

DESSERTS

White Chocolate Mac Nut Crème Brulee' ~ \$9

Red Water Old Fashioned Cheesecake ~ \$9

With your choice of Caramelized Pineapples,
Caramel, Chocolate or Raspberry Sauce

Butter Scotch Pot a Crème ~ \$12

This dessert is made with brown sugar,

J&B Scotch Whiskey, eggs and cream and served with macadamia nut cookies

Dark Side of the Moon ~ \$12

Flourless Chocolate- Truffle Torte Served with Raspberry Puree

Tropical Dreams Ice Creams & Sorbets ~ \$5/8

Ask Your Server About Our Daily Selections

With Crème de Menthe or St. George Raspberry Liqueur ~ \$7/10

Tahitian Vanilla & Wailua Soda Works Sugar Cane Sweetened Rootbeer Float ~ \$10

"True Hawaiian Vintage Chocolate" ~ \$13

Unlike others claim to fame, this is the real deal, organically grown, not flown, 100% Big
Island Hawaiian chocolate.

Bought from local farmers and milled in house by Chef David

Drinkable Desserts

\$11-9

Grand Gingao

Grand Marnier, Domaine Canton, Cacao, Cream, Splash Soda

Coffe`aca

Cacao, Coffee, Tuaca, Cream "Aloha Tu-Coffe`aca"

Tone-acious

Kahlua, Meyers Rum, Coffee, Cacao Tea, Whip, Cacao Flakes