

DESSERTS

CK CHOCOLATE CAKE 10

three layers of chocolate cake,
chocolate swiss meringue buttercream
chocolate ganache, seasonal house
made fruit preserves

CREAMSICLE CHEESECAKE 10

souffle style cheesecake, almond butter
cookie crust, burnt orange caramel and
orange garnish (gluten free)

CEREAL MILK ICE CREAM 9

vanilla ice cream whipped with honey
& cinnamon topped with sugar and
cinnamon, toasted cornflake crust and
blueberry bourbon reduction

SORBET 5

seasonal sorbet made
with fresh fruit and agave

ROTATING DESSERT SPECIALS

Proudly serving coffee
and espresso from
Java Estates Roastery!

Rev 11-5-21

414 Arboretum Drive. #130
(910) 406-5050
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WINE

ROSE/SPARKLING

grenache blend 9/36

temperanillo 12/42

pinot noir 14/46

sparkling rose segura viudas split 10

brut rose calvet, bordeaux, france 46

pinot blanc brut keuntz-bas, alsace france 56

champagne veuve clicquot, reims, france 80

WHITE

reisling 9/36

chenin blanc 10/38

pinot grigio 11/40

house chardonnay 11/40

sauv blanc 12/42

chardonnay 14/46

pinot grigio borghese, dolomites IGT, italy 46

chardonnay bernier, loire valley IGP, 2019 46

malvasia verbo, venosa IGP, italy 46

albarino burgans, rias baixas, spain 46

grenache blend lafage, cotes catalanes 46

sancerre les glories, france, 2018 48

gewurztraminer gundlach bundschu, sonoma, CA 48

chardonnay wente, central coast, CA 48

RED

montepulciano 9/36

pinot noir 10/38

red blend 10/38

cab sauv 11/40

cab franc 12/42

malbec 12/42

cab sauv 14/46

nebbiolo bricco magno, langhe, italy 48

carmenere vina las ninas reserva, chile, 2017 48

priorat black slate, escaladei DOQ, spain 50

cab sauv beringer knights valley, sonoma CA, 2018 62

chateauneuf du pape domaine la boutiniere, 2018 82

barolo piero benevelli, di monforte DOCG, 2016 110

cab sauv caymus, vineyards, napa valley, 2019 150

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