

Dinner

5 – 9 PM DAILY

appetizers & salads

B Adobo Chicken Wings 16 Soy-vinegar glaze, garlic chili dipping sauce	Crispy Quinoa Shrimp GF 14 Toasted quinoa, aji amarillo aioli
B Rotisserie Duck Empanadas 13 Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	Smoked Kona Kampachi 17 Charred scallion, soy, pickled vegetables
Pork Belly Buns 13 Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	Mixed Greens GF 10 Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing
Avocado Crostini 15 Focaccia, tomato, radish, feta cheese, pomegranate molasses	B Fattoush Salad 15 Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette Add Feta Cheese (+\$2) or Grilled Chicken Breast (+\$6)
Lobster Bisque 10 Caramelized fennel, crème fraîche	Crab Salad GF 18 Jumbo lump crab, Big Island heart of palm, romanesco, herbed avocado dressing
Spicy Kampachi Poke 15 Housemade sambal, avocado mash, sweet soy sauce, rice chips	

Prix Fixe \$50

SERVED 5 – 8:45 PM

FIRST COURSE

Bowl of Lobster Bisque

Caramelized fennel, crème fraîche

OR

Mixed Greens

Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing

SECOND COURSE

New York Steak

Grilled 10oz striploin, hasselback potato, black pepper sauce, blue cheese

OR

Miso Black Cod

Steamed white rice, vegetable medley, dashi nage

THIRD COURSE

Lilikoi Crème Brûlée

Passion fruit custard, caramelized sugar, fresh raspberries

OR

Grand Marnier Chocolate Mousse Cake

Dark chocolate mousse, raspberry sauce, mixed berries

Main Course

B New York Steak 35 Grilled 10oz striploin, hasselback potato, black pepper sauce, blue cheese Add: Roasted Garlic Shrimp, 5pcs (+\$9)	B Miso Black Cod 37 Steamed white rice, vegetable medley, dashi nage
B Prime Rib GF 10oz cut 31 14oz cut 45 Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus	Hokkaido Scallops 32 Pan seared, basil pommes puree, prosciutto XO sauce
Beef Short Ribs 30 Red wine braised, aji amarillo risotto, onion relish, gremolata	B Mixed Seafood Grill GF 47 Half lobster tail, Hokkaido scallops, shrimp, fresh catch, andouille 'fried rice', red pepper coulis, saffron rouille
Smoked Kurobuta Pork Chop 29 Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles	Fresh Catch of the Day 30 Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish
	Vegetable Gnocchi 23 Parisienne style, mushrooms, asparagus, buerre noisette, fennel pollen

sides

Garlic Mash **GF** 6

Brussel Sprouts **GF** 8

Parisienne Gnocchi 10

Mushrooms **GF** 9

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

B SIGNATURE DISH

GF GLUTEN FREE

BASALT
AT DUKES LANE MARKET & EATERY

Masks are required for all dine-in customers unless they are actively eating or drinking. Hand sanitizing stations are available for use at the entrance. Our entire staff follows the recommended City & County of Honolulu guidelines for dine-in service. This includes the cleaning of all surfaces between customer use with a pre-mixed, food safe, chlorine-based solution as recommended by the CDC.

drinks

tropical

Basalt Mai Tai _____	12
<small>Rum, lime juice, orange curacao, orgeat, dark rum</small>	
Lilikoi Punch _____	12
<small>Vodka, lilikoi, lemon juice, sprite</small>	
Howling Tiki _____	12
<small>Howler Head Whiskey, pineapple juice, lime juice, ginger cinnamon simple, Allspice Dram</small>	

craft

Cool Burn _____	12
<small>Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, jalapeño</small>	
Hibiscus Lime Cooler _____	12
<small>Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel</small>	
Bourbon & Blues _____	12
<small>Bourbon, muddled blueberries, lemon juice, ginger-cinnamon simple, orange peel</small>	
Amilie _____	12
<small>Tequila, lime juice, St-Germain Elderflower, pineapple juice, cilantro, and cardamom tincture</small>	
The Highlander _____	12
<small>Monkey Shoulder scotch, Aperol, lemon juice, lemon bitters, simply syrup</small>	

from the barrel

Barrel Aged Smoked Manhattan _____	16
<small>Kiawe smoked Woodford Reserve Bourbon, Carpano Antica barrel aged manhattan, cocoa nib - vanilla bitters, luxardo cherries</small>	
Barrel Aged Boulevardier _____	16
<small>Buffalo Trace, Campari, Dolin Rouge, orange peel</small>	

beer

ON TAP

Honolulu Beer Works 'South Shore' Stout _____	8
<small>Honolulu, Hawaii, 6.2% ABV</small>	
Paradise Ciders <i>Rotating Selection</i> _____	8
<small>Honolulu, Hawaii, Various %ABV</small>	
Lanikai Brewing 'Moku' Imperial IPA _____	8
<small>Honolulu, Hawaii, 8.1% ABV</small>	
Elysian Brewing 'Full Contact' Imperial Hazy IPA _____	8
<small>Fort Collins, Colorado, 8.8% ABV</small>	
Boulevard Brewing 'tank 7' Farmhouse Ale _____	8
<small>Kansas City, Missouri, 8.5% ABV</small>	
Baptist Wit Blonde Ale _____	8
<small>Ertvelde, Belgium, 5.0% ABV</small>	
Stella Artois Lager _____	7
<small>Leuven, Belgium, 5.2% ABV</small>	

BOTTLES & CANS

Elysian Space Dust IPA _____	8
<small>Seattle, Washington, 8.2% ABV, 12oz</small>	
Local Beer _____	6
<small>Kona Longboard, Kona Big Wave, or Maui Big Swell IPA</small>	
Domestic Beer _____	5
<small>Budweiser, Budweiser Zero, Bud Light, Coors Light, or Miller Lite</small>	
Imported Beer _____	6
<small>Heineken, Corona, or Sapporo</small>	

sake

Hakkaisan Tokubetsu Junmai Glass _____	7
<small>720ml _____ 48</small>	
Mio Sparkling Sake _____	300ml _____ 16
Nanbu Bijin Tokubetsu Junmai _____	300ml _____ 27
Katsuyama Brewing Junmai Ginjo 'Ken' Red Label _____	720ml _____ 110
Junmai Ginjo 'Lei' Blue Label _____	720ml _____ 125
Junmai Daiginjo 'Den' Black Label _____	720ml _____ 180

vodka

Tito's _____	10
Hangar One _____	11
Ketel One _____	10
Belvedere _____	12
Grey Goose _____	12
Chopin Potato _____	12
Pau Maui _____	10
Ocean _____	10
Wheatley _____	9

gin

Aviation _____	10
Beefeater _____	9
Bombay Sapphire _____	10
Botanist _____	11
Fid Street Hawaiian _____	10
Hayman's Old Tom _____	10
Hendrick's _____	10
Nolet's Silver Dry _____	13
Plymouth Dry _____	9
St. George Terroir _____	11
Tanqueray _____	10

tequila

Xicaru Silver Mezcal _____	10
Don Julio 1942 _____	35
Don Julio Blanco _____	12
Reposado _____	13
Añejo _____	15
Herradura Blanco _____	10
Reposado _____	12
Añejo _____	14
Patron Reposado _____	12
Añejo _____	14
Casamigos Blanco _____	11
Reposado _____	12
Añejo _____	14
Cruz del Sol Silver _____	11
Jose Cuervo Tradicional Silver _____	11

rum

Kō Hana Agricole Kea Silver _____	10
Koho Amber _____	30
Ron Zacapa 'Sistema Solera 23' _____	13
Zaya 16yr _____	11
Captain Morgan Spiced Rum _____	9
Kraken Black Spiced Rum _____	9
Mahina Hawaiian Dark _____	8
Barbancourt 4yr _____	9
8yr _____	10
El Dorado Demerara 6yr Silver _____	9
8yr Amber _____	10
Selvarey Silver _____	10
Cacao _____	11
Cruzan Aged Silver _____	9
Malibu Coconut _____	9
Pitú Cachaça _____	8

bourbon

Basil Hayden _____	12
Blanton's 93pf _____	14
Booker's Noe 124pf _____	18
Buffalo Trace 90pf _____	10
Buffalo Trace 'Mash #1' White Dog 125pf _____	12
Bradshaw 103.8pf _____	12
Bulleit 10yr 91.2pf _____	13
Colonel EH Taylor 100pf _____	18
Eagle Rare 90pf _____	11
George T Staggs 130.4pf _____	40
Hudson 'Baby Bourbon' 92pf _____	15
Jim Beam _____	8
Knob Creek 100pf _____	10
Maker's Mark 90pf _____	10
Michter's Small Batch 91.4pf _____	12
Staggs Jr 130pf _____	16
Woodford Reserve 90.4pf _____	10
Woodford Double Cask 90.4pf _____	15

rye

Bulleit 90pf _____	10
Templeton _____	10
Jack Daniels 90pf _____	9
Knob Creek 100pf _____	10
Michter's _____	12
Woodford Reserve 90.4pf _____	10

Whistlepig 6yr 96.56pf _____	12
10yr 100pf _____	23
12yr 86pf _____	30
15yr 92pf _____	55
Boss Hog VII 116.2pf _____	90
Thomas H. Handy Sazerac 129pf _____	30

japanese whisky

Suntori Toki _____	10
Mars Iwai Tradition _____	14
Kura Single Malt _____	15
Nikka Coffey Grain _____	15
Matsui Sakura Cask _____	18
Hakushu 12yr _____	35
18yr _____	90
Kurayoshi 8yr Sherry Cask _____	22
Ichiros Malt & Grain _____	25
Hibiki Harmony 20 _____	17yr _____ 50
21yr _____	90
Yamazaki 12yr _____	35
18yr _____	90

single malt scotch whisky

HIGHLAND	
Oban 14yr _____	19
Macallan 12yr Sherry Cask _____	17
Macallan 18yr _____	55
Macallan Edition No. 6 _____	45
LOWLAND	
Auchentoshan 12yr _____	12
SPEYSIDE	
Balvenie 12yr Single Barrel _____	17
Glenlivet 12yr _____	15
ISLAY	
Lagavulin 16yr _____	19
Laphroig 10yr _____	15

blended scotch whisky

Johnnie Walker Black _____	11
Chivas Regal 12yr _____	10
Dewars White _____	9
Monkey Shoulder _____	9

canadian whisky

Canadian Club _____	8
Crown Royal 10 _____	Apple _____ 10
Peach _____	12

irish whiskey

Jameson _____	10
Tullamore Dew _____	8
Slane _____	9

american whiskey

Jack Daniel's Single Barrel _____	12
Sour Mash _____	8
Honey _____	8
Seagram's 7 Crown _____	8
Skrewball Peanut Butter _____	10
Fireball Cinnamon _____	8
St. George Breaking & Entering _____	10
Howler Head Banana _____	9
Clyde May's Alabama Style _____	12

non-alcoholic

San Benedetto Water Still or Sparkling _____	4
500ml _____	4
1 Liter _____	7
Plantation Iced Tea _____	5
Iced Tea _____	4
Fountain Drinks _____	4
<small>Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale</small>	
Lemonade _____	4
<small>Regular, Guava, or Passion Fruit</small>	
Juice _____	4
<small>Orange, Pineapple, Cranberry, Apple, or POG</small>	

