

## Desserts

### LILIKOI CREME BRULEE

Hawaiian Lilikoi infused creme brulee served with crispy caramelized top  
12

### FUJI APPLE PIE

French pie crust filled with fuji apple lightly spiced with nutmeg, cinnamon, and oatmeal crumbs.  
13

### CHOCOLATE DOME

Dark chocolate mousse center, served on a macadamia nut sponge cake and finished with a light chocolate glaze.  
13

### TAHITIAN VANILLA CHEESECAKE

A blend of mascarpone and cream cheese, flavored with real Tahitian vanilla bean  
13

### GELATO

Selection of flavors vary depending on season  
9

### ISLAND SORBET

Locally made with fresh fruits  
9

### AFFOGATO

Scoop of vanilla gelato aside a shot of hot illy espresso.  
11

## COFFEE - TEA - ESPRESSO

We Serve Illy Coffee and Espresso

Coffee	5.00
Decaffeinated Coffee	5.00
Hot Tea:	5.00
herbal or black selections available	
Espresso	5.50
Double Espresso	8.95
Latte	6.95
Cappuccino	6.95
Macchiato	6.95

## Dessert Drinks

### TIRAMISU SHAKE

Our decadent and signature dessert cocktail featuring tiramisu liqueur and blended with vanilla ice cream. Served in a martini glass with a Mikado marbled chocolate stick  
14

### FROSTBITE

A minty, cool frozen blend of Creme de Menthe and Malibu coconut rum brings Arctic freshness to the tropics  
12

### CAFE ANCHO

Godiva Chocolate liqueur, Ancho Reyes Chile liqueur, and coffee create a warm and spicy pick-me-up.  
11

### PORT

Taylor Fladgate Ruby Port	10
Taylor Fladgate 10yr Tawny	13
Taylor Fladgate 20yr Tawny	21
Taylor Fladgate 30yr Tawny	30

### DESSERT WINES

Justin Obtuse	11
Dolce by Far Niente	19
Kracher Auslese Cuvee	13
Inniskillin	24

### LIQUEURS

Amaretto Di Saronno	11
Bailey's Irish Creme	10
Banfi Grappa	12
Galliano	11
Godiva Chocolate Liqueur	11
Kahlua	10
Dramabuie	11
Peach Schnapps	10
White Creme de Menthe	10
Limoncello	10
Sambuca Meletti	10
Sambuca Negra	10
Fernet Branca	14
Grand Marnier	13
Grand Marnier Centenaire	35