



DESSERT COCKTAILS

Lilikoi Chiffon \$8.25

Absolut citron, Absolut Mandarin, fresh lemon, passion fruit puree, passion fruit syrup, pasteurized egg whites, graham cracker rimmed glass

Chocolate Milk \$8.25

Stoli Vanilla vodka, Godiva dark and white chocolate liqueur, bailey's irish cream, dark creme de cacao

Aqua's Chai Mocha \$8.25

Myers's dark rum, Voyant Chai cream, dark creme de cacao, coffee, whipped cream

Drunken Monkey \$8.25

Captain Morgan's spiced rum, creme de banana Godiva dark chocolate liqueur, Voyant Chai cream

Ume Pearl \$8.75

Momokawa "Pearl" sake, Choya Plu wine, kaffir lime leaf infused vodka, coconut cream with a rim of umeboshi plum (savory) and Li hing Mui (sweet)

Port:

Fonseca Tawny Port 10 yr \$6.00
Niepoort Colhieta Port 7 yr \$10.00

Grappa:

Ransom Muscat or Gewurztraminer \$8.50

Cognac:

Remy Martin VSOP \$8.25
Pierre Ferrand \$9.00
Hennessy \$7.50

Brandy:

Ruby VSOP 3 yr \$6.00
Clear Creek Pear \$7.75

HERBAL TEAS

\$3.00

Evening in Missoula (no caffeine)
Gen Mai Cha
Green Tea Cherry
Lychee Black
Mocha Hazelnut (no caffeine)
Scottish Breakfast



DESSERTS

\$7.00

"Kilauea"

Lava Cake

warm chocolate cake
with flowing chocolate lava,
raspberry sauce and fresh berries

Raspberry Mango Cheesecake

with pound cake crust

"Da POG"

(passion-orange-guava)

Orange creamcicle shortcake with
Passion fruit sauce and Guava coulis

Marionberry Mascarpone Cake

with fresh berries

Maui Waii Sherbet \$4
passion, orange, guava swirl

Coconut Pineapple Ice Cream \$4

**Vanilla
Ice Cream** \$4