



~ DESSERT ~

12

Valrhona Chocolate Mousse
*whipped cream, graham cracker tuile,
caramel pearls*

Maui Pineapple
pineapple sorbet, whipped cream

Mochi Donuts
*molten chocolate, toasted marshmallows,
haupia sauce*

POG Parfait in Chocolate Sphere
tropical fruit, guava caramel

Kona Coffee Crème Brulee
torched cream custard, chocolate biscotti

Local Cheese Plate for Two
traditional accompaniments
28

Housemade Ice Cream & Sorbet
9

SINGLEMALT SCOTCH

Glenlivet 12yr.....16
Balvenie 12yr.....21
Macallan 12yr.....21
Macallan Rare Cask.....1oz 37
Macallan 25yr.....1oz 75

COGNAC

Delemain Pale & Dry.....38
Remy XO.....52
Hennessy Paradis.....1oz 79
Louis XIII.....1oz 175

PORT

Fonseca Bin 27.....15
Quinta do Vesuvio 2013.....22

WINE

Kenzo Estate Muku, *Late Harvest Sauvignon Blanc*
Napa Valley, California.....3oz 30

Inniskillin Icewine, *Vidal Blanc*
Niagara, Ontario, Canada.....3oz 45

COFFEE

Kona Coffee Purveyors
Roasted and blended exclusively for BLT Market

Freshly Brewed Kona Coffee.....7
Espresso.....8
Cappuccino.....8
Latte.....8

*~ soy and almond milk available ~
all available decaffeinated*

TEA...7

Hawaiian Hot Tea Selection

English Breakfast ~ Earl Grey ~ Green Tea
Passionfruit Orange ~ Peppermint ~ Chamomile

MARKET

*If you have a food allergy, please speak to the chef, manager,
or your server. Consuming raw or under cooked meats, poultry, sea-
food, shellfish or eggs may increase your risk of food borne illness.*