

brunch

salads & shares

Fattoush Salad 10

Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread croutons, pomegranate molasses dressing

Mixed Greens ^{GF} 8

Waipoli mixed greens, radish, cucumber, cherry tomatoes, shaved carrots, coconut balsamic dressing

Grilled Chicken Salad 14

Pulehu spiced chicken breast, won bok cabbage, carrots, Asian pear, green onions, cilantro, crispy won ton strips, sweet chili soy dressing

Fruit Bowl ^{GF} 12

Seasonal selection of island fruit

omelets

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

Meat & Vegetable 18

Bacon, ham, and Portuguese sausage, onion, bell pepper, mushroom, spinach, Sweetland Farms aged gouda cheese

Meat 17

Bacon, ham, and Portuguese sausage, jack and cheddar cheese

Veggie Scramble 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

Add Avocado (Half) 6

^B Smoked Salmon, Chives, & Capers 23

Maple Glazed Honey Ham 18

Tomato-Spinach 18

Anniversary Special

Enjoy special pricing for a limited time to celebrate our 7th Anniversary!

entrées

^B Charcoal Buttermilk Pancakes ~~17~~ 14

Guava-strawberry sauce, whipped cream, mixed fresh berries

^B Pork Belly Fried Rice ~~18~~ 15

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

Basalt Breakfast ~~16~~ 14

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 Loco Moco ~~19~~ 15

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

Avocado Garden Toast ~~15~~ 12

Grilled house-made wheat bread, Ho Farms cherry tomatoes, Kanekoa Farm purple radish, Mari's Garden Micro greens, pumpkin seed

Add:

| Poached Waialua Fresh Egg 3

| Smoked Salmon 9

Lox & Bagel ~~16~~ 14

Smoked salmon, cream cheese, capers, onion, toasted bagel

Tapsilog 18

Citrus sweet soy marinated beef slices, fried Waialua fresh egg, atchara pickles, eggplant ensalada, tomato cucumber salad, garlic chips, white rice

Vegetable Fettuccine 17

Mushrooms, zucchini, eggplant, onion, tomato, herbs, pomodoro sauce, parmesan

Add:

| Sautéed Shrimp 5pcs 14

| Grilled Chicken Breast 9

Pulehu Chicken Sandwich 18

Pulehu spiced chicken breast, cheddar cheese, brioche bun, lettuce, tomato, avocado mash, lemon caper aioli, french fries

Prime Rib Melt Sandwich 19

Grilled sourdough, swiss cheese, caramelized onion, horseradish cream, au jus, french fries

^B Basalt Burger 17

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

Add:

| Bacon 4

| Avocado 3

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 3 Two 6	Link Sausage	6
Potatoes	6	Bacon	8	Smoked Salmon	9

drinks

beer & cider

ON TAP

Lanikai Brewing 'Moku' Imperial IPA	10
<small>Honolulu, Hawaii, 8.1% ABV</small>	
Honolulu Beerworks 'Cocoweizen'	9
<small>Honolulu, Hawaii, 5.5% ABV</small>	
Honolulu Beerworks 'South Shore' Stout	9
<small>Honolulu, Hawaii, 6.2% ABV</small>	
Paradise Ciders 'Hang Loose Juice'	10
<small>Honolulu, Hawaii, 5% ABV</small>	
Maui Brewing Big Swell IPA	9
<small>Kihei, Maui, 6.8% ABV</small>	
Maui Brewing Bikini Blonde	9
<small>Kihei, Maui, 4.8% ABV</small>	
Kona Fire Rock Pale Ale	8
<small>Kailua-Kona, Big Island, 5.5% ABV</small>	
Kona Longboard Lager	8
<small>Kailua-Kona, Big Island, 4.6% ABV</small>	
Stella Artois Lager	8
<small>Leuven, Belgium, 5.2% ABV</small>	

BOTTLES & CANS

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

hot tea & custom roast coffee

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

brunch cocktails

Basalt Mai Tai	16
<small>Rum, lime juice, orange curaçao, orgeat, dark rum</small>	
Basalt Bloody Mary	12
<small>House-made bloody mary mix</small>	
Better Than A Piña Colada	14
<small>Rum, pineapple juice, orange juice, coconut</small>	
Strawberry Yuzu Spritz	17
<small>Choya yuzu, giffard strawberry, lime juice, galliano aperitivo, sparkling wine</small>	
Up & At 'Em	17
<small>Koloa coffee rum, silver rum, giffard coco de noix, club soda</small>	
Mimosa	11
<small>Sparkling wine and choice of juice: Orange, Guava, Lilikoi, Grapefruit, Cranberry, POG, or Pineapple</small>	
By the Bottle	44
Hibiscus Lime Cooler	14
<small>Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel</small>	
Barrel Aged Smoked Manhattan	16
<small>Carpanto Antica barrel aged manhattan, cocoa nib - vanilla bitters, luxardo cherries</small>	

non-alcoholic

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

