

## HOUSEMADE DESSERT

### CRÈME BRULÉE

*silky baked custard, caramelized sugar,  
ginger snap cookie 10*

suggested pairings:

Franciscan Chardonnay 9 | High West American Prairie Bourbon 16

### BRISTOL BLACKOUT CAKE

*coffee soaked chocolate cake, chocolate mousse filling,  
chocolate buttercream, ganache, Oreo crumbs 10*

suggested pairings:

Heron Hill Eclipse Red 9 | Larceny Old Fashioned 15

### CHOCOLATE MOLTEN LAVA CAKE

*warm chocolate cake, molten chocolate center,  
vanilla ice cream 10*

suggested pairings:

Mionetto Prosecco 9 | Grand Marnier 14

*prepared by Bristol Harbour's  
Pastry Chef Paul Piorkowski*

*We are a cashless venue  
Visa, MasterCard, Discover &  
American Express are accepted*

**BRISTOL  
HARBOUR**

*If you wish to leave a tip,  
it must be paid by  
credit or debit card*

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### STRAWBERRY MOUSSE CAKE

*white cake layers, strawberry mousse,  
whipped icing 10*

suggested pairings:

Boundary Breaks Rosé 10 | Patron Margarita 10

### BERRY SHORTCAKE

*fresh berries, whipped cream,  
caramelized biscuit 10*

suggested pairings:

Boundary Breaks Oaked Cab Franc 11 | Disaronno Amaretto 14

### PASSION FRUIT TART

*short dough shell, passion fruit custard,  
meringue dots 10*

suggested pairings:

Heron Hill Semi-Dry Riesling 9 | Paul Masson VSOP Brandy 14

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