

# Featured July Desserts



## Strawberry Shortcake

A light flaky biscuit filled with a fresh strawberry whipped cream, smothered in fresh sliced sugared strawberries.

**\$8.95**



## Peanut Butter Pie

Our classic flaky pie crust filled with whipped peanut butter, topped with melted ganache and garnished with crumbled peanut butter cups.

**\$8.95**



## Red, White and Blue Torte

Moist white cake layered with fresh cream featuring notes of raspberry, blueberry, strawberry, and blackberry, topped with whipped cream and fresh berries.

**\$8.95**



## Four Berry Cheesecake

Our classic cheesecake filled with flavors of strawberry, raspberry, blueberry and blackberry; garnished with fresh whipped cream and ripe berries.

**\$8.95**

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# Featured July Drinks



## Bower's Harbor Pinot Grigio

Initial delicate notes of citrus and white flowers lead to aromas of ripe melon, tropical fruit, and stony minerality. The palate offers fruity effervescence and a slight hint of sweetness.

**Glass - \$9    Bottle - \$35**



## Voodoo Ranger Tropic Force

A hazy, imperial IPA that delivers a "hard-hitting pineapple and mango" flavor profile, along with a hint of citrus and a lingering, pleasing bitterness.

**16oz - \$7    23oz - \$9**



## Wild Berry Mojito

Bacardi Raspberry Rum blended with muddled mint, fresh lime juice, blackberry puree, and house-made simple syrup. Topped with club soda for a crisp finish!

**\$10**



## Gold Rush

Iron Fish Farm Blended Bourbon combined with fresh lemon juice, and rich house-made honey simple syrup.

**\$11**

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