

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 **8/32**

Il Conte D'Alba Stella Rosa, Piemonte, Italy, NV
This light red sparkling wine is the perfect balance of fun, bubbles, and sweetness **8/32**

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***

Rotta Black Monukka, Paso Robles, California
The Caramelized, Nutty and Vanilla aromas of this baked cream sherry reveal the flavor of the Black Monukka grapes that produced this wine. **7/ Glass**

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. **65***

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***
* bottle only / 6 servings per bottle

Desserts

MADDEN'S DESSERT MINIS

\$3.5

Smaller portions of some of our popular offerings:

Blackberry Bread Pudding, Crème Brulee, Raspberry

Chocolate Truffle Tart, Cheesecake

Combinations:

Two	\$6	Three	\$9	Four	\$11
Raspberry Chocolate Truffle Tart with an Oreo cookie crust, lined with chocolate and raspberry sauce					5.5
Traditional Crème Brulee garnished with berry sauces and a tulip cookie					5.5
Blackberry Bread Pudding with blackberry sauce and Madden's vanilla bean ice cream					5.5
Traditional cheesecake with fresh berry relish and crème anglaise					5.5
Hot chocolate caramel crème brulee: caramel crème brulee in an espresso cup topped with Madden's hot chocolate, a brownie crisp and toasted marshmallow ice cream					5.5

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.

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 Intensely concentrated finely ground coffee	1.50
Double Shot Espresso Intensely concentrated finely ground coffee	2.25
Cappuccino Espresso shot with steamed and frothed milk	2.75
Latte Double espresso shot with extra steamed and frothed milk	3.50
Mocha Latte Double espresso shot, chocolate sauce, steamed milk, and whipped cream	3.75
White Mocha Latte Double espresso shot, white chocolate sauce, steamed milk, and whipped cream	3.75
Madden's Hot Chocolate	4.25
Steamer Steamed and frothed milk with the flavor of your choice	2.50
Add a Flavor Vanilla, Chocolate, White Chocolate, Caramel, Hazelnut	.50
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.