

SWEET TREATS

Flourless Dark Chocolate Torte 10
76% Dark Chocolate, Macadamia nut soil
and locally made Lappert's lilikoi sorbet

Cheesecake 10
Baked on a graham cracker crust, served in
a pool of caramel sauce and bruleed sugar

Bibingka Waffle 11
A play on a traditional Filipino holiday
dessert made with rice flour, coconut milk,
salted caramel sauce, and Lappert's green
tea ice cream

Pineapple Sorbet GF 9
Lappert's sorbet served with berries & boba

Ginger & Coconut Milk Crème Brûlée 9
A dairy free version of the classic dessert
featuring coconut milk steeped with lemon
grass, crystallized ginger

Baked Kauai for Two 15
Coconut ice cream & pineapple cake in a
meringue shell

DESSERT COCKTAILS

Banana's Foster 11
Vanilla ice cream, Kraken spiced rum,
banana liqueur, Kauai bananas

Beautiful 14
Grand Marnier, Courvoisier VS, served neat

Nutz & Buzz 12
Frangelico Liqueur, Koloa Coffee Rum,
Cocoa hot coffee, whipped cream and
toasted macadamia nuts

Café Koloa 11
Koloa Coffee & Gold Rum, coffee, Hawaiian
sugar rim

Zaya Rum 12
Aged rum in medium toasted oak barrels.
Dominant notes of sweet vanilla, chocolate
and coffee in a rich body with a slightly
smoky flavor in the finish

Zacapa XO 25
A very open nose with a wealth of aromas
that seem to evolve each time you nose the
glass; a great balance of mature toasted
oak, burnt caramel, dry-roasted nuts,
marzipan and orange peel; a delicate floral
note of honeysuckle in the background.

PORTS

Sandeman 20 Yr. Tawny 14

Fonseca 10 Yr. Tawny 11

Fonseca Terra Bella 9

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