



## Three's specialty desserts

### gluten free lilikoi cheesecake 10.95

lilikoi glaze, fresh fruit

### pineapple upside down cake 9.95

served with vanilla ice cream



### hot chocolate lava cake 12.95

hot brownie crust with molten liquid center, fresh fruit and macadamia nuts

### triple chocolate mousse cake 9.95

white, milk and dark chocolate mousse, fresh fruit, and macadamia nuts

### macadamia nut bread pudding with banana fosters sauce 12.95

jim beam soaked raisins, local banana fosters sauce

### mango sorbet 8.95

with fresh fruit

## \$3 desserts

### mango sorbet

### three's vanilla ice cream cookie sandwich

homemade chocolate chip cookies with vanilla ice cream and chocolate sauce

### sundae shooter

homemade whip cream, chocolate sauce, mac nuts and a cherry on top

Pair a dessert with one of our suggested dessert drinks and receive \$2 off per combo.

# Three's liquid desserts

## served cold

### smore's martini 10.00

an elixer with grey good vodka, dark creme de cacao, butterscotch schnapps, a toasted marshmallow infusion and a graham cracker rim

### speedie shantini 9.00

indulge yourself with a martini featuring patron xo espresso coffee liquor, godiva chocolate liquor, amaretto with a chocolate swirl

### godiva mint martini 10.00

introducing 2nite apple mint vodka with godiva chocolate, green creme de menthe, a splash of cream, an oreo cookie rim and finished with a candy cane

## served hot

### three's spiced cider 6.50

our version features bacardi oakheart spiced rum with hot apple cider, complete with a cinnamon stick

### what's kraken? 6.50

hot chocolate with kraken black spiced rum, butterscotch schnapps and a dollop of whipped cream

### shipwreck coffee 6.50

kraken black spiced rum, kahlua, bailey's irish cream, island coffee and whipped cream

## warm touches in a snifter

### courvoisier vs 11.00

### remy vs 11.00

### grand marnier 10.00

### tuaca, frangelica, amaretto di saronno 8.00

## port wine

### graham's six grapes 8.00

a ruby port ready for something chocolate

### graham's 10 year tawny 10.00

10 years in the barrel leaves a delicious, nutty flavor that pairs great with crème brûlée, vanilla and cheese

## dessert wine

### white wine maculan dindarello moscato i.g.t. 2011 9.00

a delicate dessert wine made from 100% moscato fior d'arancio grapes. classic moscato aromas of citrus, honey, and orange blossom. sweet, yet balanced on the palate, with bracing acidity and a rich roundness that persists through the finish. pair with crème brûlée or our cheesecake.

### red wine dashe zinfandel "late harvest" 2008 9.00

black raspberry and currants, plum and hints of chocolate and vanilla. black pepper and clove spice. the explosive fruit is balanced with nice acidity, making this wine sweet but not cloying. pair with anything chocolate.