

## SWEET TREATS

### **Flourless Sea Salt Chocolate Cake 9**

Down the road in Hanapepe town Lappert's slowly caramelizes sweetened milk to make dulce de leche and folds it into their super premium vanilla ice cream which we then serve with a warm chocolate cake and raspberry coulis.

### **Cheesecake 10**

Everything you imagine a cheesecake to be. Creamy. Rich. Delicious. Baked on a graham cracker crust, served in a pool of caramel sauce and capped with freshly melted raw cane sugar.

### **Bibingka Waffle 11**

A play on a traditional Filipino holiday dessert made with rice flour and coconut milk. Topped with salted caramel sauce and locally made Lappert's green tea ice cream.

### **GF Pineapple Sorbet 9**

Served with boba, which are tropical fruit infused tapioca pearls usually found in bubble tea & berries

### **Ginger & Coconut Milk Crème Brûlée 9**

A dairy free version of the classic dessert featuring coconut milk steeped with lemon grass and crystallized ginger.

### **Baked Kauai for Two 15**

Coconut ice cream, layered Pineapple cake encapsulated by meringue & torched tableside

## AFTER DINNER COFFEE DRINKS 8.5

### **Lucky Irish**

Jameson Irish Whiskey, brown sugar and hot coffee & whipped cream

### **Nutz & Buzz**

Frangelico Hazelnut Liqueur, Patron XO Café Dark Cocoa and hot coffee, served with whipped cream and toasted macadamia nuts

### **Café Koloa**

Koloa Dark Rum, Kahlua, coffee, Hawaiian sugar rim

## SPECIALTY ESPRESSO DRINKS 4

Latte, Cappuccino, Americano  
Add syrup .50

### COFFEE 4

Regular or Decaf

GF — gluten free

## AFTER DINNER COCKTAILS

### **Chocolate Berry 10.5**

Godiva chocolate raspberry vodka,  
Baileys Irish cream and Crème de Cacao,  
served with a rim of dark chocolate, served up

### **RumFire's Secret 10.5**

Absolut mandarin vodka, Patron XO café dark cocoa and chilled espresso, served  
with whipped cream,  
orange zest and dark chocolate, served up

### **Banana's Foster 10.5**

Vanilla ice cream, Kraken spiced rum,  
banana liqueur, Kauai bananas, blended with ice

### **Beautiful 11**

Grand Marnier, Hennessy VS, served neat

### **Espresso Martini 10.5**

Galliano Ristretto, vodka, espresso, sugar syrup

### **Strawberry Cheesecake 10.5**

Bols yogurt, Bols strawberry, fresh lemon juice

## AFTER DINNER LIQUEURS & PORTS

### **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

### **Fonseca 10 Yr. Tawny 11**

It's smooth, silky texture and subtle oak nuances are balanced by a fresh acidity  
and tannic "grip" that culminate in a long, elegant, plummy finish.

### **Fonseca Terra Bella 9**

Full bodied, organic reserve blend

### **Privateer 12**

Hennessy VS, coconut water, strawberry puree, lemon juice, and sprite

### **Mon Petit Pina 12**

Hennessy VS, Baileys vanilla cinnamon, coconut crème puree, and pineapple  
juice

### **Hennessy VSOP 15**

### **Hennessy VS 13**

### **Remy Martin XO 25**

### **Remy Martin VSOP 15**

### **Courvoisier VSOP 16**

### **Courvoisier VS 11**