



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 Galette 8.00
Vanilla Ice Cream

Strawberry Tart 9.00
Strawberry-Mascarpone Tart, Dark Chocolate Marquise Squares
Strawberry Coulis

Financier 9.00
Almond Financier, Mango-Lime Sorbet, Almond Florentine

Crème Caramel 9.00
Amaretto-Cocoa Crème Caramel, Honey Tuile, Orange Confit

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

Macadamia Nut Cheesecake 8.00
Shortbread Crumble, Honey Drizzle

Pineapple & Lychee Sorbet 8.00
Grilled Island Pineapple, Lychee



Waiialua Coffee 4.95
All Coffee is served French Press Style

Espresso 3.75
Latte, Cappuccino, Mocha 4.50

Harney and Sons Assorted Teas 3.95

Irish Coffee 8.50
Bushmills Irish Whiskey, Waiialua Coffee, Topped with Fresh
Whipped Cream and Laced with Creme de Menthe

Mocha Jamocha 8.50
Equal Parts Meyers’s Dark Rum, Baileys Irish Cream
Liqueur, Tia Maria, Dark Crème de Cacao, Waiialua Coffee

Keoki Coffee 8.50
Brandy, Kahlua, Waiialua Coffee, cream



Chocolate Truffle Martini 12.00
Vanilla Vodka, White and Dark Godiva Chocolate
Liqueur, swirled with Chocolate

Espresso Martini 12.00
Van Gogh Espresso Vodka, Kahlua Liqueur,
Coffee, Butterscotch and Cream

Coconut Haupia Pie Martini 11.00
Vanilla Vodka, Coconut Rum
Coconut, Pineapple with Coconut Foam
Hennessy V.S. & V.S.O.P.

Courvoisier V.S.O.P. & X.O.

Taylor Fladgate 20-year Old Tawny Port \$15