

# dessert

**Lilikoi Crème Brûlée** 9

Passion fruit custard, caramelized sugar, fresh raspberries



**Grand Marnier Chocolate Mousse Cake** 9

Dark chocolate devil's food cake, vanilla crème anglaise, fresh strawberry

**Banana Coconut Tart** 8

Bananas folded into a creamy coconut filling, salted caramel sauce, macadamia nut brittle

**Yuzu Pound Cake** 7

Strawberry-shiso compote, umeshu whipped cream

**Ice Cream or Sorbet** 6

Daily selection accompanied by our Basalt signature shortbread cookie

## Loose Leaf Tea & Custom Roast Coffee

**Loose Leaf Tea** \_\_\_\_\_ 4

Black Tea, Jasmine, Sencha, Chamomile, or Earl Grey

**French Press Custom Hawaiian Blend Coffee**

*Hawaiian Paradise Coffee, Hawaii*

12oz \_\_\_\_\_ 5      32oz \_\_\_\_\_ 9

**Custom Hawaiian Blend Coffee** \_\_\_\_\_ 3.50

*Hawaiian Paradise Coffee, Hawaii*

**Espresso**

SINGLE-SHOT \_\_\_\_\_ 3.50      DOUBLE-SHOT \_\_\_\_\_ 4

**Cappuccino** \_\_\_\_\_ 4.50

**Latte** \_\_\_\_\_ 4.75

**Macchiato** \_\_\_\_\_ 3.75



SIGNATURE DISH

## Sweet Wines

	GLASS	BOTTLE
<b>Château Roûmieu-Lacoste</b> 2014, Sauternes, France	10	40
<b>Joseph Phelps Eisrébe</b> 2016, Napa Valley, California	20	80

## Fortified Wines

	GLASS (3oz)
<b>Fonseca</b> 10yr Tawny Porto	12
<b>Taylor Fladgate</b> 10yr Tawny Porto	18
<b>Broadbent</b> 10yr Verdelho Madiera	12

## Cognac

<b>Hennessy VS</b>	10
<b>Hennessy XO</b>	50
<b>Remy Martin Louis XIII</b> 1.5oz	300

## Armagnac

<b>Château de Lacquy</b>	16
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## Liqueur

<b>Baileys Irish Cream</b>	9
<b>B &amp; B</b>	10
<b>Benedictine</b>	10
<b>Chartreuse</b> (Green or Yellow)	10
<b>Fernet Branca</b>	9
<b>Frangelico</b>	9
<b>Grand Marnier</b>	12
<b>Lazzaroni Amaretto</b>	10
<b>Sambuca</b>	9
<b>Cynar 70 Artichoke</b>	7
<b>Cynar Ricetta Amaro</b>	7
<b>Montenegro Amaro</b>	10
<b>Zucca Rabarbaro Amaro</b>	10