

# basalt bar

## liquor

Happy  
Hour

Well Drink

5

Jig & Bump

7

Short Stella Artois and choice of well shot:  
Tequila, Vodka, Gin, Bourbon, Fireball, Jägermeister,  
Tullamore Dew, Monkey Shoulder, or Canadian Club

## beer

Reg.  
Price

Happy  
Hour

### DRAFT

Honolulu Beerworks 'South Shore' Stout

7

5

6.2% ABV | Honolulu, Hawai'i

Coronado Brewing 'Maui Tropical Tide' IPA

8

6

6.5% ABV | San Diego, California

New Belgium 'Voodoo Ranger' Imperial IPA

7

5

9.0% ABV | Fort Collins, Colorado

New Belgium '1554' Black Lager

7

5

6.0% ABV | Fort Collins, Colorado

Baptist Wit Blonde Ale

7

5

5.0% ABV | Ertvelde, Belgium

Stella Artois Lager

6

5

5.2% ABV | Leuven, Belgium

### BOTTLES

Domestic Beer

5

3

Budweiser, Bud Light, or Coors Light

Imported Beer

6

4

Heineken, Corona, or Sapporo

## wine by the glass

Featured Red, Rosé, White, & Sparkling

10

5

*Items & prices are subject to change*

# appetizers

	Reg. Price	Happy Hour
<b>Pork Belly Buns</b> Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	12	8
<b>(B) Adobo Chicken Wings</b> Soy-vinegar glaze, garlic chili dipping sauce	13	9
<b>(B) Duck Empanadas</b> Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	12	8
<b>Baja Fish Taco</b> Beer battered, chile slaw, pico de gallo	7	5
<b>Bar Burger</b> 4oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, onion, Hawaiian Isle sauce <b>Add-On: (+\$2 each) Mushroom, Bacon, Avocado, or Egg</b>	—	7
<b>(B) Spicy Kampachi Poke</b> House-made sambal, avocado mash, rice chips, sweet soy sauce	15	—
<b>Avocado Crostini</b> Focaccia, tomato, radish, feta cheese, pomegranate molasses	15	—
<b>Crispy Quinoa Shrimp (GF)</b> Toasted quinoa, aji amarillo aioli	14	—
<b>Prime Rib Melt Sandwich</b> Swiss cheese, caramelized onions, creamed horseradish, au jus, french fries	16	—
<b>Basalt Burger</b> 8 oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries <b>Add-On: Bacon (+\$3), Avocado (+\$2)</b>	17	—
<b>Chef's Burger</b> 8 oz Peruvian spiced wagyu beef patty, crisp onion ring, bacon, cheddar cheese, Asian guacamole, aji amarillo aioli, french fries	22	—
<b>Half Rack Baby Back Ribs</b> Spicy pineapple slaw, waffle fries, BBQ sauce <b>Add-On: Roasted Garlic Shrimp, 5pcs (+\$9)</b>	19	—
<b>French Fries</b>	4	3
<b>Garlic Fries</b>	5	4
<b>Togarashi Fries</b>	5	4
<b>Waffle Fries</b>	6	5
<b>Onion Rings</b>	6	5



SIGNATURE DISH



GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS