

# Dinner

5 – 9 PM DAILY

## appetizers & salads

<b>B</b> Adobo Chicken Wings 18 Soy-vinegar glaze, garlic chili dipping sauce	Lobster Bisque 12 Caramelized fennel, crème fraîche
<b>B</b> Rotisserie Duck Empanadas 15 Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	Seafood Salad 19 Lobster, shrimp, baby octopus, haricot verts, sherry tobiko dressing
Pork Belly Buns 14 Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	Mixed Greens <b>GF</b> 12 Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing
Smoked Fish Dip 14 Sesame lavosh, charred lemon	Fattoush Salad 16 Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette <b>Add: Feta Cheese (+\$2), Grilled Chicken Breast (+\$6)</b>
Charred Tako 20 Grilled Spanish octopus, harissa, potato, tomato agrodolce	
Crispy Quinoa Shrimp <b>GF</b> 15 Toasted quinoa, aji amarillo aioli	

## Prix Fixe \$67

SERVED 5 – 8:45 PM

### FIRST COURSE

#### Bowl of Lobster Bisque

Caramelized fennel, crème fraîche

OR

#### Mixed Greens

Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing

### SECOND COURSE

#### Ribeye Steak **GF**

12oz ribeye, Basalt steak rub, warm potato salad, cured egg yolk, red wine demi glace

OR

#### Mixed Seafood Paella **GF**

Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage

### THIRD COURSE

#### Grand Marnier Mousse Cake

Dark chocolate mousse, raspberry sauce, mixed berries

OR

#### Basque Cheesecake

"Burnt", crustless, blueberry-chambord sauce

## Main Course

<b>B</b> Prime Rib <b>GF</b> 10oz cut 37   14oz cut 51 Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus	<b>B</b> Miso Black Cod 40 Steamed white rice, vegetable medley, dashi nage
<b>B</b> New York Steak 46 Grilled 10oz striploin, sauteed kale, crisp potato, burdock soubise, chimichurri <b>Add: Roasted Garlic Shrimp, 5pcs (+\$11)</b>	Mixed Seafood Paella <b>GF</b> 58 Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage
Ribeye Steak <b>GF</b> 58 12oz ribeye, Basalt steak rub, warm potato salad, cured egg yolk, red wine demi glace	Macadamia Nut Crusted Fish 35 Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish
Smoked Kurobuta Pork Chop 34 Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles	Shrimp Kabocha Risotto <b>GF</b> 34 Maitake mushroom, corn, tomato, parmesan brodo
	Vegetable Gnocchi 26 Parisienne style, mushrooms, asparagus, buerre noisette, fennel pollen

## sides

Garlic Mash <b>GF</b> 6	Parisienne Gnocchi 10	Brussel Sprouts <b>GF</b> 10	Asparagus Vierge 12
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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**B** SIGNATURE DISH

**GF** GLUTEN FREE

**BASALT**  
AT DUKES LANE MARKET & EATERY

Masks are required for all dine-in customers unless they are actively eating or drinking. Hand sanitizing stations are available for use at the entrance. Our entire staff follows the recommended City & County of Honolulu guidelines for dine-in service. This includes the cleaning of all surfaces between customer use with a pre-mixed, food safe, chlorine-based solution as recommended by the CDC.

# drinks

## tropical

<b>Basalt Mai Tai</b> _____	<b>15</b>
Rum, lime juice, orange curacao, orgeat, dark rum	
<b>Lilikoi Punch</b> _____	<b>14</b>
Vodka, lilikoi, lemon juice, sprite	
<b>Howling Tiki</b> _____	<b>14</b>
Howler Head Whiskey, pineapple juice, lime juice, ginger cinnamon simple, Allspice Dram	

## craft

<b>Cool Burn</b> _____	<b>13</b>
Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, jalapeño	
<b>Hibiscus Lime Cooler</b> _____	<b>13</b>
Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel	
<b>Bourbon &amp; Blues</b> _____	<b>15</b>
Bourbon, muddled blueberries, lemon juice, ginger-cinnamon simple, orange peel	
<b>Amilie</b> _____	<b>14</b>
Tequila, lime juice, St-Germain Elderflower, pineapple juice, cilantro, and cardamom tincture	
<b>The Highlander</b> _____	<b>15</b>
Monkey Shoulder scotch, Aperol, lemon juice, lemon bitters, simply syrup	

## from the barrel

<b>Barrel Aged Smoked Manhattan</b> _____	<b>16</b>
Kiawe smoked Woodford Reserve Bourbon, Carpano Antica barrel aged manhattan, cocoa nib - vanilla bitters, luxardo cherries	
<b>Barrel Aged Boulevardier</b> _____	<b>16</b>
Buffalo Trace, Campari, Dolin Rouge, orange peel	

## beer & cider

<b>ON TAP</b>	
<b>Honolulu Beer Works</b> _____	<b>8</b>
'South Shore' Stout Honolulu, Hawaii, 6.2% ABV	
<b>Lanikai Brewing 'Moku'</b> _____	<b>8</b>
Imperial IPA Honolulu, Hawaii, 8.1% ABV	
<b>Paradise Ciders</b> <i>Rotating Selection</i> _____	<b>8</b>
Honolulu, Hawaii, Various %ABV	
<b>JuneShine Hard Kombucha</b> <i>Rotating Selection</i> _____	<b>8</b>
San Diego, California, 6.0% ABV	
<b>Elysian Brewing 'Full Contact'</b> _____	<b>8</b>
Imperial Hazy IPA Fort Collins, Colorado, 8.8% ABV	
<b>Boulevard Brewing 'tank 7'</b> _____	<b>8</b>
Farmhouse Ale Kansas City, Missouri, 8.5% ABV	
<b>Baptist Wit Blonde Ale</b> _____	<b>8</b>
Ertvelde, Belgium, 5.0% ABV	
<b>Stella Artois Lager</b> _____	<b>7</b>
Leuven, Belgium, 5.2% ABV	

## BOTTLES & CANS

<b>Local Beer</b> _____	<b>6</b>
Kona Longboard, Kona Big Wave, or Maui Big Swell IPA	
<b>Domestic Beer</b> _____	<b>5</b>
Budweiser, Budweiser Zero, Bud Light, Coors Light, or Miller Lite	
<b>Imported Beer</b> _____	<b>6</b>
Heineken, Corona, Negra Modelo, or Sapporo	

## sake

<b>Mio Sparkling Sake</b> _____	<b>300ml</b>	<b>16</b>
<b>Eiko Fuji Ban Ryu Honjozo</b> _____	<b>300ml</b>	<b>27</b>
<b>Suijin Junmai Super Dry</b> _____	<b>Glass</b>	<b>10</b>
	<b>720ml</b>	<b>60</b>
<b>Watari Bune Junmai Ginjo</b> _____	<b>Glass</b>	<b>11</b>
	<b>720ml</b>	<b>66</b>
<b>Katsuyama Brewing</b> _____		
Junmai Ginjo 'Ken' Red Label		
<b>Glass</b>	<b>18</b>	<b>720ml</b>
		<b>110</b>
<b>Junmai Ginjo 'Lei' Blue Label</b> _____	<b>720ml</b>	<b>125</b>
<b>Junmai Daiginjo 'Den' Black Label</b> _____	<b>720ml</b>	<b>180</b>

## vodka

<b>Tito's</b> _____	<b>10</b>	<b>Hangar One</b> _____	<b>11</b>
<b>Ketel One</b> _____	<b>10</b>	<b>Belvedere</b> _____	<b>12</b>
<b>Grey Goose</b> _____	<b>12</b>	<b>Chopin Potato</b> _____	<b>12</b>
<b>Pau Maui</b> _____	<b>10</b>	<b>Ocean</b> _____	<b>10</b>
<b>Wheatley</b> _____	<b>9</b>		

## gin

<b>Aviation</b> _____	<b>10</b>
<b>Bombay Sapphire</b> _____	<b>10</b>
<b>Botanist</b> _____	<b>11</b>
<b>Drumshanbo Gunpowder Irish</b> _____	<b>11</b>
<b>Fid Street Hawaiian</b> _____	<b>10</b>
<b>Hayman's Old Tom</b> _____	<b>10</b>
<b>Hendrick's</b> _____	<b>10</b>
<b>Nolet's Silver</b> _____	<b>13</b>
<b>Plymouth</b> _____	<b>9</b>
<b>St. George Terroir</b> _____	<b>11</b>
<b>Tanqueray</b> _____	<b>10</b>

## tequila/mezcal

<b>Corralejo 25<sup>th</sup> Anniversary Extra Añejo</b> _____	<b>75</b>
<b>Xicaru Silver Mezcal</b> _____	<b>10</b>
<b>Los Vecinos del Campo Mezcal</b> _____	
Espadin Agave <i>90pf</i> _____	
	<b>10</b>
Ensamble Blend <i>90pf</i> _____	
	<b>13</b>
Tobala Agave <i>92pf</i> _____	
	<b>18</b>
<b>Don Julio 1942</b> _____	
Reposado Primavera_____	
	<b>30</b>
Añejo_____	
	<b>40</b>
<b>Don Julio</b> _____	
Blanco_____	
	<b>12</b>
Reposado_____	
	<b>13</b>
Añejo_____	
	<b>15</b>
<b>Herradura</b> _____	
Blanco_____	
	<b>11</b>
Reposado_____	
	<b>12</b>
Añejo_____	
	<b>14</b>
<b>Milagro Select Barrel Reserve</b> _____	
Silver_____	
	<b>11</b>
Reposado_____	
	<b>12</b>
Añejo_____	
	<b>14</b>
<b>Casamigos</b> _____	
Blanco_____	
	<b>12</b>
Reposado_____	
	<b>13</b>
Añejo_____	
	<b>15</b>
<b>Teremana</b> _____	
Silver_____	
	<b>11</b>
Reposado_____	
	<b>12</b>
<b>Cruz del Sol Silver</b> _____	<b>10</b>
<b>Jose Cuervo Tradicional Silver</b> _____	<b>11</b>
<b>Volcan de Mi Terra Blanco</b> _____	<b>11</b>

## rum

<b>Kō Hana Agricole</b> _____	
Kea Silver_____	
	<b>10</b>
Koho Amber_____	
	<b>30</b>
<b>Ron Zacapa 'Sistema Solera 23'</b> _____	<b>13</b>
<b>Zaya 16yr</b> _____	<b>11</b>
<b>Captain Morgan Spiced Rum</b> _____	<b>9</b>
<b>Kraken Black Spiced Rum</b> _____	<b>9</b>
<b>Mahina Hawaiian Dark</b> _____	<b>8</b>
<b>Barbancourt</b> _____	<b>4yr</b>
	<b>9</b>
	<b>8yr</b>
	<b>10</b>
<b>El Dorado Demerara</b> _____	
6yr Silver_____	
	<b>9</b>
8yr Amber_____	
	<b>10</b>
<b>Selvarey Silver</b> _____	<b>10</b>
<b>Cacao</b> _____	<b>11</b>
<b>Malibu Coconut</b> _____	<b>9</b>
<b>Avuá Cachaça</b> _____	
Prata (Silver)_____	
	<b>10</b>
Amburana (Aged)_____	
	<b>13</b>

## bourbon

<b>Basil Hayden</b> _____	<b>12</b>
<b>Booker's Noe</b> <i>124pf</i> _____	<b>22</b>
<b>Buffalo Trace</b> <i>90pf</i> _____	<b>15</b>
<b>Buffalo Trace 'Mash #1' White Dog</b> <i>125pf</i> _____	<b>12</b>
<b>Bradshaw</b> <i>103.8pf</i> _____	<b>12</b>
<b>Bulleit 10yr</b> <i>91.2pf</i> _____	<b>13</b>
<b>Colonel EH Taylor 'Single Barrel'</b> <i>100pf</i> _____	<b>25</b>
<b>Eagle Rare</b> <i>90pf</i> _____	<b>19</b>
<b>Hudson 'Baby Bourbon'</b> <i>92pf</i> _____	<b>15</b>
<b>Jim Beam</b> _____	<b>8</b>
<b>Knob Creek</b> <i>100pf</i> _____	<b>10</b>
<b>Maker's Mark</b> <i>90pf</i> _____	<b>10</b>
<b>Staggs, Jr</b> <i>130pf</i> _____	<b>20</b>
<b>Whiskey Row Bottled in Bond</b> <i>100pf</i> _____	<b>20</b>
<b>Woodford Reserve</b> <i>90.4pf</i> _____	<b>10</b>

## rye

<b>Blackened x Willet</b> <i>109.6pf</i> _____	<b>60</b>
<b>Bulleit</b> <i>90pf</i> _____	<b>10</b>
<b>Clyde Mae</b> <i>94pf</i> _____	<b>12</b>
<b>Knob Creek</b> <i>100pf</i> _____	<b>10</b>
<b>Michter's</b> _____	<b>12</b>

<b>Rittenhouse</b> <i>100pf</i> _____	<b>13</b>
<b>Sazerac</b> <i>90pf</i> _____	<b>15</b>
<b>Templeton</b> _____	<b>10</b>
<b>Whistlepig Rye</b> _____	
6yr <i>96.56pf</i> _____	
	<b>12</b>
10yr <i>100pf</i> _____	
	<b>23</b>
12yr <i>86pf</i> _____	
	<b>30</b>
15yr <i>92pf</i> _____	
	<b>55</b>
<b>Boss Hog VII</b> <i>116.2pf</i> _____	<b>90</b>

## japanese whisky

<b>Suntory Toki</b> _____	<b>10</b>
<b>Mars Iwai Tradition</b> _____	<b>14</b>
<b>Kura Single Malt</b> _____	<b>15</b>
<b>Nikka Coffey Grain</b> _____	<b>15</b>
<b>Kamiki Cedar Cask</b> <i>96pf</i> _____	<b>19</b>
<b>Matsui Mizunara Cask</b> <i>96pf</i> _____	<b>18</b>
<b>Hakushu 12yr</b> _____	<b>35</b>
	<b>18yr</b>
	<b>90</b>
<b>Kurayoshi 8yr Sherry Cask</b> _____	<b>22</b>
<b>Ichiro's Malt &amp; Grain</b> _____	<b>25</b>
<b>Hibiki Harmony</b> _____	<b>20</b>
<b>Yamazaki 12yr</b> _____	<b>35</b>
	<b>18yr</b>
	<b>90</b>

## single malt scotch whisky

<b>HIGHLAND</b>	
<b>Oban 14yr</b> _____	<b>19</b>
<b>Macallan 12yr Sherry Cask</b> _____	<b>17</b>
<b>Macallan 18yr</b> _____	<b>55</b>
<b>Macallan Edition No. 6</b> _____	<b>45</b>
<b>LOWLAND</b>	
<b>Auchentoshan 12yr</b> _____	<b>15</b>
<b>SPEYSIDE</b>	
<b>Balvenie 12yr Single Barrel</b> _____	<b>17</b>
<b>Glenlivet 12yr 'Double Oak'</b> _____	<b>15</b>
<b>ISLAY</b>	
<b>Lagavulin 16yr</b> _____	<b>19</b>
<b>Laphroig 10yr</b> _____	<b>15</b>

## blended scotch whisky

<b>Johnnie Walker Black</b> _____	<b>11</b>
<b>Johnnie Walker "High Rye"</b> <i>90pf</i> _____	<b>11</b>
<b>Dewars White</b> _____	<b>9</b>
<b>Monkey Shoulder</b> _____	<b>9</b>
<b>Compass Box 'The Spaniard'</b> _____	<b>22</b>

## canadian whisky

<b>Canadian Club</b> _____	<b>8</b>
<b>Crown Royal</b> _____	<b>10</b>
<b>Apple</b> _____	<b>10</b>
<b>Peach</b> _____	<b>12</b>

## irish whiskey

<b>Jameson</b> _____	<b>10</b>
<b>Tullamore Dew</b> _____	<b>8</b>

## american whiskey

<b>Jack Daniel's</b> _____	<b>Single Barrel</b>	<b>12</b>
<b>Sour Mash</b> _____	<b>8</b>	<b>Honey</b>
		<b>8</b>
<b>Skrewball Peanut Butter</b> _____	<b>10</b>	
<b>Fireball Cinnamon</b> _____	<b>8</b>	
<b>St. George Breaking &amp; Entering</b> _____	<b>8</b>	
<b>Howler Head Banana</b> _____	<b>9</b>	
<b>Clyde May's Alabama Style</b> _____	<b>12</b>	
<b>Uncle Nearest 1884</b> <i>Small Batch 93pf</i> _____	<b>14</b>	
<b>Uncle Nearest 1856</b> <i>Premium 100pf</i> _____	<b>19</b>	

## non-alcoholic

<b>San Benedetto Water</b> _____	<b>Still or Sparkling</b>	<b>4</b>
<b>500ml</b> _____	<b>1 Liter</b>	<b>7</b>
<b>Plantation Iced Tea</b> _____	<b>5</b>	
<b>Iced Tea</b> _____	<b>4</b>	
<b>Fountain Drinks</b> _____	<b>4</b>	
Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale		
<b>Lemonade</b> _____	<b>4</b>	
Regular, Guava, or Passion Fruit		
<b>Juice</b> _____	<b>4</b>	
Orange, Pineapple, Cranberry, Apple, POG, Tomato or Clamato		

