

# brunch

MONDAY TO FRIDAY (Except Wednesdays) 8 AM – 1 PM  
SATURDAY & SUNDAY 7 AM – 1:30 PM

## salads & shares

<b>Fattoush Salad</b> 12 Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread croutons, pomegranate molasses dressing	<b>Grilled Chicken Salad</b> 14 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> <sup>GF</sup> 10 Waipoli mixed greens, radish, cucumber, cherry tomatoes, shaved carrots, coconut balsamic dressing	<b>Fruit Bowl</b> <sup>GF</sup> 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*

<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*

**Add Avocado** (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 Guava-strawberry sauce, whipped cream, mixed fresh berries	<b>Tapsilog</b> 18 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 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	<b>Vegetable Fettuccine</b> 17 Mushrooms, zucchini, eggplant, onion, tomato, herbs, pomodoro sauce, parmesan <b>Add:</b>   <b>Sautéed Shrimp</b> 5pcs 14   <b>Grilled Chicken Breast</b> 9
<b>Basalt Breakfast</b> 16 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>Pulehu Chicken Sandwich</b> 18 Pulehu spiced chicken breast, cheddar cheese, brioche bun, lettuce, tomato, avocado mash, lemon caper aioli, french fries
<b>Loco Moco</b> 19 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>Prime Rib Melt Sandwich</b> 19 Grilled sourdough, swiss cheese, caramelized onion, horseradish cream, au jus, french fries
<b>Avocado Garden Toast</b> 15 Grilled house-made wheat bread, Ho Farms cherry tomatoes, Kanekoa Farm purple radish, Mari's Garden Micro greens, pumpkin seed <b>Add:</b>   <b>Poached Waialua Fresh Egg</b> 3   <b>Smoked Salmon</b> 9	<b>Basalt Burger</b> 17 8 oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries <b>Add:</b>   <b>Bacon</b> 4   <b>Avocado</b> 3
<b>Lox &amp; Bagel</b> 16 Smoked salmon, cream cheese, capers, onion, toasted bagel	

## featured cocktails

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

# 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

<b>Lanikai Brewing 'Moku' Imperial IPA</b>	10
<small>Honolulu, Hawaii, 8.1% ABV</small>	
<b>Honolulu Beerworks 'South Shore' Stout</b>	10
<small>Honolulu, Hawaii, 6.2% ABV</small>	
<b>Paradise Ciders <i>Rotating Selection</i></b>	10
<small>Honolulu, Hawaii, Various %ABV</small>	
<b>Maui Brewing Big Swell IPA</b>	10
<small>Kihei, Maui, 6.8% ABV</small>	
<b>Maui Brewing Bikini Blonde</b>	10
<small>Kihei, Maui, 4.8% ABV</small>	
<b>Kona Fire Rock Pale Ale</b>	10
<small>Kailua-Kona, Big Island, 5.5% ABV</small>	
<b>Kona Longboard Lager</b>	8
<small>Kailua-Kona, Big Island, 4.6% ABV</small>	
<b>21st Amendment 'El Sully' Mexican Lager</b>	8
<small>San Francisco, California 4.8% ABV</small>	
<b>Stella Artois Lager</b>	8
<small>Leuven, Belgium, 5.2% ABV</small>	

### BOTTLES & CANS

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

## hot tea & custom roast coffee

<b>Hawaiian Blend Coffee</b>	5
<small>Basalt's Custom House Blend Hawaiian Paradise Coffee, Hawaii</small>	
<b>Espresso</b>	
Single-Shot	4
Double-Shot	5
<b>Cappuccino</b>	6
<b>Latte</b>	6
<b>Café Mocha</b>	7
<b>Hot Tea</b>	5
<small>Sencha, Jasmine, Chamomile, or Earl Gray</small>	

## cocktails

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

## non-alcoholic

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

