## Breakfast

<table>
<thead>
<tr>
<th>Breakfast Plates</th>
<th>7 AM – 2:30 PM DAILY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basalt Charcoal Buttermilk Pancakes</td>
<td>14</td>
</tr>
<tr>
<td>Guava-strawberry sauce, whipped cream, mixed fresh berries</td>
<td></td>
</tr>
<tr>
<td>Breakfast Sandwich</td>
<td>10</td>
</tr>
<tr>
<td>Lettuce, tomato, smoked bacon, fried egg, mayonnaise, siracha ketchup, toasted brioche bun</td>
<td></td>
</tr>
<tr>
<td>Lox &amp; Bagel</td>
<td>13</td>
</tr>
<tr>
<td>Smoked salmon, cream cheese, capers, onion, toasted bagel</td>
<td></td>
</tr>
<tr>
<td>Vanilla-Orange Brioche French Toast</td>
<td>13</td>
</tr>
<tr>
<td>Candied macadamia nut-almond crunch, meyer lemon curd</td>
<td></td>
</tr>
<tr>
<td>Add Bacon</td>
<td>+4</td>
</tr>
<tr>
<td>Avocado Garden Toast</td>
<td>12</td>
</tr>
<tr>
<td>Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds</td>
<td></td>
</tr>
<tr>
<td>Add Poached Egg</td>
<td>+3</td>
</tr>
<tr>
<td>Granola with Greek Yogurt</td>
<td>8</td>
</tr>
<tr>
<td>Housemade granola, yogurt, mixed fresh berries</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Plate</td>
<td>10</td>
</tr>
<tr>
<td>Seasonal selection of island fruit</td>
<td></td>
</tr>
<tr>
<td>Oatmeal</td>
<td>7</td>
</tr>
<tr>
<td>Rolled oats, almond milk, fresh berries</td>
<td></td>
</tr>
</tbody>
</table>

### Breakfast Plates Details

- **Basalt Charcoal Buttermilk Pancakes**: Guava-strawberry sauce, whipped cream, mixed fresh berries
- **Breakfast Sandwich**: Lettuce, tomato, smoked bacon, fried egg, mayonnaise, siracha ketchup, toasted brioche bun
- **Lox & Bagel**: Smoked salmon, cream cheese, capers, onion, toasted bagel
- **Vanilla-Orange Brioche French Toast**: Candied macadamia nut-almond crunch, meyer lemon curd
- **Avocado Garden Toast**: Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds
- **Granola with Greek Yogurt**: Housemade granola, yogurt, mixed fresh berries
- **Fresh Fruit Plate**: Seasonal selection of island fruit
- **Oatmeal**: Rolled oats, almond milk, fresh berries

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## Sides

<table>
<thead>
<tr>
<th>Sides</th>
<th>11 AM – 2:30 PM DAILY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Rice</td>
<td>6</td>
</tr>
<tr>
<td>Country-Style Potatoes</td>
<td>4</td>
</tr>
<tr>
<td>Toast</td>
<td>3</td>
</tr>
<tr>
<td>White, Wheat, or English Muffin</td>
<td></td>
</tr>
<tr>
<td>Breakfast Meats</td>
<td>5</td>
</tr>
<tr>
<td>Applewood Smoked Bacon, Link Sausage, or Portuguese Sausage</td>
<td></td>
</tr>
</tbody>
</table>

### Sides Details

- **Fried Rice**: 6
- **Country-Style Potatoes**: 4
- **Toast**: White, Wheat, or English Muffin
- **Breakfast Meats**: Applewood Smoked Bacon, Link Sausage, or Portuguese Sausage

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## Cocktails

<table>
<thead>
<tr>
<th>Cocktails</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Mimosa</td>
<td>10</td>
</tr>
<tr>
<td>POG, Orange, Guava, or Lilikoi</td>
<td></td>
</tr>
<tr>
<td>Basalt Bloody Mary</td>
<td>10</td>
</tr>
<tr>
<td>Basalt Mai Tai</td>
<td>12</td>
</tr>
</tbody>
</table>

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## Lunch

<table>
<thead>
<tr>
<th>Lunch</th>
<th>11 AM – 2:30 PM DAILY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Corn Chowder</td>
<td>6</td>
</tr>
<tr>
<td>Chowder &amp; Garden Greens</td>
<td>12</td>
</tr>
<tr>
<td>Local lettuce, tomato, cucumber, carrot, watermelon radish. Choice of dressing: Coconut Balsamic, Sherry Vinaigrette, Ranch, or Hawaiian Island</td>
<td></td>
</tr>
<tr>
<td>Cobb Salad</td>
<td>16</td>
</tr>
<tr>
<td>Mixed greens, peppered turkey, egg, avocado, tomato, bacon, blue cheese. Choice of dressing: Coconut Balsamic, Sherry Vinaigrette, Ranch, or Hawaiian Island</td>
<td></td>
</tr>
<tr>
<td>Basalt Burger</td>
<td>16</td>
</tr>
<tr>
<td>8oz waygu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries</td>
<td></td>
</tr>
<tr>
<td>Prime Rib Melt Sandwich</td>
<td>15</td>
</tr>
<tr>
<td>Swiss cheese, caramelized onions, creamed horseradish, au jus, french fries</td>
<td></td>
</tr>
</tbody>
</table>

### Lunch Details

- **Bacon Corn Chowder**: 6
- **Chowder & Garden Greens**: 12
- **Cobb Salad**: Local lettuce, tomato, cucumber, carrot, watermelon radish. Choice of dressing: Coconut Balsamic, Sherry Vinaigrette, Ranch, or Hawaiian Island
- **Basalt Burger**: 8oz waygu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries
- **Prime Rib Melt Sandwich**: Swiss cheese, caramelized onions, creamed horseradish, au jus, french fries

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## Additional Notes

- **CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**
- **Signature Dish**: Gluten Free
- **Happy Hour**: 3 – 5 pm
- **Sunset Special**: 5 – 6 pm
- **Dinner**: 5 – 10 pm