

breakfast

7 AM – 2 PM DAILY

B Charcoal Buttermilk Pancakes 18 Guava-strawberry sauce, whipped cream, mixed fresh berries	Lox & Bagel 15 Smoked salmon, cream cheese, capers, onion, toasted bagel
B Avocado Garden Toast 14 Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds Add: Poached Egg (+\$3)	French Toast 16 Coco-macnut crunch, whipped cream, maple syrup
Eggs Benedict 18 Two poached eggs, whipped hollandaise, country-style potatoes. Choice of maple honey ham, Portuguese sausage, or spinach-tomato	Oatmeal 9 Steel cut oats, almond milk, fresh berries
Smoked Salmon Benedict 23 Two poached eggs, chive-caper hollandaise, country-style potatoes	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	Vegetable & Feta Omelet 18 Spinach, tomato, mushroom, onion, bell pepper, country style potatoes
Loco Moco 18 Wagyu beef patty, bacon fried rice, mushroom gravy, sunny-side up egg	Meat & Cheese Omelet 18 Bacon, ham, link, and Portuguese sausages, jack and cheddar cheeses, country style potatoes
Pork Belly Fried Rice 17 Bacon fried rice, roast pork belly, two fried eggs	

drinks

loose leaf tea & custom roast coffee

Hawaiian Blend Coffee 4 Basalt's Custom House Blend <i>Hawaiian Paradise Coffee, Hawaii</i>	Cappuccino 5
Espresso	Latte 5
Single-Shot 3	Café Mocha 6
Double-Shot 4	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 13 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.