

Paris, 1959: Smoke-filled cafés ignite in an exciting new music scene, pouring jazz out into every street. Mike Sims' musical journey begins as he hones his craft in the lounges and cabarets of the era. For the next 20 years, Mike and his wife Edith will play to audiences around the world, first traveling with the U.S.O. to entertain the troops and then onto the jazz clubs of America.

Vancouver, 1979: Mike and Edith take everything they love about the best jazz joints of the world and create a unique café on the west coast for jazz...and cheesecake. The secret family recipe has its roots in dinner parties of past decades, where the Sims' homemade cheesecakes garnered their earliest praise.

Today: The essence of jazz continues to thrive at Cheesecake etc., where Mike and Edith regularly welcome guests from all over the world with original songs and classic jazz standards. And you can still get a slice of that secret recipe cheesecake...

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This venture brings together two of the passions in our lives, good cheesecake and good music. Both are the best we know how to make. Enjoy!

*Edith & Mike*

# Cheesecake etc.

since 1979

## Original Cheesecake

4.76

- ~ with Strawberries 6.19
- ~ with Blueberries 6.67
- with Toasted Pecans  
and Caramel Sauce 6.67

## Chocolate Cheesecake

5.95

- ~ with Strawberries 7.14
- ~ with Blueberries 7.86
- with Toasted Pecans  
and Caramel Sauce 7.86

Add: 1.43 Chocolate Sauce, Caramel Sauce  
Peanut Butter Cream or Mocha Sauce

Extra Strawberries 1.43    Extra Blueberries 2.14

## Tonight's Gourmet Cheesecake (please ask)

- on the Original Cheesecake 6.67
- on the Chocolate Cheesecake 7.62
- Raisin & Walnut Cake 5.00

All desserts are topped with real whipped cream!