



Sweets

Vanilla Crème Brulee with Seasonal Berries
\$16

Seasonal Fruit Cobbler with Granola Crunch Crust
& Vanilla Crème Fraiche Ice Cream
\$16

Chocolate Lava Cake
Raspberry Coulis, Crème Anglaise
\$18

*please allow 25 minutes for preparation

Trio of Homemade Wine Country Sorbets or Ice Creams
\$16

Hot Fudge Ice Cream Sundae
Vanilla Ice Cream, Homemade Chocolate Fudge,
Toasted Almonds, Whipped Cream and a Cherry
\$15



Ultimate Chocolate Martini \$16
Vanilla Vodka, Creme de Cocoa, Godiva White,
Chocolate Syrup and Cream

Port & Dessert Wines by the Glass

Claiborne & Churchill "Douce Amie"
Orange Muscat, Central Coast NV \$14

Opolo Tryst, Paso Robles NV \$15

Peachy Canyon, Zinfandel Port NV \$15

Barton & Gustier Sauternes, France '18 \$28

Inniskillin Pearl Vidal Ice Wine, Canada '21 \$46

Taylor Fladgate 10 Year Aged Tawny Porto \$22

Dow's Trademark Reserve Porto NV \$18

Dow's Late Bottled Vintage Porto \$'16 \$22

Taylor Fladgate 20 Year Aged Tawny Port \$28

Dow's 20 Year Aged Tawny \$28

Koberl at Blue
11.22.24



Wine Country Dining
in Downtown S.L.O.