

Dinner

5 – 9 PM DAILY

appetizers & salads

Chef's Poke 15 Fresh local ahi, inamona, limu, red yuzu kosho soy, tobiko	Duck Empanadas 16 Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema
Pulehu Charred Tako (GF) 22 Spinach luau, ogo tomato onion salad, chili pepper water vinaigrette	Beef Fries 16 Peruvian spiced beef, mushrooms, waffle fries, avocado crema
Fresh Oysters on the Half Shell 28 Half dozen Goose Point Oysters from Willapa Bay, Washington. Chili Pepper water mignonette, yuzu blood orange sake granita	Gochujang Pork Bites 14 Fried pork, gochujang sauce, house made kim chee, pickle, Waipoli mixed greens, sesame, green onion
Crispy Quinoa Shrimp (GF) 16 Toasted quinoa, aji amarillo aioli	Fattoush Salad 16 Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette Add Feta Cheese 4
Harissa Lime Shrimp Ceviche 15 Vegetable confetti of red and green onion, sweet pepper, cucumber, tomato, fresh herbs, marinated in three chili harissa lime dressing, avocado mash, sweet potato chips	Roasted Local Beet Hummus 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
Adobo Chicken Wings 16 Soy-vinegar glaze, garlic chili dipping sauce	

Prix Fixe 70

FIRST COURSE

Roasted Local Beet Hummus

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

OR

Mixed Greens

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

SECOND COURSE

Ribeye Steak (GF)

Sterling silver ribeye, Basalt steak rub, herb roasted potatoes, vegetable medley, B1 steak sauce

OR

Mixed Seafood Paella

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

Prime Rib (GF) 10oz cut 39 14oz cut 53 Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus	Miso Black Cod 49 Steamed white rice, vegetable medley, dashi nage
New York Steak Frites (GF) 42 10 oz grilled striploin, arugula, french fries, chimichurri	Macadamia Nut Crusted Fish 39 Fresh pier 38 catch of the day, macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish
Ribeye Steak (GF) 56 12 oz sterling silver ribeye, Basalt steak rub, herb roasted potatoes, vegetable medley, B1 steak sauce	Mixed Seafood Paella 58 Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage
Kurobuta Pork Chop (GF) 38 10 oz grilled bone-in chop, garlic mashed potatoes, bacon-cranberry brussel sprouts, pomegranate demi glace Add Cold Water Lobster ½ Tail 21 Seared Scallop 1pc 9 Roasted Garlic Shrimp 5pcs 11	Black Sesame Crusted Seared Ahi (GF) 36 Inamona charred corn relish, sesame aioli
	Seafood Fettuccine 35 Shrimp, octopus, fresh fish, house pomodoro sauce, fresh herbs, capers

drinks

cocktails

Basalt Mai Tai _____ **15**
Rum, lime juice, orange curacao, orgeat, dark rum

Lilikoi Punch _____ **14**
Vodka, lilikoi, lemon juice, sprite

Bourbon & Blues _____ **15**
Bourbon, muddled blueberries, lemon juice, ginger-cinnamon simple, orange peel

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

from the barrel

Barrel Aged Smoked Manhattan _____ **16**
Carpano Antica barrel aged manhattan, cocoa nib - vanilla bitters, luxardo cherries

Barrel Aged Boulevardier _____ **16**
Bourbon, Campari, Dolin Rouge, orange peel

beer & cider

ON TAP

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 Rotating Selection _____ **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

BOTTLES & CANS

Domestic Beer _____ **5**
Budweiser, Bud Light, Coors Light, or Miller Lite

Imported Beer _____ **6**
Kona Big Wave, Heineken, Corona, or Sapporo

sake

Katsuyama Brewing Junmai Ginjo 'Ken' Red Label
Glass _____ **18** 720ml _____ **110**

Junmai Ginjo 'Le'i' Blue Label 720ml _____ **125**

Junmai Daiginjo 'Den' Black Label 720ml _____ **180**

Mio Sparkling Sake 300ml _____ **16**

Nanbu Bijin Tokubetsu Junmai 300ml _____ **27**

Suijin Junmai Super Dry
Glass _____ **10** 720ml _____ **60**

Watari Bune Junmai Ginjo
Glass _____ **11** 720ml _____ **66**

vodka

Belvedere _____ **12** Chopin Potato _____ **12**
Crystal Head Skull _____ **12** Onyx Agave _____ **12**
Grey Goose _____ **12** Hangar One _____ **12**
Ketel One _____ **10** Ocean _____ **12**
Pau Maui _____ **12** Tito's _____ **12**
Wheatley _____ **10**

gin

Aviation _____ **10**
Bombay Sapphire _____ **10**
Botanist _____ **13**
Drumshanbo Gunpowder Irish _____ **12**
Fid Street Hawaiian _____ **11**
Hayman's Old Tom _____ **10**
Hendrick's _____ **16**
Nolet's Silver _____ **16**
St. George Terroir _____ **11**
Tanqueray _____ **10**

tequila, mezcal, & cristalino

Casamigos
Blanco _____ **14** Reposado _____ **15** Añejo _____ **17**

Corralejo 25th Anniversary Extra Añejo _____ **75**

Don Julio
Blanco _____ **17** Reposado _____ **18** Añejo _____ **21**

Don Julio 1942
Reposado Primavera _____ **30** Añejo _____ **40**

Gran Centenario Añejo _____ **26**

Gran Coramino Reposado _____ **17**

Herradura
Blanco _____ **11** Reposado _____ **14** Añejo _____ **17**

Jose Cuervo Tradicional Silver _____ **9**

Maestro Dobel Diamante Reposado _____ **16**

Milagro Select Barrel Reserve
Silver _____ **14** Reposado _____ **16** Añejo _____ **18**

Teremana
Silver _____ **11** Reposado _____ **12**

Volcan de Mi Terra Blanco _____ **16**

Xicaru Silver Mezcal _____ **12**

rum

Barbancourt _____ **4yr** _____ **10** **8yr** _____ **12**

Captain Morgan Spiced Rum _____ **10**

El Dorado Demerara 8yr Cask Aged _____ **11**

Kō Hana Agricole
Kea Silver _____ **10** Koho Amber _____ **26**

Kraken Black Spiced Rum _____ **10**

Mahina Hawaiian Dark _____ **10**

Malibu Coconut _____ **10**

Ron Zacapa 'Sistema Solera 23' _____ **17**

Selvarey Silver _____ **10** Cacao _____ **11**

Zaya 16yr _____ **10**

bourbon

Basil Hayden _____ **15**

Bookers Noe _____ **30**

Bulleit 10yr _____ **16**

Buffalo Trace _____ **15**

Buffalo Trace 'Mash #1' White Dog _____ **12**

Bradshaw _____ **13**

Colonel EH Taylor Small Batch _____ **25**

Eagle Rare _____ **19**

Elmer T Lee _____ **50**

Jim Beam _____ **10**

Knob Creek _____ **12**

Knob Creek 12yr _____ **25**

Knob Creek 18yr _____ **40**

Maker's Mark _____ **10**

Whiskey Row Bottled in Bond _____ **24**

Widow Jane 10yr Single Barrel _____ **24**

Wiseman _____ **16**

Woodford Reserve _____ **12**

W L Weller 12yr Wheated _____ **40**

W L Weller Full Proof _____ **50**

W L Weller Special Reserve _____ **50**

W L Weller C.Y.P.B. _____ **55**

Old Rip Van Winkle 10yr _____ **10z** **100**

rye

Blackened x Willet _____ **50**

Bulleit _____ **12**

Clyde Mae _____ **12**

Ezra _____ **10**

Hudson 'Short Stack' Maple Barrel _____ **20**

Michter's _____ **16**

Rittenhouse _____ **13**

Sazerac _____ **15**

Templeton _____ **10**

Thomas H Handy Sazerac _____ **50**

Whistlepig Rye

6yr _____ **18** 10yr _____ **25**

12yr _____ **40** 15yr _____ **55**

Boss Hog VII 17yr: Magellan's Atlantic _____ **90**

Boss Hog VIII 18yr: Lapulau's Pacific _____ **90**

Boss Hog Tasting Combo _____ **90**

japanese whisky

Hakushu 12yr _____ **40** 18yr _____ **90**

Hibiki Harmony _____ **25**

Ichiro's Malt & Grain _____ **30**

Kamiki Cedar Cask _____ **20**

Kura Single Malt _____ **20**

Kurayoshi 8yr Sherry Cask _____ **24**

Mars Iwai Tradition _____ **18**

Matsui Mizunara Cask _____ **25**

Nikka Coffey Grain _____ **24**

Suntory Toki _____ **12**

Yamazaki 12yr _____ **40** 18yr _____ **90**

single malt scotch whisky

HIGHLAND

Oban 14yr _____ **25**

Macallan 12yr _____ **25**

Macallan 18yr _____ **60**

LOWLAND

Auchentoshan 12yr _____ **20**

SPEYSIDE

Balvenie 12yr Single Barrel _____ **22**

Glenlivet 12yr 'Double Oak' _____ **18**

ISLAY

Lagavulin 16yr _____ **25**

Laphroig 10yr _____ **20**

blended scotch whisky

Compass Box 'The Spaniard' _____ **24**

Dewars White _____ **12**

Johnnie Walker Black _____ **12**

Johnnie Walker 'High Rye' _____ **13**

Monkey Shoulder _____ **12**

canadian whisky

Crown Royal _____ **10** Apple _____ **10** Peach _____ **12**

irish whiskey

Jameson _____ **10**

Proper Twelve _____ **11**

Sexton Single Malt _____ **12**

Tullamore Dew _____ **10**

american whiskey

Clyde May's Alabama Style _____ **12**

Fireball Cinnamon _____ **10**

Jack Daniel's _____ **10** Bonded _____ **12**

Skrewball Peanut Butter _____ **10**

Uncle Nearest 1884 *Small Batch* _____ **14**

Uncle Nearest 1856 *Premium* _____ **19**

Wyoming Small Batch _____ **14**

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

BASALT
AT DUKES LANE MARKET & EATERY

