

breakfast

7 AM – 2 PM DAILY

B **Charcoal Buttermilk Pancakes** 18
Guava-strawberry sauce, whipped cream, mixed fresh berries

B **Avocado Garden Toast** 15
Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds
Add: Poached Egg (+\$3)

Eggs Benedict 18
Two poached eggs, whipped hollandaise, country-style potatoes. Choice of maple honey ham, Portuguese sausage, or spinach-tomato

Smoked Salmon Benedict 23
Two poached eggs, chive-caper hollandaise, country-style potatoes

Lox & Bagel 15
Smoked salmon, cream cheese, capers, onion, toasted bagel

French Toast 16
Coco-macnut crunch, whipped cream, maple syrup

Oatmeal 9
Steel cut oats, almond milk, fresh berries

Fruit Plate **GF** 15
Seasonal selection of island fruit

breakfast plates

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

Basalt Breakfast 17
Two large eggs any style, country style potatoes. Choice of Applewood smoked bacon, Portuguese sausage, or link sausage

Loco Moco 18
Wagyu beef patty, bacon fried rice, mushroom gravy, sunny-side up egg

Pork Belly Fried Rice 17
Bacon fried rice, roast pork belly, two fried eggs

Egg White Frittata 17
Spinach, roasted zucchini, red bell peppers, red onion, parmesan cheese, arugula, cherry tomato, truffle oil

Vegetable & Feta Omelet 18
Spinach, tomato, mushroom, onion, bell pepper, country style potatoes

Meat & Cheese Omelet 18
Bacon, ham, link, and Portuguese sausages, jack and cheddar cheeses, country style potatoes

drinks

loose leaf tea & custom roast coffee

Hawaiian Blend Coffee 4
Basalt's Custom House Blend
Hawaiian Paradise Coffee, Hawaii

Espresso
Single-Shot 3
Double-Shot 4

Cappuccino 5

Latte 5

Café Mocha 6

Loose Leaf Tea 4
Black Tea, Sencha, Jasmine, Chamomile, or Earl Gray

cocktails

Mimosa 10
Sparkling wine and choice of juice: Orange, Guava, Lilikoi, Grapefruit, Cranberry, POG, or Pineapple

Mimosa by the Bottle 44

Saint Germain Mimosa 12
Sparkling wine, St-Germain, orange juice

Bellini 11
Sparkling wine, white peach purée

Basalt Bloody Mary 11

Basalt Mai Tai 15
Rum, lime juice, orange curaçao, orgeat, dark rum

Irish Coffee 10
Tullamore Dew Irish Whisky, sugar, coffee, whipped cream

non-alcoholic

San Benedetto Water
Still or Sparkling

500ml 4

1 Liter 7

Fountain Drinks 4
Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale

Iced Tea 4

Juice 4
Orange, Pineapple, Cranberry, Apple, POG
Tomato or Clamato

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.