

breakfast

MONDAY TO FRIDAY 8 AM – 11 AM
SATURDAY & SUNDAY 7 AM – 11 AM

basalt signatures

Charcoal Buttermilk Pancakes Guava-strawberry sauce, whipped cream, mixed fresh berries	20	Loco Moco Wagyu beef patty, bacon fried rice, mushroom gravy, sunny-side up egg. Includes fruit garnish, house-made jams and choice of toast: White, Wheat, or English Muffin	19
Avocado Garden Toast Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds	17	Pork Belly Fried Rice Bacon fried rice, roasted pork belly, two fried eggs. Includes fruit garnish, house-made jams and choice of toast: White, Wheat, or English Muffin	18
Add			
Poached Egg	3		
Smoked Salmon	6		
Egg White Frittata ^{GF} Spinach, roasted zucchini, red bell peppers, red onion, parmesan cheese, arugula, cherry tomato, truffle oil	18		

omelets

Includes country-style potatoes, fruit garnish, house-made jams and choice of toast: White, Wheat, or English Muffin

Cheese Three egg omelet, jack and cheddar cheese	16	Meat & Vegetable Bacon, ham, link and Portuguese sausage, onion, bell pepper, mushroom, spinach, jack and cheddar cheese	19
Ham & Cheese Maple glazed honey ham, jack and cheddar cheese	18	Vegetable & Gouda Sweet Land Farms goat gouda, spinach, tomato, mushroom, onion, bell pepper	20
Meat Bacon, ham, link and Portuguese sausage, jack and cheddar cheese	19		

eggs benedicts

Served with two poached eggs on toasted English muffin, hollandaise sauce, country-style potatoes and fruit garnish

Add Avocado 6

B Smoked Salmon, Chives, & Capers	24	Bacon	20
Maple Glazed Honey Ham	19	Tomato-Spinach	18
Portuguese Sausage	19	Roasted Turkey Breast, Red Onion, & Tarragon	20
Link Sausage	19		

breakfast plates

Includes country-style potatoes, fruit garnish, house-made jams and choice of toast: White, Wheat, or English Muffin

Basalt Breakfast Two eggs any style, choice of applewood smoked bacon, Portuguese sausage or link sausage	19	Veggie Scramble Two scrambled eggs with avocado, spinach, tomatoes	18
SUBSTITUTIONS			
Wagyu Beef Patty (4 oz)	2		
Smoked Salmon	4		
Grilled Chicken Breast	4		

on the lighter side

Oatmeal

Steel cut oats, almond milk, fresh berries

11

Fruit Plate ^{GF}

Seasonal selection of island fruit

15

Lox & Bagel

Smoked salmon, cream cheese, capers, onion, toasted bagel

17

sides

Pancake & Syrup

8

Egg

One 3

Two 6

Toast & Jam

4

Bacon

8

Fried Rice

7

Pork Belly

8

Potatoes

6

Ham

6

Sliced Tomato

4

Portuguese Sausage

6

Half Papaya

6

Link Sausage

6

Fruit

8

Smoked Salmon

6

Mixed Berries

10

Avocado

3

drinks

loose leaf tea & custom roast coffee

Hawaiian Blend Coffee

Basalt's Custom House Blend
Hawaiian Paradise Coffee, Hawaii

4

Cappuccino

5

Latte

5

Espresso

Single-Shot

3

Double-Shot

4

Café Mocha

6

Loose Leaf Tea

Black Tea, Sencha, Jasmine, Chamomile, or Earl Gray

4

cocktails

Mimosa

Sparkling wine and choice of juice: Orange, Guava, Lilikoi, Grapefruit, Cranberry, POG, or Pineapple

10

Mimosa by the Bottle

44

Saint Germain Mimosa

Sparkling wine, St-Germain, orange juice

12

Bellini

Sparkling wine, white peach purée

11

Basalt Bloody Mary

11

Basalt Mai Tai

Rum, lime juice, orange curaçao, orgeat, dark rum

15

Irish Coffee

Tullamore Dew Irish Whisky, sugar, coffee, whipped cream

10

non-alcoholic

Solé Spring Water Still or Sparkling

Sodium free, low mineral content

Nuvolento, Lombardia, Italy

750ml 8

Fountain Drinks

Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale

4

Iced Tea

4

Juice

Orange, Pineapple, Cranberry, Apple, POG

Tomato or Clamato

4

