

# all-day

SUNDAY TO THURSDAY 11 AM – 8 PM  
FRIDAY & SATURDAY 11 AM – 9 PM

## appetizers

- |   |  |  |
|---|--|--|
| <b>Crispy Quinoa Shrimp</b> <sup>GF</sup> 14<br>Toasted quinoa, aji amarillo aioli        | <b>Pork Belly Buns</b> 12<br>Charcoal bao buns, pickled vegetables, hoisin sriracha sauce                      | <b>Adobo Chicken Wings</b> 13<br>Soy-vinegar glaze, garlic chili dipping sauce |
| <b>Avocado Crostini</b> 15<br>Focaccia, tomato, radish, feta cheese, pomegranate molasses | <b>Rotisserie Duck Empanadas</b> 12<br>Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema | <b>Pork Ribs</b> 12<br>Hoisin BBQ glaze, soy-chili slaw, fried garlic          |

## salads

- |  |   |
|--|---|
| <b>Mixed Greens</b> <sup>GF</sup> 10<br>Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing  | <b>Fattoush Salad</b> 14<br>Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette<br><b>Add: Feta Cheese (+\$2), Grilled Chicken Breast (+\$6)</b> |
| <b>Grilled Chicken Salad</b> 17<br>Peruvian spiced natural chicken breast, won bok cabbage, carrots, pear, green onions, cilantro, crispy won ton strips, sweet chili soy dressing |   |

## dinner special

AVAILABLE FRIDAY TO SUNDAY FROM 3 PM

### **Prime Rib** <sup>GF</sup> 27

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

## entrées

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|--|--|
| <b>Basalt Burger</b> 17<br>8oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries<br><b>Add: Bacon (+\$3), Avocado (+\$2)</b> | <b>Vegetable Linguine</b> 14<br>Asparagus, mushrooms, onions, tomato, herbs, parmesan brodo<br><b>Add-On: Roasted Garlic Shrimp, 5pcs (+\$8)</b>               |
| <b>Chef's Burger</b> 22<br>8oz Peruvian spiced wagyu beef patty, crisp onion ring, bacon, cheddar cheese, Asian guacamole, aji amarillo aioli, french fries                                    | <b>Miso Black Cod</b> 29<br>Steamed white rice, vegetable medley, dashi nage   |
| <b>Prime Rib Melt Sandwich</b> 16<br>Swiss cheese, caramelized onions, creamed horseradish, au jus, french fries   | <b>New York Steak</b> <sup>GF</sup> 26<br>Garlic mashed potatoes, vegetable medley, Basalt steak sauce<br><b>Add: Roasted Garlic Shrimp, 5pcs (+\$8)</b>       |
| <b>Rigatoni Bolognese</b> 21<br>Beef ragu, Parmigiano-Reggiano, garlic bread   | <b>Baby Back Pork Ribs</b> 22<br>Spicy pineapple slaw, waffle fries, BBQ sauce<br><b>Add: Roasted Garlic Shrimp, 5pcs (+\$8) Grilled Chicken Breast (+\$6)</b> |

## desserts

- |  |   |  |  |
|--|---|--|--|
| <b>Grand Marnier Mousse Cake</b> 6<br>Dark chocolate devil's food cake, raspberry sauce, mixed berries | <b>Tiramisu</b> 8<br>Espresso lady fingers, kahlua-amaretto mascarpone cream, chocolate espresso streusel | <b>Strawberry Roll</b> 7<br>Vanilla sponge cake, whipped cream, fresh strawberries, strawberry guava sauce | <b>Guava Lilikoi Cake</b> 6<br>Vanilla sponge cake, guava lilikoimousse, raspberry sauce |
|--|---|--|--|

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

 SIGNATURE DISH

 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

<b>Basalt Mai Tai</b> _____	<b>12</b>
Rum, lime juice, orange curacao, orgeat, dark rum	
<b>Lilikoi Punch</b> _____	<b>12</b>
Vodka, lilikoi, lemon juice, sprite	
<b>P.I.T.</b> _____	<b>11</b>
Rum, pineapple juice, lime juice, orgeat, iced tea	

## craft

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

## from the barrel

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

## beer

<b>DRAFT</b>	
<b>Knee Deep "Breaking Bud" IPA</b> _____	<b>8</b>
Auburn, California, 6.5% ABV	
<b>New Belgium 1554 Black Lager</b> _____	<b>7</b>
Fort Collins, Colorado, 6.0% ABV	
<b>Deschutes Black Butte Porter</b> _____	<b>7</b>
Bend, Oregon, 5.2% ABV	
<b>Stella Artois Lager</b> _____	<b>6</b>
Leuven, Belgium, 5.2% ABV	
<b>BOTTLES &amp; CANS</b>	
<b>Ace Pineapple Hard Cider</b> _____	<b>8</b>
Sebastopol, California, 5% ABV, 12oz	
<b>Elysian Space Dust IPA</b> _____	<b>8</b>
Seattle, Washington, 8.2% ABV, 12oz	
<b>Local Beer</b> _____	<b>6</b>
Kona Longboard, Kona Big Wave, or Maui Big Swell IPA	
<b>Domestic Beer</b> _____	<b>5</b>
Budweiser, Bud Light, or Coors Light	
<b>Imported Beer</b> _____	<b>6</b>
Heineken, Corona, or Sapporo	
<b>sake</b>	
<b>Hakkaisan Tokubetsu Junmai</b>	
Glass_____	<b>7</b> <b>720ml</b> _____ <b>48</b>
<b>Mio Sparkling Sake</b> _____	<b>300ml</b> _____ <b>16</b>
<b>Nanbu Bijin Tokubetsu Junmai</b>	
300ml_____	<b>27</b>
<b>Katsuyama Brewing</b>	
Junmai Ginjo 'Ken' Red Label 720ml_____	<b>110</b>
Junmai Ginjo 'Lei' Blue Label 720ml_____	<b>125</b>
Junmai Daiginjo 'Den' Black Label 720ml_____	<b>180</b>

## vodka

<b>Tito's</b> _____	<b>10</b>	<b>Hangar One</b> _____	<b>11</b>
<b>Ketel One</b> _____	<b>10</b>	<b>Belvedere</b> _____	<b>12</b>
<b>Grey Goose</b> _____	<b>12</b>	<b>Chopin Potato</b> _____	<b>12</b>
<b>Pau Maui</b> _____	<b>10</b>	<b>Ocean</b> _____	<b>10</b>

## gin

<b>Aviation</b> _____	<b>10</b>
<b>Beeefeate</b> _____	<b>9</b>
<b>Bombay Sapphire</b> _____	<b>10</b>
<b>Botanist</b> _____	<b>11</b>
<b>Fid Street Hawaiian</b> _____	<b>10</b>
<b>Hayman's Old Tom</b> _____	<b>10</b>
<b>Hendrick's</b> _____	<b>10</b>
<b>Junipero</b> _____	<b>10</b>
<b>Nolet's Silver Dry</b> _____	<b>13</b>
<b>Plymouth Dry</b> _____	<b>9</b>
<b>St. George Terroir</b> _____	<b>11</b>
<b>Tanqueray</b> _____	<b>10</b>

## tequila

<b>Xicaru Silver Mezcal</b> _____	<b>10</b>				
<b>Don Julio 1942</b> _____	<b>35</b>				
<b>Don Julio</b>					
Blanco_____	<b>12</b>	Reposado_____	<b>13</b>	Añejo_____	<b>15</b>
<b>Herradura</b>					
Blanco_____	<b>10</b>	Reposado_____	<b>12</b>	Añejo_____	<b>14</b>
<b>Patron</b>					
Blanco_____	<b>11</b>	Reposado_____	<b>12</b>	Añejo_____	<b>14</b>
<b>Casamigos</b>					
Blanco_____	<b>11</b>	Reposado_____	<b>12</b>	Añejo_____	<b>14</b>

## rye

<b>Bulleit</b> _____	<b>10</b>		
<b>Templeton</b> _____	<b>10</b>		
<b>Jack Daniels</b> _____	<b>9</b>		
<b>Knob Creek</b> _____	<b>10</b>		
<b>Michter's</b> _____	<b>12</b>		
<b>Woodford Reserve</b> _____	<b>10</b>		
<b>Whistlepig</b> 10yr_____	<b>23</b>	12yr_____	<b>30</b>

## rum

<b>Kō Hana Agricole</b>			
Kea Silver_____	<b>10</b>	Koho Amber_____	<b>30</b>
<b>Ron Zacapa 'Sistema Solera 23'</b> _____	<b>13</b>		
<b>Zaya 16yr</b> _____	<b>11</b>		
<b>Captain Morgan Spiced Rum</b> _____	<b>9</b>		
<b>Kraken Black Spiced Rum</b> _____	<b>9</b>		
<b>Whaler's Dark</b> _____	<b>8</b>		
<b>Barbancourt</b> 4yr_____	<b>9</b>	8yr_____	<b>10</b>
<b>El Dorado Demerara</b>			
6yr Silver_____	<b>9</b>	8yr Amber_____	<b>10</b>
<b>Selvare Silver</b> _____	<b>10</b>	<b>Cacao</b> _____	<b>11</b>
<b>Cruzan Aged Silver</b> _____	<b>9</b>		
<b>Malibu Coconut</b> _____	<b>9</b>		
<b>Pitú Cachaça</b> _____	<b>8</b>		

## bourbon

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

## japanese whisky

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

## single malt scotch whisky

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

## blended scotch whisky

<b>Johnnie Walker Black</b> _____	<b>11</b>
<b>Chivas Regal 12yr</b> _____	<b>10</b>
<b>Dewars White</b> _____	<b>9</b>

## canadian whisky

<b>Canadian Club</b> _____	<b>8</b>		
<b>Crown Royal</b> _____	<b>10</b>	<b>Apple</b> _____	<b>10</b>

## irish whiskey

<b>Jameson</b> _____	<b>10</b>
<b>Tullamore Dew</b> _____	<b>8</b>

## american whiskey

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

## non-alcoholic

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

## loose leaf tea & custom roast coffee

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



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