

DESSERTS

*Bite sized available for \$3.00

Haleakala Pie

Named after the giant volcano on Maui.

A macadamia nut strewn chocolate volcano filled with molten chocolate. Covered with rich macadamia amaretto ice cream, toasted coconut, whipped cream and erupting with flaming rum..... 8.95

**Chai Tea Tiramisu*

A perfect example of our "Carefree Cuisine". The classic, familiar and loved dessert taken in a new delicious direction. The elegant smooth flavor of Chai Tea, Yum!..... 6.95

**Ancho Chile Brownie*

We use the mild chocolate flavors and heat of the ancho chile to add to the dense chocolate brownie and contrast the coolness of cinnamon ice cream then seam everything together with a Mexican cajeta (caramel) sauce.... 6.95

**Tres Leches Cake with Rompopo*

A delicious 3 milk cake from the Mexican state of Sinaloa. The cake is infused with Rompopo a Mexican eggnog liqueur, frosted with whipped cream and fresh strawberries..... 6.95

Creme Brulee

Your server will describe todays flavor..... 6.95

**Lemon Tart*

Pucker power at its finest. A rich lemon filling in a shortbread shell and topped with toasted sweet meringue.... 6.95

**Seasonal Fruit Cobbler*

Seasonal fruit covered with toasted oats, served warm and topped with vanilla ice cream..... 6.95

Caffe Latte

Latte cup filled with espresso ice cream, Heath espresso bark and a vanilla espresso anglaise..... 6.95

Dessert Nachos

A great dessert to be shared by two or more. Chocolate tortilla chips covered with mixed berries, grated mango, cheesecake crumbles, caramel, white chocolate and berry sauces with a scoop of vanilla bean ice cream in the center.... 13.50

DESSERT WINES

Beringer, "Nightingale" 2001 "92pts".....	18.75
King Estate, "Vin Glace" 2005 "93pts".....	14.00
Campbells, "Rutherglen Muscat" "92pts".....	9.00
Bonny Doon, Late Harvest Muscat "91pts".....	8.50

AFTER DINNER...

Kioki Coffee

Brandy, Kahlua, dark creme de cacao.... 6.50

Chip Shot Coffee

Baileys, Tuaca and Coffee 6.50

ToGivaFor Coffee

Godiva Chocolate Liqueur, Tuaca and Coffee 6.50

Cafe Blanco

Tia Maria, Vanilla vodka, cream and coffee.... 6.50

Irish Coffee

Old Bushmills, coffee and whipped cream 6.50

B-52 Coffee

Bailey's, Grand Marnier and Kahlua 7.50

Nutty Irishman

Frangelico, Baileys, Coffee and whipped cream 6.50

The Dream

Tuaca, Tia Maria, Baileys, coffee and whipped cream 7.00

Ultimate White Russian

Kahlua Liqueur, Absolut, Half & Half 6.50

PORTS ETC

Ramos, white	5.00
Sandeman Founders Resv	7.00
Dow's 10 year tawny	10.00
Sandeman Vau Vintage 2000	12.00
Sandeman 20 year tawny	14.00
Ramos "30 year old"	18.00
Leacock's, Madeira, 10year	10.00
Courvoisier VS	7.00
Hennessy VS	8.00
Remy Martin VSOP	10.00
Grand Marnier	7.50
B & B	8.00
Sambuca	6.00