

Dinner

5 – 9 PM DAILY

appetizers

B Adobo Chicken Wings 13 Soy-vinegar glaze, garlic chili dipping sauce	Lobster Bisque 10 Caramelized fennel, crème fraîche
B Rotisserie Duck Empanadas 12 Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	Shrimp Chawanmushi 14 Egg custard, shrimp, shiitake mushroom, carrot, edamame, truffle oil, katsuo soy
Pork Belly Buns 12 Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	Crispy Quinoa Shrimp GF 14 Toasted quinoa, aji amarillo aioli
Avocado Crostini 15 Focaccia, tomato, radish, feta cheese, pomegranate molasses	Smoked Kona Kampachi 17 Charred scallion, soy, pickled vegetables

Salads

Mixed Greens **GF 10**
Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing

B **Fattoush Salad 14**
Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette
Add Feta Cheese (+\$2)
Add Grilled Chicken Breast (+\$6)

Seasonal Vegetables 16
Roasted kabocha squash, ricotta cheese, arugula, almonds, pumpkin seeds, sherry vinaigrette

Main Course

B New York Steak GF 33 Grilled 10 oz striploin, pommes purée, black pepper and blue cheese sauces Add: Roasted Garlic Shrimp, 5pcs (+\$9)	B Miso Black Cod 35 Steamed white rice, vegetable medley, dashi nage
Prime Rib GF 29 Hawaiian Salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus	Hokkaido Scallops 32 Pan seared, sweet corn grits, prosciutto XO sauce
Beef Short Ribs 31 Red wine braised, aji amarillo risotto, onion relish, gremolata	Shrimp Pasta 30 Roasted garlic shrimp, housemade linguine, charred corn, mushrooms, parmesan brodo
Roasted Half Chicken 25 Peruvian marinade, smashed potatoes, charred corn, avocado-lime crema	Fresh Catch of the Day 29 Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish
	Vegetable Gnocchi 23 Parisienne style, mushrooms, asparagus, beurre noisette, fennel pollen

sides

Steamed White Rice 4	Parisienne Gnocchi 10
Pommes Purée 8	Mushrooms 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
Rum, lime juice, orange curacao, orgeat, dark rum	
Lilikoi Punch _____	12
Vodka, lilikoi, lemon juice, sprite	
P.I.T. _____	11
Rum, pineapple juice, lime juice, orgeat, iced tea	

craft

Cool Burn _____	12
Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, jalapeño	
Hibiscus Lime Cooler _____	12
Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel	
Bourbon & Blues _____	12
Bourbon, muddled blueberries, lemon juice, ginger-cinnamon simple, orange peel	
Amilie _____	12
Tequila, lime juice, St-Germain Elderflower, pineapple juice, cilantro, and cardamom tincture	
Scotch Mule _____	12
Dewars, lemon juice, lemongrass simple, ginger beer	

from the barrel

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

beer

DRAFT	
Knee Deep "Breaking Bud" IPA _____	8
Auburn, California, 6.5% ABV	
New Belgium 1554 Black Lager _____	7
Fort Collins, Colorado, 6.0% ABV	
Deschutes Black Butte Porter _____	7
Bend, Oregon, 5.2% ABV	
Stella Artois Lager _____	6
Leuven, Belgium, 5.2% ABV	
BOTTLES & CANS	
Ace Pineapple Hard Cider _____	8
Sebastopol, California, 5% ABV, 12oz	
Elysian Space Dust IPA _____	8
Seattle, Washington, 8.2% ABV, 12oz	
Local Beer _____	6
Kona Longboard, Kona Big Wave, or Maui Big Swell IPA	
Domestic Beer _____	5
Budweiser, Bud Light, or Coors Light	
Imported Beer _____	6
Heineken, Corona, or Sapporo	
sake	
Hakkaisan Tokubetsu Junmai	
Glass_____	7 720ml _____ 48
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

gin

Aviation _____	10
Beeefeate _____	9
Bombay Sapphire _____	10
Botanist _____	11
Fid Street Hawaiian _____	10
Hayman's Old Tom _____	10
Hendrick's _____	10
Junipero _____	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	
Blanco_11 Reposado_12 Añejo_14	
Casamigos	
Blanco_11 Reposado_12 Añejo_14	

rye

Bulleit _____	10
Templeton _____	10
Jack Daniels _____	9
Knob Creek _____	10
Michter's _____	12
Woodford Reserve _____	10
Whistlepig 10yr _____	23
12yr _____	30

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
Whaler's Dark _____	8
Barbancourt 4yr _____	9
8yr _____	10
El Dorado Demerara	
6yr Silver_____	9 8yr Amber_____ 10
Selvare Silver _____	10 Cacao_____ 11
Cruzan Aged Silver _____	9
Malibu Coconut _____	9
Pitú Cachaça _____	8

bourbon

Basil Hayden _____	12
Blanton's _____	14
Booker's Noe _____	18
Buffalo Trace _____	10
Bulleit _____	10 Bulleit 10yr_____ 13
Eagle Rare _____	11
Jim Beam _____	8
Knob Creek _____	10
Maker's Mark _____	10
Hudson 'Baby Bourbon' _____	15
Michter's Small Batch _____	12
Woodford Reserve _____	10
Woodford Double Cask _____	15

japanese whisky

Suntori Toki _____	10
Mars Iwai Tradition _____	14
Kura Single Malt _____	15
Nikka Coffey Grain _____	15
Matsui Sakura Cask _____	18
Hakushu 12yr _____	20
Kurayoshi 8yr Sherry Cask _____	22
Ichiros Chichibu Peated _____	25
Ichiros Malt & Grain _____	25
Hibiki Harmony _____	15 17yr _____ 35
Yamazaki 12yr _____	20 18yr _____ 40

single malt scotch whisky

HIGHLAND	
Oban 14yr _____	19
Macallan 12yr Double Oak Cask _____	16
Macallan 12yr Sherry Cask _____	17
Macallan 18yr _____	55
LOWLAND	
Auchentoshan 12yr _____	12
SPEYSIDE	
Aberlour 16yr _____	25
Balvenie 12yr Single Barrel _____	17
ISLAY	
Lagavulin 16yr _____	19
Laphroig 10yr _____	15

blended scotch whisky

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

canadian whisky

Canadian Club _____	8
Crown Royal _____	10 Apple _____ 10

irish whiskey

Jameson _____	10
Tullamore Dew _____	8

american whiskey

Jack Daniel's	
Sour Mash_____	8 Single Barrel_____ 12
Seagram's 7 Crown _____	8
Skrewball Peanut Butter _____	10
Fireball Cinnamon _____	8
St. George Breaking & Entering _____	10

non-alcoholic

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

loose leaf tea & custom roast coffee

Loose Leaf Tea _____	4
Black Tea, Sencha, Jasmine, Chamomile, or Earl Gray	
French Press Basalt Custom Hawaiian Coffee	
12oz_____	5 32oz_____ 9
<i>Hawaiian Paradise Coffee, Hawaii</i>	
Basalt Custom Hawaiian Coffee	3.50
<i>Hawaiian Paradise Coffee, Hawaii</i>	
Espresso	
Single-Shot_____	3
Double-Shot_____	4
Cappuccino _____	4.50
Latte _____	4.75
Macchiato _____	3.75

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