



*Avenue*  
at OCC

## DESSERT MENU

THE GRILLE

### SWEET

#### Dessert of the Week - \$8.00

please see your server for more details

#### Almond Chocolate Cake - \$8.00

made with almond flour

#### Mud Pie - \$9.00

kona coffee gelato, oreo crust,  
chocolate ganache

#### OCC Signature Bread Pudding - \$8.50

crème anglaise

#### Assorted Gelato - \$7

french vanilla,  
dark chocolate, kona coffee

#### Assorted Sorbet - \$7

mango, lychee

### COFFEE, TEA AND MORE

#### 10% Kona Blend Coffee Regular or Decaf - \$4.00

#### Lavazza Espresso - \$5.00

#### Lavazza Double Espresso - \$8.00

#### Lavazza Cappuccino - \$5.00

#### Hawaiian Natural Tea - \$4.25

### AFTER DINNER DRINKS

#### Cognacs/Brandy

Courvoisier VS - \$10.00

Hennessy VS - \$12.00

Remy Martin VSOP - \$13.00

Grand Marnier - \$9.00

Martell Cordon Bleu - \$30.00

#### Cordials/Liqueurs

Baileys Irish Cream - \$8.00

D.O.M. B&B - \$9.00

Disaronno Amaretto - \$8.00

Drambuie Scotch Whiskey - \$11.00

Romana Sambuca - \$7.00

#### Specialty Coffees

B52 - \$10.00

Coffee, Kahlua, Baileys, Grand Marnier

Baileys Coffee- \$10.00

#### Specialty Cocktail

Expresso Martini - \$11.00

Fresh Expresso, Smirnoff Vodka,

Tia Maria, Splash of Baileys Irish Cream

### PORT/DESSERT WINE

#### Selection

Glass (2oz)

Sandeman Tawny Port 20 yr. 9  
Portugal

Domaine de Durban, Muscat, 6  
Baumes de Venise, France

### DESSERT WINE

Bin

#### Selection

Bottle

155

Inniskillin, Vidal,  
Niagra Peninsula, Canad

100

150

Rombauer Vineyards, Solera, 65  
Sierra Foothills, Napa, California