



AFTER DINNER DRINKS

Toasted Coconut

Stoli vanilla vodka, baileys, Frangelico, maui oma coffee
toasted coconut syrup, vanilla whipped cream, nutmeg, cinnamon

PORT & FORTIFIED WINE

Taylor Fladgate Late Bottle Vintage, Portugal 2009

Smith Woodhouse 10 Year Tawny, Portugal

Graham's 20 Year Tawny, Portugal

Graham's Vintage, Portugal 1980

Domaine de Montbougéau Macvin de Jura, France

LATE-HARVEST, PASSITO & ICE WINE

Dolce Napa Valley, California, 2008

Chateau Climens Barsac *1er Cru*, Sauternes, France 2004

Tenute di Castellaro Malvasia delle Lipari, Sicily, Italy, 2013

Paolo Bea Sagrantino di Montefalco Passito, Umbria, Italy, 2006

Inniskillin *Pearl*, Vidal Icewine, Niagara, Canada, 2012

AMARI & DIGESTIVOS

Cardamaro Piedmont, Italy

Averna Sicily, Italy

Cappellano Barolo Chinato, Piedmont, Italy

COFFEE & ESPRESSO

Hawaiian Paradise Brewed Coffee maui-grown, house blend

Hawaiian Paradise Espresso

espresso, macchiato, cappuccino, café latte or café mocha

TEA

BLACK TEA: english breakfast, earl grey, orange pekoe

HERBAL TEA: egyptian chamomile, organic peppermint

GREEN TEA: japanese sencha