

# brunch

MONDAY TO FRIDAY (Except Wednesdays) 7 AM – 12 PM  
SATURDAY & SUNDAY 7 AM – 1:30 PM

## salads & shares

<b>Fattoush Salad</b>	16
Chopped romaine lettuce, tomato, onion, cucumber, Kanekoa Farm purple radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette	
<b>Add:</b>	
<b>Feta Cheese</b>	4
<b>Grilled Chicken Breast</b>	9
<b>Roasted Garlic Shrimp</b> 5pcs	11

<b>Grilled Chicken Salad</b>	18
Peruvian spiced natural chicken breast, won bok cabbage, carrots, Asian pear, green onions, cilantro, crispy won ton strips, sweet chili soy dressing	

<b>Roasted Local Beet Hummus Platter</b>	18
Basalt house-made hummus made with Kanekoa Farm baby red beets, pickled baby carrots, zucchini, sweet peppers, macadamia nuts, parsley, extra virgin olive oil, grilled pita bread, local Okinawan sweet potato chips	
<b>Add Feta Cheese</b>	4
<b>Fruit Platter</b> <sup>GF</sup>	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*

<b>Meat &amp; Vegetable</b>	20
Bacon, ham, link and Portuguese sausage, onion, bell pepper, mushroom, Kanekoa Farm local greens, Sweetland Farms aged gouda cheese	

<b>Meat</b>	19
Bacon, ham, link and Portuguese sausage, jack and cheddar cheese	

<b>Veggie Scramble</b>	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, &amp; Capers</b>	26
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<b>Maple Glazed Honey Ham</b>	20
<b>Substitute with Bacon or Portuguese Sausage</b>	2

<b>Tomato-Spinach</b>	20
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## entrees

<b>Charcoal Buttermilk Pancakes</b>	20
Guava-strawberry sauce, whipped cream, mixed fresh berries	

<b>Pork Belly Fried Rice</b>	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	

<b>Basalt Breakfast</b>	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</b>	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	

<b>Avocado Garden Toast</b>	17
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>Lox &amp; Bagel</b>	17
Smoked salmon, cream cheese, capers, onion, toasted bagel	

<b>Tapsilog</b>	19
Citrus sweet soy marinated ribeye slices, fried Waialua fresh egg, atchara pickles, eggplant ensalada, tomato cucumber salad, garlic chips, white rice	

<b>Vegetable Fettuccine</b>	19
Asparagus, mushrooms, zucchini, eggplant, onion, tomato, herbs, pomodoro sauce, parmesan	
<b>Add:</b>	
<b>Roasted Garlic Shrimp</b> 5pcs	11
<b>Grilled Chicken Breast</b>	9

<b>Peruvian Chicken Sandwich</b>	22
Peruvian spiced natural chicken breast, cheddar cheese, brioche bun, lettuce, tomato, avocado mash, aji amarillo aioli, french fries	

<b>Prime Rib Melt Sandwich</b>	19
Grilled sourdough, swiss cheese, caramelized onion, horseradish cream, au jus, french fries	

<b>Basalt Burger</b>	20
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

## 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	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

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

## hot tea & custom roast coffee

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

## cocktails

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

## craft

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

## non-alcoholic

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

