

# brunch

## salads & shares

<b>Fattoush Salad</b>	12	<b>Grilled Chicken Salad</b>	14
Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread croutons, pomegranate molasses dressing		Pulehu spiced chicken breast, won bok cabbage, carrots, Asian pear, green onions, cilantro, crispy won ton strips, sweet chili soy dressing	
<b>Mixed Greens</b> 	10	<b>Fruit Bowl</b> 	12
Waipoli mixed greens, radish, cucumber, cherry tomatoes, shaved carrots, coconut balsamic dressing		Seasonal selection of island fruit	


## omelets

*Includes country-style potatoes, fruit garnish, house-made jams and choice of toast: White, Wheat, or English Muffin*

<b>Meat &amp; Vegetable</b>	18
Bacon, ham, and Portuguese sausage, onion, bell pepper, mushroom, spinach, Sweetland Farms aged gouda cheese	
<b>Meat</b>	17
Bacon, ham, and Portuguese sausage, jack and cheddar cheese	
<b>Veggie Scramble</b>	16
Two scrambled eggs with avocado, spinach, tomatoes	

## eggs benedicts

*Served with two poached Waialua eggs on toasted English muffin, hollandaise sauce, country-style potatoes and fruit garnish*

<b>Add Avocado</b> (Half)	6
 <b>Smoked Salmon, Chives, &amp; Capers</b>	23
<b>Maple Glazed Honey Ham</b>	18
<b>Tomato-Spinach</b>	18

## entrées

 <b>Charcoal Buttermilk Pancakes</b>	17	<b>Tapsilog</b>	18
Guava-strawberry sauce, whipped cream, mixed fresh berries		Citrus sweet soy marinated beef slices, fried Waialua fresh egg, atchara pickles, eggplant ensalada, tomato cucumber salad, garlic chips, white rice	
 <b>Pork Belly Fried Rice</b>	18	<b>Vegetable Fettuccine</b>	17
Bacon fried rice, roasted pork belly, two fried Waialua eggs. Includes fruit garnish, house-made jams and choice of toast: White, Wheat, or English Muffin		Mushrooms, zucchini, eggplant, onion, tomato, herbs, pomodoro sauce, parmesan	
<b>Basalt Breakfast</b>	16	<b>Add:</b>	
Two Waialua eggs any style, choice of applewood smoked bacon, Portuguese sausage or link sausage. Includes country-style potatoes, fruit garnish, house-made jams and choice of toast: White, Wheat, or English Muffin		<b>Sautéed Shrimp</b> 5pcs	14
 <b>Loco Moco</b>	19	<b>Grilled Chicken Breast</b>	9
Wagyu beef patty, bacon fried rice, mushroom gravy, sunny-side up Waialua egg. Includes fruit garnish, house-made jams and choice of toast: White, Wheat, or English Muffin		<b>Pulehu Chicken Sandwich</b>	18
<b>Avocado Garden Toast</b>	15	Pulehu spiced chicken breast, cheddar cheese, brioche bun, lettuce, tomato, avocado mash, lemon caper aioli, french fries	
Grilled house-made wheat bread, Ho Farms cherry tomatoes, Kanekoa Farm purple radish, Mari's Garden Micro greens, pumpkin seed		<b>Prime Rib Melt Sandwich</b>	19
<b>Add:</b>		Grilled sourdough, swiss cheese, caramelized onion, horseradish cream, au jus, french fries	
<b>Poached Waialua Fresh Egg</b>	3	 <b>Basalt Burger</b>	17
<b>Smoked Salmon</b>	9	8 oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries	
<b>Lox &amp; Bagel</b>	16	<b>Add:</b>	
Smoked salmon, cream cheese, capers, onion, toasted bagel		<b>Bacon</b>	4
		<b>Avocado</b>	3

## featured cocktails

<b>Mimosa</b>	10	<b>Basalt Bloody Mary</b>	11
Sparkling wine and choice of juice: Orange, Guava, Lilikoi, Grapefruit, Cranberry, POG, or Pineapple		<b>Mimosa by the Bottle</b>	44

Water provided upon request

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

sides

Oatmeal	11	Sliced Tomato	4	Pork Belly	8
Pancake & Syrup	6	Half Papaya	6	Ham	6
Toast & Jam	4	Avocado	3	Portuguese Sausage	6
Fried Rice	7	Egg	One 3Two 6	Link Sausage	6
Potatoes	6	Bacon	8	Smoked Salmon	9

drinks

beer & cider

ON TAP

Lanikai Brewing ‘Moku’ Imperial IPA	10
Honolulu, Hawaii, 8.1% ABV	
Honolulu Beerworks ‘South Shore’ Stout	10
Honolulu, Hawaii, 6.2% ABV	
Paradise Ciders <i>Rotating Selection</i>	10
Honolulu, Hawaii, Various %ABV	
Maui Brewing Big Swell IPA	10
Kihei, Maui, 6.8% ABV	
Maui Brewing Bikini Blonde	10
Kihei, Maui, 4.8% ABV	
Kona Fire Rock Pale Ale	10
Kailua-Kona, Big Island, 5.5% ABV	
Kona Longboard Lager	8
Kailua-Kona, Big Island, 4.6% ABV	
Stella Artois Lager	8
Leuven, Belgium, 5.2% ABV	

BOTTLES & CANS

Domestic Beer	6
Budweiser, Bud Light, Coors Light, or Miller Lite	
Imported Beer	7
Kona Big Wave, Heineken, Corona, or Sapporo	

hot tea &  
custom roast coffee

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

cocktails

Basalt Mai Tai	15
Rum, lime juice, orange curaçao, orgeat, dark rum	
Better Than A Piña Colada	15
Rum, pineapple juice, orange juice, coconut	
Toki Yuzu Highball	16
Toki, choya yuzu, prosecco	
Alani Luau	18
Herradura reposado tequila, aperol, grapefruit, orange	
Makai Sunset	18
Ocean vodka, lemon lavender, creme de violette, guava, orange	
Lilikoi Punch	14
Vodka, lilikoi, lemon juice, sprite	
Hibiscus Lime Cooler	14
Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel	
Barrel Aged Smoked Manhattan	16
Carpano Antica barrel aged manhattan, cocoa nib - vanilla bitters, luxardo cherries	

non-alcoholic

Hawaii Volcanic Sparkling Water	777ml 8
Plantation Iced Tea	6
Iced Tea	4
Fountain Drinks	4
Coke, Diet Coke, Sprite, Lemonade, or Seagram’s Ginger Ale	
Guava Lemonade	6
Passion Fruit Lemonade	6
Juice	5
Orange, Pineapple, Cranberry, Apple, POG, Tomato or Clamato	

