

DESSERTS 9

^{GF} **Pineapple Sorbet**
tropical fruit boba & berries

Cinnamon Apple Cobbler
à la mode

^{GF} **Flourless Sea Salt Chocolate Cake**
dulce de leche ice cream, raspberry coulis

Crème Brûlée Cheesecake
graham cracker crust, caramel sauce

Warm Double Fudge Chocolate Cookie
vanilla bean ice cream

Banana Lumpia
à la mode, local honey-rum glaze

GF — gluten free

Ice creams featured by Lappert's

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

Sweet N' Spicy 10.5
Godiva chocolate vodka, Patron XO café dark cocoa
and chilled espresso, served with a cayenne-sugar rim,
served up

Banana's Foster 10.5
Vanilla ice cream, Kracken spiced rum,
banana liqueur, Kauai bananas, blended with ice

Beautiful 11
Grand Marnier, Hennessy VS, served neat

Koloa Dreams 11
Baileys Irish cream, Koloa dark rum, Cognac.
served neat

RumFire Sunset 10
Anisette, Brandy, served neat

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

Hennessey VSOP 15

Hennessey VS 13

Remy Martin XO 25

Remy Martin VSOP 15

Courvoisier VSOP 16

Courvoisier VS 11

AFTER DINNER COFFEE DRINKS 8.5

Lucky Irish

Jameson Irish Whiskey, brown sugar and hot coffee, served with whipped cream

Nutz & Buzz

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

RF Rolo

Baileys Irish Cream, caramel and hot coffee, topped with whipped cream and caramel swirl

Café Koloa

Koloa Dark Rum, Kahlua, coffee, Hawaiian sugar rim

SPECIALTY ESPRESSO DRINKS 4

Latte, Cappuccino, Americano

Add syrup .50

FRENCH PRESS COFFEE 8 pot

Moloa'a Bay Coffee

Moloa'a Camp Coffee

Moloa'a Bay Coffee— Chocolate Macadamia Nut