

DESSERT

DESSERT WINES 2oz

Château Roûmieu-Lacoste	16
Sauternes, France 2015	
Royal Tokaji, Late Harvest	14
Tokaj, Hungary 2016	
Royal Tokaji, 5 Puttonyos Aszu	22
Tokaj, Hungary 2013	
Saracco, Moscato d’Asti 5oz	16
Piedmont, Italy 2022	

FORTIFIED WINES 2oz

Ramos Pinto, Tawny Port	16
Douro, Portugal	
Leyenda, Pedro Ximénez Sherry	15
Jerez, Andalusia, Spain	
Rare Wine, Historic Series ‘Boston Bual’ Madeira	24
Madeira, Portugal	

SPECIALTY COCKTAIL

Espresso Martini	29
Vanilla-Infused Hawaiian Vodka, Kahlúa, Lavazza Espresso	
Chocolate Martini	27
Vodka, Frangelico, Vanilla Syrup, Valrhona Chocolat Noir	
Coconut Carajillo	22
Koloa Kaua’i Coconut, Licor 43, Lavazza Espresso	

DESSERTS

Brûléed Ube Cheesecake GF	
Roasted Blueberries, Yuzu Curd, Black Sesame Crumble	20
Sommelier’s Pairing • Historic Series ‘Boston Bual’ Madeira	24

Piña Colada Shave Ice GF V	
Pineapple Salsa, Mochi, Mango Popping Boba	17
Sommelier’s Pairing • Papa’s Pilar Sherry-Casked Dark Rum (1oz)	15

Chocolate Caramel Crunch GF	
Macadamia Nut Bubu Arare Crunch, Vanilla Chantilly, Chocolate Streusel	18
Sommelier’s Pairing • Ramos Pinto, Tawny Port	16

Warm Cinnamon Sugar Malasadas	
Vanilla Ice Cream, Dulce De Leche, Speculoos	17
Sommelier’s Pairing • Mina’s Coconut Carajillo	22

LAVAZZA COFFEE

Regular or Decaffeinated	6
Espresso	7
Cappucino	8
Latte	8

RISHI TEA

Herbal (caffiene-free)	6
Chamomile, Turmeric-Ginger, Peppermint	
Green	6
Jade, Jasmine, Matcha	
Black	6
English Breakfast, Earl Grey	

GF Gluten Free | V Vegan