

brunch

salads & shares

Fattoush Salad 10
Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread croutons, pomegranate molasses dressingf

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

Smoked Salmon, Chives, & Capers 23

Maple Glazed Honey Ham 18

Tomato-Spinach 18

entrées

Charcoal Buttermilk Pancakes 14
Guava-strawberry sauce, whipped cream, mixed fresh berries

Pork Belly Fried Rice 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 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

Loco Moco 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 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 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

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	17
<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	16
<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	16
<small>Ko'olau Tradwind Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel</small>	
Barrel Aged Smoked Manhattan	17
<small>Woodford Reserve, Carpano 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>	

