## Charcoal Buttermilk Pancakes
Guava-strawberry sauce, whipped cream, mixed fresh berries

### Avocado Garden Toast
Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds
**Add Poached Egg (+$3)**

### Oatmeal
Steel cut oats, almond milk, fresh berries

### Lox & Bagel
Smoked salmon, cream cheese, capers, onion, toasted bagel

## breakfast plates
*Includes fruit garnish, house made jam and choice of toast: White, Wheat, or English Muffin*

### Basalt Breakfast
Two large eggs any style, country style potatoes. Choice of Applewood smoked bacon, Portuguese sausage, or link sausage

### Loco Moco
Wagyu beef patty, bacon fried rice, mushroom gravy, grilled onion, sunny-side up egg

### Pork Belly Fried Rice
Bacon fried rice, roast pork belly, two fried eggs

### Vegetable & Feta Omelet
Spinach, tomato, mushroom, onion, bell pepper, country style potatoes

### Meat & Cheese Omelet
Bacon, ham, link, and Portuguese sausages, jack and cheddar cheeses, country style potatoes

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**ONLINE ORDERING**
1. Go to basaltwaikiki.com
2. Click ORDER ONLINE

**CURBSIDE PICK UP**
- Kalakaua Avenue
- Past Seaside Avenue
- Take immediate left on Dukes Lane
- Reach the end of the Lane, just before Kuhio Avenue
- Pick up your order!

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All guests are required to have their temperature checked upon entering. Masks will be required for all customers and staff during the take out process. We follow all recommended State of Hawaii, County of Honolulu & CDC guidelines.

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**SIGNATURE DISH**
**GF** GLUTEN FREE
**Items & prices are subject to change**
appetizers

Adobo Chicken Wings
Soy-vinegar glaze, garlic chili dipping sauce

Pork Ribs
Hoisin BBQ glaze, soy-chili slaw, fried garlic

Crispy Quinoa Shrimp
Toasted quinoa, aji amarillo aioli

Avocado Crostini
Focaccia, tomato, radish, feta cheese, pomegranate molasses

salads

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

Grilled Chicken Salad
Peruvian spiced natural chicken breast, won bok cabbage, carrots, pear, green onions, cilantro, crispy won ton strips, sweet chili soy dressing

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

dinner special
AVAILABLE FROM 3 PM

Prime Rib
Hawaiian Salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus
entremes

- Basalt Burger  8oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries
  Add: Bacon (+$3), Avocado (+$2)

- Chef's Burger  8oz Peruvian spiced wagyu beef patty, crisp onion ring, bacon, cheddar cheese, Asian guacamole, aji amarillo aioli, french fries

- Prime Rib Melt Sandwich  Swiss cheese, caramelized onions, creamed horseradish, au jus, french fries

- Rigatoni Bolognese  Beef ragu, Parmigiano-Reggiano, garlic bread

- Vegetable Linguine  Asparagus, mushrooms, onions, tomato, herbs, parmesan brodo
  Add: Roasted Garlic Shrimp, 5pcs (+$8)

- Miso Black Cod  Steamed white rice, vegetable medley, dashi nage

- New York Steak  Garlic mashed potatoes, vegetable medley, Basalt steak sauce
  Add: Roasted Garlic Shrimp, 5pcs (+$8)

- Baby Back Pork Ribs  Spicy pineapple slaw, waffle fries, BBQ sauce
  Add: Roasted Garlic Shrimp, 5pcs (+$8), Grilled Chicken Breast (+$6)

- Grand Marnier Mousse Cake  Dark chocolate devil's food cake, raspberry sauce, mixed berries

- Guava Lilikoi Cake  Vanilla sponge cake, guava lilikoi mousse, raspberry sauce

- Strawberry Roll  Vanilla sponge cake, whipped cream, fresh strawberries, strawberry guava sauce

- Tiramisu  Espresso lady fingers, kahlua-amaroetno mascarpone cream, chocolate espresso streusel

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