



## Three's specialty desserts



### hot chocolate lava cake 13.25

hot brownie crust with molten liquid center, fresh fruit, macadamia nuts and gourmet madagascar vanilla bean ice cream

**recommended: graham's six grapes 18.95 or dashe zinfandel 19.95**

### triple chocolate mousse cake 9.95

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

**recommended: graham's six grapes 15.95 or dashe zinfandel 16.95**

### macadamia nut bread pudding with bananas foster sauce 13.25

jim beam soaked raisins, local bananas foster sauce and gourmet madagascar vanilla bean ice cream

**recommended: graham's ten year tawny 20.95 or dindarello 19.95**

### chef made daily sorbet 9.25

with fresh fruit

### house made gluten free strawberry guava cheesecake 12.95

maui strawberry guavas, white chocolate chip and waihe'e farm macadamia nut crust, kula stawberry glaze, chocolate and caramel sauces, fresh local berries

### surfer's cheesecake 12.95

traditional new york style cheesecake, graham cracker crust, madagascar vanilla bean, chocolate and caramel sauce, fresh local berries

### house made pies daily selection 10.00

ala mode \$2.00

## \$3.50 desserts

### chef made daily 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.**

**Additional daily house made special desserts, please ask your server.**

## Three's liquid desserts

### *served cold*

#### **smore's martini 10.25**

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

#### **speedie shantini 9.25**

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

#### **godiva mint martini 10.25**

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 6.75**

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

#### **what's kraken? 6.75**

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

#### **shipwreck coffee 6.75**

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

### *warm touches in a snifter*

#### **courvoisier vs 11.25**

#### **remy vs 11.25**

#### **grand marnier 10.25**

#### **tuaca, frangelica, amaretto di saronno 8.25**

### *port wine*

#### **graham's six grapes 8.25**

a ruby port ready for something chocolate

#### **graham's 10 year tawny 10.25**

10 years in the barrel leaves a delicious, nutty flavor that pairs great with something with caramel

### *dessert wine*

#### **white wine maculan dindarello moscato i.g.t. 2011 9.25**

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 9.25**

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.