Herringbone

AFTER HOUR SWEETS

Il Gelato 10~ assorted flavors of gelato and sorbetto

Li Hing Mango Crêpe Cake 15~ li hing powder, crème anglaise, mango coulis, assorted berries

Lilikoi Tapioca Pudding 15~ macadamia nut shortbread, haupia, lilikoi sorbetto

Signature Chocolate Mousse 15~ whipped cream, candied peanuts, chocolate hazelnut wafer

SPECIALTY COCKTAIL

Banana Fosters Martini 14~ Old Lahaina Rum, banana liqueur, banana, cream, demarara sugar

DESSERT WINES BY THE GLASS

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| Moscato, Foris, Rogue Valley, Oregon 2015 | 10~ |
| Sauternes, Château Gravas, Bordeaux, France 2015 | 15~ |
| Tokaji Aszú, Royal Tokaji 'Red Label', Hungary 2009 | 24~ |
| Dolce, Far Niente, Napa Valley 2010 | 38~ |
| Ruby Port, Quinta do Crasto | 14~ |
| Tawny Port, Taylor Fladgate '20yr' | 18~ |
| Eiswein, Dr. Loosen (187ml bottle) | 60~ |
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HERRINGBONE WAIKIKI – MAY 2022 AOKI RESTAURANT GROUP

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC

In an effort to be more environmentally friendly, we will only be serving straws upon request. We aim to be as transparent as possible, so please feel free to ask us about it.