

brunch

MONDAY TO FRIDAY (Except Wednesdays) 8 AM – 2 PM
SATURDAY & SUNDAY 7 AM – 2 PM

salads & shares

Fattoush Salad 16

Chopped romaine lettuce, tomato, onion, cucumber, Kanekoa Farm purple radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette

Add:

- Feta Cheese 4
- Grilled Chicken Breast 9
- Roasted Garlic Shrimp 5pcs 11

Grilled Chicken Salad 18

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

Roasted Local Beet Hummus Platter 18

Basalt house-made hummus made with Kanekoa Farm baby red beets, pickled Wailea heart of palm, zucchini, sweet peppers, macadamia nuts, parsley, extra virgin olive oil, grilled pita bread, local Okinawan sweet potato chips

Add Feta Cheese 4

Fruit Platter ^{GF} 15

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 20

Bacon, ham, link and Portuguese sausage, onion, bell pepper, mushroom, Kanekoa Farm local greens, Sweetland Farms aged gouda cheese

Meat 19

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

Veggie Scramble 18

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 26

Maple Glazed Honey Ham 20

Substitute with Bacon or Portuguese Sausage 2

Tomato-Spinach 20

entrees

^B Charcoal Buttermilk Pancakes 20

Guava-strawberry sauce, whipped cream, mixed fresh berries

^B Pork Belly Fried Rice 20

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 19

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 21

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 17

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 17

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

Tapsilog 19

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

Vegetable Fettuccine 19

Asparagus, mushrooms, zucchini, eggplant, onion, tomato, herbs, pomodoro sauce, parmesan

Add:

- Roasted Garlic Shrimp 5pcs 11
- Grilled Chicken Breast 9

Peruvian Chicken Sandwich 22

Peruvian spiced natural chicken breast, cheddar cheese, brioche bun, lettuce, tomato, avocado mash, aji amarillo aioli, french fries

Prime Rib Melt Sandwich 19

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

^B Basalt Burger 20

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

Add:

- Bacon 4
- Avocado 3

featured cocktails

Mimosa 10

Sparkling wine and choice of juice: Orange, Guava, Lilikoi, Grapefruit, Cranberry, POG, or Pineapple

Basalt Bloody Mary 11

Mimosa by the Bottle 44

sides

Oatmeal	11	Sliced Tomato	4	Pork Belly	8
Pancake & Syrup	8	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

draft beer & cider

Aloha Blonde	8
Honolulu, Hawaii, 4.8% ABV	
Lanikai Brewing 'Moku' Imperial IPA	10
Honolulu, Hawaii, 8.1% ABV	
Honolulu Beerworks 'South Shore' Stout	8
Honolulu, Hawaii, 6.2% ABV	
Paradise Ciders <i>Rotating Selection</i>	10
Honolulu, Hawaii, Various %ABV	
Kona Longboard Lager	8
Kailua-Kona, Hawaii, 4.6% ABV	
21st Amendment 'El Sully' Mexican Lager	8
San Francisco, California 4.8% ABV	
Golden Road Mango Cart Wheat Ale	8
Los Angeles, California, 4.0% ABV	
Stella Artois Lager	8
Leuven, Belgium, 5.2% ABV	

hot tea & custom roast coffee

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

cocktails

Saint Germain Mimosa	12
Sparkling wine, St-Germain, orange juice	
Bellini	11
Sparkling wine, white peach purée	
Basalt Mai Tai	15
Rum, lime juice, orange curaçao, orgeat, dark rum	
Sly Guy	16
Ezra Brooks Rye Whiskey, Drambuie, cold brew coffee, Peychaud's Bitters, tonic water	

craft

Cool Burn	13
Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, jalapeño	
Hibiscus Lime Cooler	13
Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel	
Altruistic Hand	16
Noble Oak Bourbon, St. George Spiced Pear, ginger-cinnamon syrup, pineapple, lime	
Flying Time	16
Tequila, fresh lime, thyme-infused clover honey, smoked salt	
Scotch Apricot Sour	16
Naked Malt Blended Scotch, Giffard Abricot, lemon, aquafaba	

non-alcoholic

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

