



## Desserts

**21 Degrees Signature Chocolate Soufflé 10.00**  
Crème Anglaise Sauce

**Trio of Brûlé 9.00**  
Flavors of Vanilla Bean, Kona Coffee and Pistachio

**Warm Apple Tart 8.00**  
Lemon Verbena Ice Cream

**Baked Apple Banana in a Blanket 9.00**  
Ube Ice Cream

**Homemade Crème Tart 8.00**  
Topped with Fresh Wild Berries

**Chocolate Delice 8.00**  
Chocolate Cake with Macadamia Nut Ice Cream  
and Truffle Garnish

**“Cookies ‘n Ice Cream” 8.00**  
Chef’s Homemade Ice Cream with  
Assorted Baked Cookies

**Banana & Brie En Croute 8.00**  
Topped with Fresh Wild Berries

**Waiialua Coffee 4.95**

All Coffee is served French Press Style

**Harney and Sons Assorted Teas 3.95**  
Earl Grey, English Breakfast, or Darjeeling

**Hot Drinks/Coffee Compliments 8.50**

**Irish Coffee**

Bushmills Irish Whiskey, Waiialua Coffee, Topped with  
Whipped Cream and Laced with Green de Menthe

**Mocha Jamocha**

Equal Parts Meyers’s Dark Rum, Baileys Irish Cream  
Liqueur, Tia Maria, Dark Crème de Cacao, Waiialua Coffee

**Caribbean Dream**

Equal Parts Meyers’s Dark Rum, Crème de Banana,  
White Crème de Cacao, Waiialua Coffee

**Café Michelle**

Amaretto, Brandy, Irish Cream, Waiialua Coffee,  
Topped with Whipped Cream

**Taylor 1970 Vintage Port, Portugal 25.00**

**Taylor Fladgate 1975 Vintage Port, Portugal 12.00**

**Republic of Teas Ice Teas 5.00**  
Pomegranate, Green Tea, Mint

**Espresso 3.75**

**Latte, Cappuccino, Mocha 4.50**  
Dessert Martinis, Cognacs, and Cordials Available