

SIP AND DIP AT SIMPLY FONDUE IN HISTORIC DOWNTOWN

THIS MENU IS ONLY AVAILABLE FOR TAKEOUT DURING SIP

BACON AND BRUSSEL SPROUT FLATBREAD NEW

Tandoori Naan with olive oil and garlic, mozzarella cheese, crispy bacon, sliced red onions, goat cheese and drizzled with a balsamic glaze ~ \$12

MAPLE BEEF SLIDERS

Angus beef blended with our home-made maple marinade served on a Hawaiian sweet roll and topped with caramelized onions and gorgonzola cheese ~ \$12

Add an additional slider for \$5

GRILLED CHEESE SLIDERS

Sweet French bread with sage infused butter, aged sharp cheddar and Muenster cheeses grilled to perfection. Served with a tomato basil soup ~ \$12

HUMMUS TRIO NEW

Trio of classic, roasted red bell pepper, and avocado hummus served with warm Tandoori Naan and vegetables ~ \$12

TRUFFLE PESTO BURRATA NEW

Creamy burrata, mini heirloom tomatoes, fried garlic cloves, arugula, basil pesto, and drizzled with truffle oil and served with toasted rustic rosemary bread ~ \$14

BOURBON PORK WAFFLE FRIES GF

crispy waffle cut fries topped with cheddar jack cheese, bourbon glazed pulled pork, green onions, fresh jalapenos, and sour cream ~ \$12

JUMBO SHRIMP COCKTAIL GF

Chilled jumbo shrimp with our homemade zesty martini cocktail sauce ~ \$12

CHICKEN WINGS

Breaded and fried with a spicy kick with your choice of ranch or bleu cheese dressing ~ \$12

TERIYAKI CHICKEN SKEWERS

Marinated and glazed teriyaki chicken, fresh pineapple, red onion, red bell pepper served with a side of sauce ~ \$14

SEARED AHI TUNA GF

Sesame crusted ahi tuna seared rare served on a bed of mixed greens, edamame beans, red bell peppers and drizzled with a sweet Thai chili sauce and a cucumber wasabi dressing ~ \$16

BEEF KABOBS GF

Skewered pieces of 6-pepper seasoned tenderloin, red onion, bell pepper, tomato, and mushrooms served with our mild creamy horseradish ~ \$16

CHARCUTERIE BOARD

A selection of creamy Brie, habanero jack, Blue Stilton, and prosciutto. Comes with an assortment of Carr crackers, red grapes, strawberries, gala apple, glazed walnuts, golden raisins, dried cranberries, and a side of clover honey. ~ \$22

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SALADS \$12 EACH

Each salad is made to order using locally sourced fresh produce and house-made dressings.

CALIFORNIA CAPRESE GF

Heirloom tomatoes, mozzarella, sliced avocados, red onion, Italian dressing

CLASSIC CAESAR

Romaine, parmesan, and herbal croutons tossed in a creamy Caesar dressing
(GF without croutons)

GORGONZOLA FIELD GREENS NEW

Spring mix, cucumbers, tomatoes, walnuts, crumbled gorgonzola, tossed in our raspberry vinaigrette and topped with croutons (GF without croutons)

SPINACH & STRAWBERRY GF

Baby spinach, sliced strawberries, and almonds tossed in a sweet cider dressing

WEDGE SALAD GF

Iceberg, red onion, corn, dried cranberries, almonds, cherry tomato, and bacon topped with our chunky bleu cheese dressing

ADD PROTEIN TO YOUR SALAD OR CHEESE: 6 OZ PORTION FOR \$7

SIX PEPPER BEEF

BACON WRAPPED TENDERLOIN

ROASTED GARLIC CHICKEN

BUTTERMILK FRIED CHICKEN

BLACKENED SALMON

TEQUILA LIME SHRIMP

POLISH SAUSAGE

CHEESE FONDUES \$14 PER SERVING

Served with fresh baked sourdough and pretzel bread, carrots, broccoli, cauliflower, mushrooms, grapes, and cherry tomatoes

Add a protein for an additional \$7

(GF Gluten-free cheeses and bread available on request.)

ITALIAN FONTINA

Imported Fontina d'Aosta, grated Romano, blended base, garlic, basil pesto, and marinara

LOADED WHISKEY CHEDDAR

Aged sharp cheddar, beer, Worcestershire, bacon, chives, and splash of whiskey

SMOKED GOUDA

Smoked gouda, beer, crispy bacon, and chives

SPICY PEPPER JACK

Creamy Monterrey Jack cheese with jalapeño and red bell peppers, beer, garlic, and spices

VEGAN SUN-DRIED TOMATO ROSEMARY NEW

Vegan mozzarella cheese, unsweetened almond milk, garlic, sun-dried tomatoes, fresh rosemary, salt and pepper

TRADITIONAL SWISS CHALET

Imported Gruyere and Emmentaler cheeses, Chablis, Kirshwasser, garlic, and spices

CHOCOLATE FONDUE

Our one-of-a-kind incredible chocolate fondues are served with moist rich pound cake, jumbo marshmallows, triple chunk brownies, rice krispy squares, fresh pineapples, bananas, and strawberries

(GF without pound cake, brownie, and rice krispy)

\$14 PER SERVING

WHITE CHOCOLATE

COOKIES & CREAM

white chocolate blended with chocolate cookie crumbs

FUNFETTI FONDUE GF

white chocolate blended with gluten-free funfetti cake mix and topped with sprinkles

SNICKERFONDOODLE GF

silky white chocolate swirled with cinnamon and sugar

DARK CHOCOLATE

HAWAIIAN DREAM GF

rich dark chocolate, creamy caramel, toasted coconut, and macadamia nuts

RASPBERRY DARK CHOCOLATE GF

rich dark chocolate and raspberry sauce

BLENDS

CHOCOLATE CONFUSION GF

for the chocolate lover who can't make up their mind. Premium white & milk chocolates swirled together just for you

MILK CHOCOLATE

CAMPFIRE CHOCOLATE

rich milk chocolate, marshmallow cream, and graham cracker crumbs swirled

CARAMEL HEATH CRUNCH GF

creamy milk chocolate swirled together with creamy caramel and topped off with crunchy Heath Bar toffee bits

FUDGE BROWNIE MIX

rich milk chocolate with a thick layer of chocolate cookies crumbs to create the illusion of licking the spoon in your own kitchen

REESE'S® PEANUT BUTTER GF

Reese's peanut butter added to our already famous milk chocolate form our version of the Reese's peanut butter cup

SEA SALT CARAMEL GF

half original milk chocolate and half creamy caramel topped with fleur de sel gourmet sea salt

These items are **GF** – gluten-free or  – vegan friendly