

Valentine's Day Dinner Menu

February 14 & 15, 2025

Available 4PM - 9PM

LIMITED SELECTION

Starters & Salads

Soup of the Day <i>Ask for daily selection</i>	9	Mixed Greens ^{GF}	10
Adobo Chicken Wings <i>6 pieces, soy-vinegar glaze, garlic chili dipping sauce</i>	14	<i>Waipoli mixed greens, radish, cucumber, cherry tomatoes, shaved carrots, coconut balsamic dressing</i>	
Scallop Dynamite <i>Sriracha aioli, fried won ton chips, tobiko, mushrooms, red bell pepper, green onions</i>	15	Caesar Salad <i>Kula baby romaine, parmesan, Basalt's charcoal croutons, Caesar dressing</i>	15
		Add Chicken	8

Entrees

Prime Rib ^{GF} <i>10oz Hawaiian salt and herb crusted prime rib, pomme purée, vegetable medley, creamed horseradish, au jus</i>	36	Miso Black Cod <i>Steamed white rice, sautéed local greens, dashi nage</i>	43
Macadamia Nut Crusted Fish <i>Fresh pier 38 catch of the day, macadamia nut panko crust, white rice, vegetable medley, tomato caper relish</i>	34	Ribeye Steak ^{GF} <i>12oz grilled ribeye, Basalt steak rub, vegetable medley, pomme purée</i>	45

Add-Ons

Golden Pork Belly Fried Rice	10
Steamed Cold Water Lobster Tail	35
Sautéed Shrimp (5pcs)	15

Drinks

Draft Beer

BREWED IN HAWAII

ALOHA BEER CO <i>Kaka'ako, Oahu</i>	
Hiker's Dream Hazy IPA 6.3% ABV	9
HANA KOA BREWING CO <i>Kaka'ako, Oahu</i>	
Rice Breaker Pilsner 4.2% ABV	9
Roof Top Pale Ale 5.2% ABV	9
MAUI BREWING <i>Kihei, Maui</i>	
Bikini Blonde Lager 4.8% ABV	9
Coconut Hiwa Porter 6.0% ABV	9
Big Swell IPA 6.6% ABV	9
OLA BREW COMPANY <i>Kailua-Kona, Big Island</i>	
Dragonfruit Lemonade Hard Juice 6.5% ABV	9
KONA BREWING <i>Kailua-Kona, Big Island</i>	
Longboard Lager 4.6% ABV	8

DOMESTIC

Blue Moon Belgian White Wheat Ale	9
<i>Denver, Colorado 5.4% ABV</i>	
New Belgium Voodoo Ranger Juicy Haze IPA	9
<i>Fort Collins, Colorado 7.5% ABV</i>	
Coors Light American Light Lager	8
<i>Golden, Colorado 4.2% ABV</i>	

IMPORTED

Modelo Especial Mexican Lager	8
<i>Nava, Mexico 4.4% ABV</i>	
Stella Artois European Pale Lager	8
<i>Leuven, Belgium 5.2% ABV</i>	

Bottled Beer

DOMESTIC BEER	6
<i>Budweiser, Bud Light, or Miller Lite</i>	
IMPORTED BEER	7
<i>Kona Big Wave, Heineken, Heineken Light, Heineken O.O, Pacifico, Corona</i>	

Cocktails

Basalt Mai Tai	17
<i>Bacardi Rum, Orange Curacao, Orgeat Syrup, Lime Juice, Mahina Dark Rum Float</i>	
Love Potion	17
<i>Hibiscus Herradura Añejo, Burrito Mezcal, Cointreau, Lime Juice, Agave Syrup</i>	
Barrel Aged Black Manhattan	19
<i>Sazerac Rye, Averna, Black Walnut Bitters</i>	
Kiss From A Rose	15
<i>Pau Vodka or Fid Street Hawaiian Gin, Cocchi Americano, Rose Water, Lemon Bitters</i>	
Black Sand Beach Margarita	18
<i>El Tequileno Reposado Tequila, Blue Curacao, Midori Liqueur, Agave, Lime Juice</i>	
El Volcan	17
<i>Volcan Blanco Tequila, Campari, Grapefruit Juice, Lime Juice</i>	
Mezcalina	17
<i>Nuestra Soledad Mezcal, Ginger Liqueur, Lemon, Honey, Ginger Beer</i>	
Mamo Bird	17
<i>Kuleana Huihui Rum, Aperol, Falernum, Orgeat, Lilikoi, Pineapple</i>	
Kunia Sangria	16
<i>KoHana Kea Rum, Pinot Noir, Falernum, Fresh Fruit, Juices</i>	

Hot Tea & Custom Roast Coffee

Hawaiian Blend Coffee	5
<i>Basalt's Custom House Blend Hawaiian Paradise Coffee, Hawaii</i>	
Hot Tea	5
<i>Sencha, Jasmine, Chamomile, or Earl Gray</i>	

Non-Alcoholic

Hawaii Volcanic Sparkling Water	8
<i>777ml</i>	
Plantation Iced Tea	6
Iced Tea	4
Fountain Drinks	4
<i>Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Seagram's Ginger Ale, Barq's Root Beer</i>	
Guava Lemonade	6
Passion Fruit Lemonade	6
Juice	6
<i>Orange, Pineapple, Cranberry, Apple, POG, Tomato, Clamato</i>	

