

# dessert

**Assorted Gelato and Sorbet** (v) | 6

**Ube Pave**, (v) coconut anglaise, fresh pineapple | 12

**Berry Mascarpone Bar**, strawberry glaze, crisp meringue, basil crumble | 12

**Banana Bread Pudding**, (v) mango sorbet, amaretti crumble, orange cinnamon anglaise | 12

**Chocolate Macadamia Tart**, caramel cream, chocolate shards, lilikoi caramel | 12

# coffee

by Kona Coffee Purveyors

**Americano** | 5.5

**Cappuccino** | 6

**Latte** | 6.5

**Espresso** | 3.75/4.5

**Irish Coffee**, maple syrup, whipped cream, Irish whiskey

Jameson | 15

Redbreast | 19

# tea

**Chai** | 6

**Dirty Chai** | 7.5

**Matcha Latte** | 7.5

**Tea Latte** | 7

**Hot Tea** | 4.5

# dessert wines

**Elvio Tintero**  
**'Sori Gramella'**  
**Moscato d'Asti**,  
Piedmont, Italy | 13/52

**Braida Brachetto**  
**d'Acqui**, Piemonte,  
Italy | 65

**Taylor's Fladgate**  
**LBV Port**, Duriense,  
Portugal | 3 oz. 11

*gf* = Gluten Free

*v* = Vegetarian

*v+* = Vegan

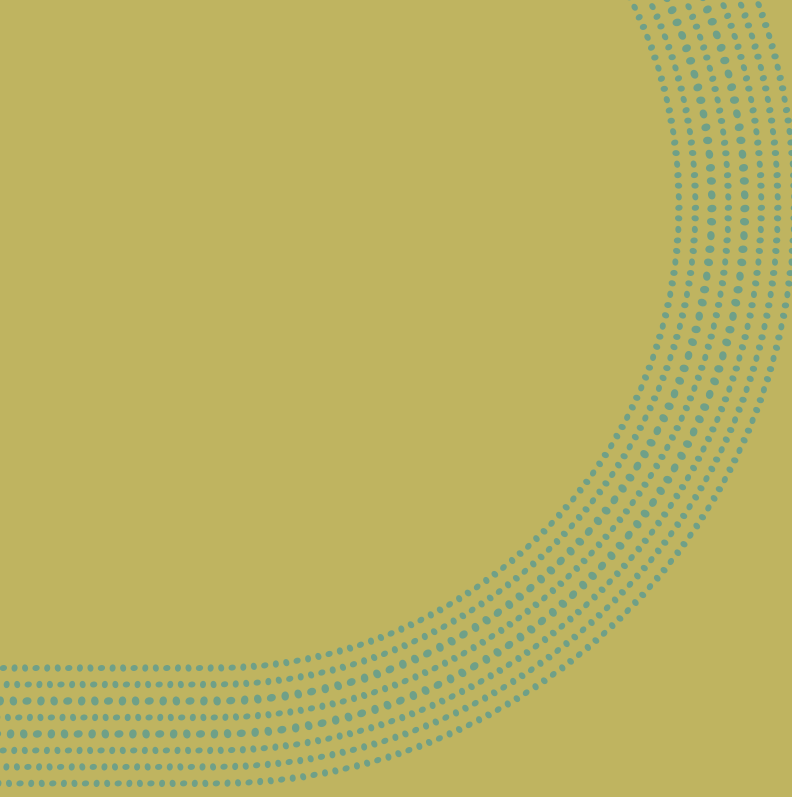
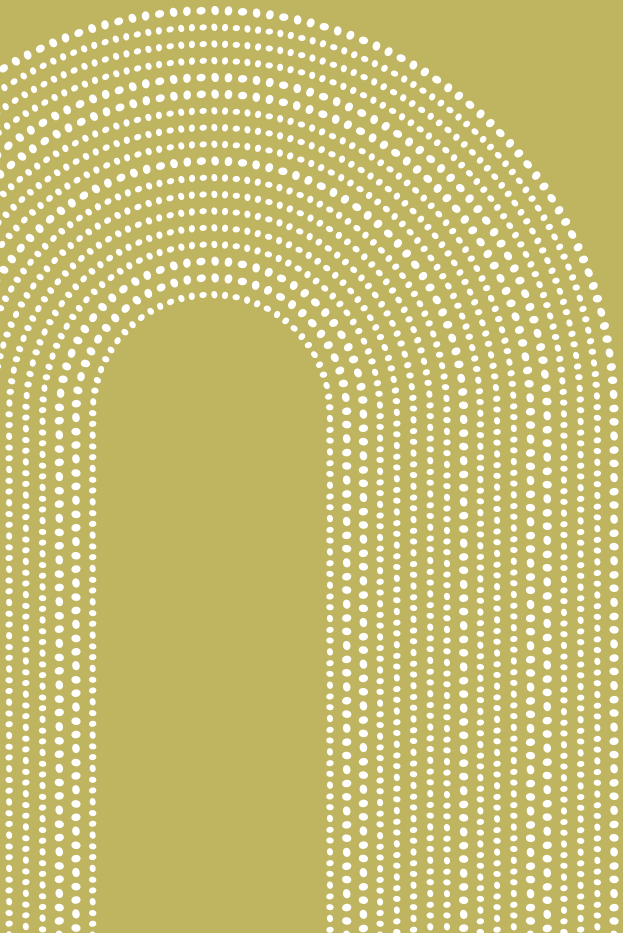
A gratuity of 18% will be charged to parties of 6 or more

[etalhawaii.com](http://etalhawaii.com)

[@etalhawaii](https://www.instagram.com/etalhawaii)

(808) 732-2144

*We proudly serve local ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and drinks are prepared in a shared bar and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.*



# *DESSERTS et al.*