Pinot Noir (Willamette Valley).....	\$49/Bottle
2016 Ridge Three Valleys Zinfandel (Sonoma).....	\$54/Bottle
2015 Novelty Hill Cabernet Sauvignon (Washington).....	\$49/Bottle
2015 Miner Emily's Cuvee Cabernet Sauvignon (Napa).....	\$69/Bottle

## Rosé & Sparkling

Prosecco Blu (Italy).....	\$7.95/Glass \$36/Bottle
2017 Chateau L'Ermitage Rosé (France).....	\$7.95/Glass \$32/Bottle

# BEER



# MENU

**Lonely Blonde Ale – \$5**  
Fulton Brewing Co.  
Minneapolis, MN  
4.8% ABV

**Devil's Kettle IPA – \$5**  
Voyageur Brewing Co.  
Grand Marais, MN  
6.8% ABV

**Castle Cream Ale – \$5**  
Castle Danger Brewing Co.  
Two Harbors, MN  
5.5% ABV

**Black Ale (Porter) – \$5**  
Bent Paddle Brewing Co.  
Duluth, MN  
6.0% ABV

**Crisp Apple Hard Cider – \$5**  
Angry Orchard  
5% ABV

## HOMEMADE DESSERTS

### **Chocolate Bavarian Cream Torte**

*A Naniboujou favorite – chocolate layered cake with a chocolate ganache and crème filling. – \$8*

*Ala Mode (Add \$1)*

### **Fruit Cobbler with Cinnamon Ice Cream**

*Fruit filling topped with a sweet biscuit, warmed and served with cinnamon ice cream. Ask your server for the flavor of the day. – \$7*

### **Danish Cream with Blackberry Topping**

*One of Naniboujou's signature desserts. A creamy custard served with a blackberry sauce. – \$7*

### **Hot Fudge Rum Sundae**

*Classic vanilla ice cream topped with Naniboujou's own rich, hot fudge rum sauce, whipped cream and a strawberry on top. You will be back for more! – \$8*

### **Cheesecake**

*The tried and true cheesecake, a Suzie Wallace classic. Ask your server for the flavor of the day. – \$8*

### **Cranberry-Raspberry Sorbet**

*Enjoy our homemade sorbet with a shortbread cookie dipped in chocolate. – \$7*

### **Flourless Chocolate Cake**

*Decadent Belgian chocolate cake, naturally gluten free! – \$7*