

DESSERTS

White Chocolate Mac Nut Crème Brulee' ~ \$8

Red Water Old Fashioned Cheesecake ~ \$8

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

Butter Scotch Pot a Crème ~ \$11

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 ~ \$11

Flourless Chocolate- Truffle Torte Served with Raspberry Puree

Tropical Dreams Ice Creams & Sorbets ~ \$4/7

Ask Your Server about Our Daily Selections

With Crème de Menthe or St. George Raspberry Liqueur ~ \$6/9

Tahitian Vanilla & Wailua Soda Works Sugar Cane Sweetened Rootbeer Float ~ \$9

"True Hawaiian Vintage Chocolate" ~ \$12

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

\$10

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,