

## Cordials



<i>Remy Martin XO</i>	20
<i>Hennessey XO</i>	20
<i>Courvoisier VSOP</i>	16
<i>Martell VSOP</i>	16
<i>Taylor Fladgate 20 Year Old Tawny Port</i>	15
<i>Jacopo Poli, Uva Viva Grappa</i>	12
<i>Grand Marnier</i>	10
<i>Domaine de Canton Ginger Cognac Liqueur</i>	9
<i>Broadbent 10 Yr. Old Malmsey Madeira</i>	9
<i>Sandeman "Founders Reserve" Porto</i>	8
<i>Limoncello, Toschi</i>	8

## Coffee Drinks



<i>Godiva Dark or White Chocolate Liqueur</i>	8
<i>Keoki Coffee</i>	9
<i>Irish Coffee</i>	8
<i>Kahlua Coffee</i>	8
<i>Spanish Coffee</i>	8
<i>Bailey's Coffee</i>	8
<i>Amaretto Coffee</i>	8

## Desserts



### Chef Rene's Specialties

<i>HOUSE MADE APPLE TART "Ala Mode"</i>	8
Warm Puff Pastry with Thin Fuji Apple Slices topped with Island Vanilla Gelato	
<i>KAIMANA BERRY TARTELETTES</i>	10
Mini Puff Pastry Shells filled with Big Island Macadamia Nuts & Fresh Seasonal Berries Served with Brandy flavored Mascarpone Cream	
<i>TRIPLE CHOCOLATE LOVERS PLATE</i>	10
Unique combination of Chocolate Flavors to surely satisfy your "Sweet Tooth"	

### Local Favorites

<i>TIRAMISU</i>	10
Ladyfingers flavor with Coffee liquor & filled with Mascarpone Mousse	
<i>WARM CHOCOLATE LAVA CAKE</i>	10
Chocolate Divine Cake with warm Chocolate Ganache filling with a petite scoop of Vanilla Gelato	
<i>MOCHA CHINO ICE CREAM MUDD PIE</i>	10
Decadent slice of Coffee Ice Cream and Chocolate on a Oreo Cookie Crust	

### Sorbet e' Gelato

*\*flavors on availability*

<i>RAINBOW SORBET</i>	8
Triple layer of Mango, Guava & Coconut flavors	
<i>*ITALIAN SORBET</i>	8
Pineapple or Lychee	
<i>ITALIAN GELATO</i>	8
Choice of: White Chocolate Macadamia Nut, Chocolate or Vanilla	