

Dessert Wines

Il Conte D'Alba Moscato D'Asti, Piemonte, Italy, NV
A sweet, sparkling, effervescent aperitif wine with nuances of peach, and apricots, captivating and fun to drink 6/ 24

Il Conte D'Alba Stella Rosa, Piemonte, Italy, NV
This light red sparkling wine is the perfect balance of fun, bubbles, and sweetness 6/ 24

Loose End Sparkling MSM, Barossa, Australia, NV
This sparkling merlot, shiraz, mataro blend is velvety red in color. It is bubbly, creamy and loaded with flavors of ripe plum and sweet vanilla 45*

Barros Twenty Year Tawny Port, Portugal
Aromatic hints of chestnut, banana, burnt sugar, vanilla 9/ Glass

Naughty Sticky, Napa Valley, California, 2003
A late-harvest dessert wine of semillon and sauvignon blanc. A nose of tropical fruit, with a refreshing, crisp finish. A lovely sipping wine on a sultry summer evening. 62*

Hopler Eiswein, Burgenland, Austria, 2004
Eiswein is harvested at -7°C. Gentle pressing retains the frozen water in a special press, while the concentrated must evaporates. Light golden yellow in color, intense apple and peach aromas, balanced residual sugar on the palate, crisp acidic structure, and a touch of honey 95*
* by bottle only / 6 servings per bottle

Desserts

Raspberry Chocolate Truffle Tart with an Oreo cookie crust, lined with chocolate and raspberry sauces 5.5

Traditional Crème Brulee garnished with berry sauces and a tulip cookie 5.5

Chocolate Banana-ice cream bar cake with peanut butter crème anglaise, chocolate sauce, and caramelized banana 6

Blackberry Bread Pudding with blackberry sauce and Madden's vanilla bean ice cream 5.5

White chocolate-esspresso mousse and dark chocolate mousse with crème anglaise, and a chocolate cookie crisp 5.5

Traditional cheesecake with fresh berry relish and crème anglaise 5.5

Raspberry chocolate truffle tart and cheesecake combination with raspberry sauce and berry relish 6

All of our desserts are made in house · we use fresh whole vanilla beans · Ice cream is made in house · We use Valrhona chocolate, renowned for its bitter sweet quality and butter fat content · Our cheesecake and raspberry chocolate tart are available whole for special orders

French Pressed Kona Coffee

Madden's imports these beans directly from world renowned *Mountain Thunder Coffee Plantation*

We only serve the highest quality beans offered by *Mountain Thunder* – the *Kona Private Reserve*. It is the cream of the crop. It is completely organic and entirely estate grown and produced, it is a coffee connoisseur's delight.

This coffee contains only Fancy and Extra Fancy grade mountain grown "Mauka Beans" that have been color sorted away from the yellow, brown, black and white beans which can make the coffee either bland or sour. Taste the supreme organic Kona coffee flavor. Taste the Private Reserve.

The beans have been roasted with Mountain Thunder's signature Dedrich Coffee Roaster to a fine Vienna Roast.

The fragrance is dry, potent, and amazingly sweet. In the cup the coffee is very balanced, creamy, and has a classic, bittersweet island coffee profile with nuances of chocolate

French Press (4 servings): 11

½ French Press (2 Servings): 6

Espresso Drinks

Single Shot Espresso 1.50
Intensely concentrated finely ground coffee

Double Shot Espresso 2.25
Intensely concentrated finely ground coffee

Cappuccino 2.75
Espresso shot with steamed and frothed milk

Latte 3.50
Double espresso shot with extra steamed and frothed milk

Mocha Latte 3.75
Double espresso shot, chocolate sauce, steamed milk, and whipped cream

White Mocha Latte 3.75
Double espresso shot, white chocolate sauce, steamed milk, and whipped cream

Hot Chocolate 2.50

Steamer 2.50
Steamed and frothed milk with the flavor of your choice

Add a Flavor .50
Vanilla, Chocolate, White Chocolate, Caramel, Hazelnut

Add a Shot .75

We offer all the above selections as iced coffees and we take special off the menu requests as well. We use whole milk and/or half & half in all our drinks to increase creaminess and flavor. Please allow a few minutes for large orders.