breakfast

7 AM – 2:30 PM DAILY

Basalt Charcoal Buttermilk Pancakes 16
Guava-strawberry sauce, whipped cream, mixed fresh berries

Eggs Benedict 16
Two poached eggs, whipped hollandaise, country-style potatoes. Choice of maple honey ham, Portuguese sausage, or kale-tomato

Lox & Bagel 13
Smoked salmon, cream cheese, capers, onion, toasted bagel

Vanilla-Orange Brioche French Toast 13
Candied macadamia nut-almond crunch, meyer lemon curd
Add Bacon +4

Avocado Garden Toast 14
Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds
Add Poached Egg +3

Granola with Greek Yogurt 10
Housemade granola, yogurt, mixed fresh berries

Fresh Fruit Plate ☀ 10
Seasonal selection of island fruit

Oatmeal 7
Rolled oats, almond milk, fresh berries

breakfast plates
Breakfast plates come with fruit garnish, housemade jams and choice of toast: White, Wheat, or English Muffin

Basalt Breakfast 15
Two “OK Poultry” eggs any style, country-style potatoes. Choice of applewood smoked bacon, Portuguese sausage, or link sausage

Loco Moco 14
Wagyu beef patty, bacon fried rice, mushroom gravy, grilled onion, lava egg

Prime Rib Moco 21
Slow roasted prime rib, steamed white rice, two sunny side up eggs, red wine demi-glace

Pork Belly Fried Rice 14
Bacon fried rice, roasted pork belly, two fried eggs

Sweetland Farm Goat Cheese Omelet ☀️ 13
Kale, tomato, mushroom, onion, bell pepper, country-style potatoes

Meat & Cheese Omelet ☀️ 14
Bacon, ham, link sausage, Portuguese sausage, jack and cheddar cheeses, country-style potatoes

Sides

Fried Rice ☀️ 6
Country-Style Potatoes ☀️ 4
Toast ☀️ 3
Breakfast Meats ☀️ 5

Egg ☀️ 3
Local Papaya (Half) ☀️ 5
Side Fruit ☀️ 5
Side Yogurt ☀️ 4
Side Pancake ☀️ 6

Cocktails

Mimosa ☀️ 10
POG, Orange, Guava, or Lilikoi
Basalt Bloody Mary ☀️ 10
Basalt Mai Tai ☀️ 12

lunch

11 AM – 2:30 PM DAILY

Bacon Corn Chowder 6

Chowder & Garden Greens 12
Local lettuce, tomato, cucumber, carrot, watermelon radish. Choice of dressing: Coconut Balsamic ☀️, Sherry Vinaigrette ☀️, Ranch, or Hawaiian Island

Cobb Salad 16
Mixed greens, peppered turkey, egg, avocado, tomato, bacon, blue cheese. Choice of dressing: Coconut Balsamic ☀️, Sherry Vinaigrette ☀️, Ranch, or Hawaiian Island

Basalt Burger 16
8oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries

Prime Rib Melt Sandwich 17
Swiss cheese, caramelized onions, creamed horseradish, au jus, french fries

Peppered Turkey Club Sandwich 15
Whole wheat bread, applewood smoked bacon, lettuce, tomato, mayonnaise, french fries

Grilled Ahi Sandwich 20
Scallion oil, papaya mustard aioli, arugula, Hawaiian sweet bread, pickled onions, waffle fries

Vegan Casserole Piele ☀️ 15
Sweet potato, yellow beet, corn and hearts of palm, steamed in coconut milk. Served with sauteed kale, mushroom, and inamona relish

Vegetable Linguine 15
Asparagus, zucchini, eggplant, sweet onion, cherry tomato, basil, garlic-lemon oil, parmesan cheese

Rotisserie Chicken Fettuccine 16
Caramelized onion, mushroom, arugula, bell pepper, tomato, goat cheese, cream sauce, inamona, parmesan cheese

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

HAPPY HOUR 3 – 5 pm
SUNSET SPECIAL 5 – 6 pm
DINNER 5 – 10 pm