

BROWN'S

Beach House

DESSERT MENU

COCONUT GUAVA CHIFFON 14

candied coconut, guava curd, fresh berries

ITAKUJA CHOCOLATE DOME 14

caramelized cacao nib, passion fruit sorbet

PINEAPPLE CRÈME BRULEE 14

li hing mui gelee, tropic compote, coconut sorbet

KONA COFFEE MUD PIE 15

oreo cookie crust, chocolate fudge

KIAWE HONEY PANNA COTTA 14

dragonfruit, lilikoi macaron Ⓞ

ISLAND SORBET OR ICE CREAM 12

house-made, big island fresh cream, tropical fruit

MELTING SPHERE WITH LILIKOI SORBET 23

for two

gluten free vegan chocolate cake,

fresh berries, raspberry sauce Ⓞ ♻️ Ⓞ

AFTER DINNER COCKTAILS

“Hawaiian Style” Irish Coffee 12

*Jameson irish whiskey, Maui gold kona sugar
kona coffee, macadamia nut liqueur, whipped cream*

Kona Coffee Martini 13

*Stoli vanilla vodka, Baileys irish cream
coffee liqueur, kona coffee*

Choco’latte 14

*Cruzan 9 spiced rum, Monin vanilla syrup
chocolate syrup, Kona coffee cinnamon, heavy cream*

Hawaiian Cacao 14

*Stoli vanilla vodka, godiva chocolate liquor
heavy cream, chocolate shaving*

PORT/DESSERT WINES

Taylor Fladgate 14

10 year old tawny, full bodied and rich in flavor

Fonseca 12

Aged 10 years, dried fruits and nuts flavor

Dolce, Far Niente, Napa 22

*Sweet late harvest wine, flavors of fig
passion fruit and orange peel*

SCOTCH

Johnnie Walker Red 9

Glenfiddich 12 yr 11

Johnnie Walker Black 12

The Macallan 12 yr 13

Glenmorangie 10 yr 13

Oban 14 yr 15

Johnnie Walker Blue 42

COGNAC

Courvoisier VS 11

Courvoisier VSOP 15

Remy Martin VSOP 15

Hennessy XO 30

Hennessy Paradis 52

Remy Martin Louis XIII 235