

BEN D. BOLLINGER'S



## APPETIZERS

Please order all appetizers before 7:30 PM.

### Turkey Lahvosh Pinwheels \$9.95

Fresh turkey salad layered on soft Lahvosh bread then rolled and sliced into six pinwheels.

### Papa B's Southwestern Melon Ball Salad \$9.95

Honeydew, cantaloupe, and watermelon, with cilantro, jalapeño chilis and bermuda onions.

## DESSERTS

### Pavilion Berry Sundae \$9.95

Assorted berry ice cream with fresh strawberries, blueberries, and raspberries, served in a filo almond cup drizzled with chocolate sauce.

### Peach Pavilion Sundae \$9.95

White peach ice cream with sun-dried peaches served in a filo almond pastry shell and drizzled with chocolate sauce.

### Heavenly Lutheran Ladies Lemon Cheesecake Clouds \$9.95

Cheesecake and lemon curd served in a crispy filo dough shell and topped with whipped cream. Winner of the Candlelight Pavilion Dessert Cook-Off. *(Created by Rose Versage)*

### PB and J "Sandwich" \$9.95

Peanut butter ice cream with strawberry sorbet sandwiched between butter cookies, with strawberry reduction drizzle.

### Tres Fresas \$9.95

Strawberry ice cream covered in fresh strawberries, drizzled with a strawberry reduction and placed on a bed of chocolate terrine triangles.

### Peanut Butter Ice Cream \$9.50

Served with chocolate terrine.

# SUMMER CONCERT SERIES

### Baked Brie \$9.95

Brie cheese wrapped in a flaky puff pastry. Served with French bread.

### Smoked Salmon Cheesecake \$11.95

Smoked salmon layered in cheesecake with fresh dill and a toasted French bread crust. Served with Lahvosh hearts.

### Charcuterie Plate \$18.95

An assortment of cheese, fruit, salami, and crackers. Serves two.

### Southern Bread Pudding \$9.95

Served with warm Jack Daniels sauce. *Must pre-order for intermission.*

### Chocolate Bundt \$9.95

Moist, dark chocolate cake full of chocolate chips with white chocolate drizzle and chocolate ice cream.

### Apple and Mascarpone Strudel \$9.95

Granny Smith apples poached in Apple Schnapps and cinnamon, wrapped in filo dough with Mascarpone cheese and pecans, baked and served with red hot cinnamon sauce and brown sugar sour cream sauce. *Must pre-order for intermission.*

### Chocolate Strawberry Euphoria \$9.95

Almond brownies baked in our own kitchen, with the freshest strawberries and vanilla ice cream topped with chocolate mousse and Couverture.

### Gourmet Cheesecake \$7.25

Plain New York style. With assorted berry topping, add \$3.50

### Gourmet Mousse Cake \$7.25

### Sugar-Free Blueberry Cheesecake \$7.25

Served with assorted berry toppings, add \$3.50

### Sugar-Free Carrot Cake \$7.25

## HOUSE BEVERAGES

Hot Tea or Iced Tea	\$3.00*
House Soft Drinks	\$3.00*
Waiwera Still Water 500ML	\$3.75
Waiwera Sparkling Water 500ML	\$3.75
Henry Weinhard's Sodas	\$3.50
<i>(Root Beer, Orange Cream, or Black Cherry Cream)</i>	

\* Unlimited Refills

## WINE BY THE GLASS

Sparkling   Kenwood Cuvee Brut, Sonoma	\$8.50
Sparkling   Stella Rosa Stella Moscato, Italy	\$9.25
Chardonnay   Maddalena, Monterey	\$8.00
Chardonnay   Hob Nob Vineyards, California	\$7.50
Sauvignon Blanc   The Ned, New Zealand	\$8.25
Sauvignon Blanc   Lange Twins, Lodi	\$6.75
Pinot Gris   Tangent, Central Coast	\$8.50
Riesling   Dr. L, Germany	\$7.75
Riesling   Chateau Ste. Michelle, WA	\$6.75
Moscato   Mirassou	\$6.00
White Zinfandel   Mariella, Central Coast	\$6.00
Cabernet Sauv.   Maddalena, Paso Robles	\$10.00
Cabernet Sauv.   Leese-Fitch, California	\$7.75
Pinot Noir   Sea Glass, Santa Barbara	\$8.25
Merlot   Alexander Valley Vineyards, Sonoma	\$9.25
Merlot   Seven Falls, Columbia Valley, WA	\$9.00
Syrah   Michael David 6th Sense, Lodi	\$9.00
Zinfandel   Predator "Old Vine", Lodi	\$9.00
Malbec   Finca el Origen, Argentina	\$8.50

## BEER

Bud Light	\$7.00
Coors Light	\$7.00
Michelob Ultra	\$7.00
Blue Moon	\$7.50
Firestone Walker 805 Ale	\$7.50
Heineken	\$7.50
Stella Artois	\$7.50
Stone IPA	\$7.50
Last Name Pomona Queen 22oz	\$11.50
Stone Arrogant Bastard Ale 22oz	\$11.50

## CLASSIC CONCERT COCKTAILS

Long Island Iced Tea	\$10.00
Cadillac Margarita	\$10.00
Tito's Handmade Vodka Martini	\$10.00
Moscow Mule	\$9.50
Lemon Drop	\$9.00
Hangar 1 Mandarin Cosmopolitan	\$10.00

## COFFEE DRINKS

Coffee (reg./decaf.)	\$3.00*
Cappuccino	\$5.50
Espresso	\$4.50
Latte	\$5.50
Cappuccino Royal	\$8.00
<i>(Cappuccino with a dose of coffee liquor)</i>	

## AFTER DINNER FAVORITES

### COGNACS

Courvoisier VS	\$9.00
Remy Martin VSOP	\$14.00

### CORDIALS

Disaronno Amaretto	\$8.50
B&B	\$9.00
Drambuie	\$9.00
Grand Marnier	\$9.00

### PORTS

Fonseca Bin 27 Port	\$6.50
Graham's Tawny 20-year Port	\$14.00

### SHERRIES

Dry Sak, Spain	\$8.00
Harvey's Bristol Cream, Spain	\$8.00

### TEQUILA

Patron Silver	\$10.00
Delirio de Oaxaca Mescal Joven	\$10.00
Casa Amigos Reposado	\$12.00
Corzo Anejo	\$15.00

### SINGLE BATCH BOURBONS

Maker's Mark	\$9.00
Gentleman Jack	\$9.00
Woodford Reserve	\$9.00
Knob Creek	\$9.00
Buffalo Trace	\$9.00
Col. E.H. Taylor Small Batch	\$10.00
Jack Daniel's Single Barrel	\$14.00

### SINGLE MALT SCOTCHES

#### SPEYSIDE

Glenfiddich 12yr	\$9.50
Glenfiddich 14yr Bourbon Barrel Reserve	\$9.50
Glenlivet 12yr	\$9.50
Glenlivet French Oak 14yr	\$11.50
Cragganmore 12yr	\$12.75
Balvenie Doublewood 12yr	\$14.50
Macallan 12yr	\$14.75
Balvenie Carriibbean Cask 14yr	\$15.50
Balvenie Single Barrel 12yr	\$15.50
Balvenie Doublewood 17yr	\$25.50

#### HIGHLAND

Glenmorangie 10yr	\$14.00
Dalwhinnie 15yr	\$14.50
Oban 14yr	\$16.50

#### LOWLAND

Glenkinchie 10yr	\$13.75
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#### ISLAND

Talisker 10yr	\$14.75
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#### ISLAY

Lagavulin 16yr	\$19.00
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