

DESSERTS

CARAMEL MIRANDA (GF)

Mark's Signature Dish. A Melted Dark Chocolate and Caramel Sauce Covered Plate with Layered and Broiled Island Fruit, Raspberries, Maui Gold Pineapple, Baby Coconuts & Vanilla Macadamia Ice Cream.

FLOURLESS CHOCOLATE TORTE SOUFFLE (GF)

Vanilla Macadamia Ice Cream, Caramel Sauce & Whipped Cream

"WEST MAUI DIET" MAUI GOLD PINEAPPLE

Served with 20 Year Old Balsamic Vinegar

RENEE'S VEGAN ORGANIC CHOCOLATE PUDDING

VANILLA MACADAMIA NUT BRITTLE ICE CREAM

House Made Caramel Sauce & Coquitos

ROSELANI DRAGON FRUIT SORBET

Served with Fresh Berries

KA'ANAPALI COFFEE BREAD PUDDING

*Organic Whole Vanilla Bean, Island Fruit & Molokai Sweet Bread.
Served Warm with Vanilla Ice Cream.*

CHOCOLATE POT DU CRÈME

Served with our own Macadamia Nut Chocolate Biscotti

COUS COUS PINEAPPLE UPSIDE DOWN CAKE

With Pina Colada Sauce

(GF) - Gluten Free

COFFEES

MAUI GROWN FRENCH PRESS COFFEES 3 Tasse

8 Tasse

Maui Mokka—One of Hawaii's most unique coffees. The small roundish red Mokka beans produce a cup delightfully laced with a variety of chocolate tones. It has a rich but gentle body and a soft smooth finish, an excellent cup.

Red Catuai — A cross between the Carturra and Mundo Novo varieties, Red Catuai produces a hardy bodied cup with medium acidity and subtle burgundy-like tones.

KAANAPALI COFFEE

ILLY ESPRESSO

ILLY CAPUCCINO

COFFEE DRINKS

CHIP SHOT (Tuaca, Bailey's, & Coffee)

KEOKI COFFEE (Christian Brothers Brandy, Kahlua, & Coffee)

MEXICAN COFFEE (Herradura Tequila, Kahlua, & Coffee)