

# Dinner

4:30 – 9:30 PM DAILY

## appetizers & salads

<b>B</b> <b>Lobster Bisque</b> Caramelized fennel, creme fraiche	12	<b>Beef Fries</b> Peruvian spiced beef, mushrooms, waffle fries, avocado crema	16
<b>Chef's Poke</b> Fresh local ahi, inamona, limu, rocoto soy, tobiko	15	<b>Duck Empanadas</b> Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	16
<b>Charred Tako</b> <b>GF</b> Grilled Spanish octopus, harissa, potato, tomato agrodolce	24	<b>Mixed Greens</b> <b>GF</b> Mesclun greens, tomato, watermelon radish, carrot, cucumbers, coconut balsamic dressing	12
<b>Crispy Quinoa Shrimp</b> <b>GF</b> Toasted quinoa, aji amarillo aioli	16	<b>Fattoush Salad</b> Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette	16
<b>B</b> <b>Adobo Chicken Wings</b> Soy-vinegar glaze, garlic chili dipping sauce	20	<b>Add Feta Cheese</b>	4
<b>Togarashi Wings</b> Shichimi togarashi spiced, garlic chili dipping sauce	20		

## Prix Fixe 70

### FIRST COURSE

#### Bowl of Lobster Bisque

Caramelized fennel, crème fraîche

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

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

# 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**  
Buffalo Trace, Campari, Dolin Rouge, orange peel

## beer & cider

### ON TAP

**Lanikai Brewing 'Moku' Imperial IPA** \_\_\_\_\_ **8**  
Honolulu, Hawaii, 8.1% ABV

**Honolulu Beerworks 'South Shore' Stout** **8**  
Honolulu, Hawaii, 6.2% ABV

**Paradise Ciders Rotating Selection** \_\_\_\_\_ **8**  
Honolulu, Hawaii, Various %ABV

**BASALT Lager** \_\_\_\_\_ **8**  
Colorado Springs, Colorado, 4.4% ABV

**New Belgium Fat Tire Amber Ale** \_\_\_\_\_ **8**  
Fort Collins, Colorado, 5.2% ABV

**New Belgium 'Voodoo Ranger' Rotating IPA** \_\_\_\_\_ **8**  
Fort Collins, Colorado, Various %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

**Local Beer** \_\_\_\_\_ **6**  
Kona Longboard, Kona Big Wave, or Maui Big Swell IPA

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

**Imported Beer** \_\_\_\_\_ **6**  
Heineken, Negra Modelo, or Sapporo

## sake

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

**Junmai Ginjo 'Lei' 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 \_\_\_\_\_ **11**  
Ketel One \_\_\_\_\_ **10** Ocean \_\_\_\_\_ **10**  
Pau Maui \_\_\_\_\_ **10** Tito's \_\_\_\_\_ **10**  
Wheatley \_\_\_\_\_ **9**

## gin

Aviation \_\_\_\_\_ **10**  
Bombay Sapphire \_\_\_\_\_ **10**  
Botanist \_\_\_\_\_ **11**  
Drumshanbo Gunpowder Irish \_\_\_\_\_ **11**  
Fid Street Hawaiian \_\_\_\_\_ **10**  
Hayman's Old Tom \_\_\_\_\_ **10**  
Hendrick's \_\_\_\_\_ **10**  
Nolet's Silver \_\_\_\_\_ **13**  
Plymouth \_\_\_\_\_ **9**  
St. George Terroir \_\_\_\_\_ **11**  
Tanqueray \_\_\_\_\_ **10**

## tequila, mezcal, & cristalino

**Casamigos**  
Blanco \_\_\_\_\_ **12** Reposado \_\_\_\_\_ **13** Añejo \_\_\_\_\_ **15**  
**Corralejo 25<sup>th</sup> Anniversary Extra Añejo** \_\_\_\_\_ **75**  
**Don Julio**  
Blanco \_\_\_\_\_ **12** Reposado \_\_\_\_\_ **13** Añejo \_\_\_\_\_ **15**  
**Don Julio 1942**  
Reposado Primavera \_\_\_\_\_ **30** Añejo \_\_\_\_\_ **40**  
**Gran Centenario Añejo** \_\_\_\_\_ **26**  
**Gran Coramino Reposado** \_\_\_\_\_ **17**  
**Herradura**  
Blanco \_\_\_\_\_ **11** Reposado \_\_\_\_\_ **12** Añejo \_\_\_\_\_ **14**  
**Jose Cuervo Tradicional Silver** \_\_\_\_\_ **9**  
**Los Vecinos del Campo Mezcal**  
Espadin Agave 90pf \_\_\_\_\_ **10**  
Ensamble Blend 90pf \_\_\_\_\_ **13**  
Tobala Agave 92pf \_\_\_\_\_ **18**  
**Maestro Dobel Diamante Reposado** \_\_\_\_\_ **16**  
**Milagro Select Barrel Reserve**  
Silver \_\_\_\_\_ **11** Reposado \_\_\_\_\_ **12** Añejo \_\_\_\_\_ **14**  
**Teremana**  
Silver \_\_\_\_\_ **11** Reposado \_\_\_\_\_ **12**  
**Volcan de Mi Terra Blanco** \_\_\_\_\_ **11**  
**Xicaru Silver Mezcal** \_\_\_\_\_ **10**

## rum

Barbancourt 4yr \_\_\_\_\_ **9** 8yr \_\_\_\_\_ **10**  
Captain Morgan Spiced Rum \_\_\_\_\_ **9**  
El Dorado Demerara 8yr Cask Aged \_\_\_\_\_ **11**  
Kō Hana Agricole  
Kea Silver \_\_\_\_\_ **10** Koho Amber \_\_\_\_\_ **30**  
Kraken Black Spiced Rum \_\_\_\_\_ **9**  
Mahina Hawaiian Dark \_\_\_\_\_ **8**  
Malibu Coconut \_\_\_\_\_ **9**  
Ron Zacapa 'Sistema Solera 23' \_\_\_\_\_ **13**  
Selvarey Silver \_\_\_\_\_ **10** Cacao \_\_\_\_\_ **11**  
Zaya 16yr \_\_\_\_\_ **11**

## bourbon

Basil Hayden \_\_\_\_\_ **12**  
Buffalo Trace 90pf \_\_\_\_\_ **15**  
Buffalo Trace 'Mash #1' White Dog 125pf \_\_\_\_\_ **12**  
Bradshaw 103.8pf \_\_\_\_\_ **12**  
Colonel EH Taylor Small Batch 100pf \_\_\_\_\_ **25**  
Colonel EH Taylor Single Barrel 100pf \_\_\_\_\_ **25**  
Colonel EH Taylor Sampler Combo \_\_\_\_\_ **25**  
Eagle Rare 90pf \_\_\_\_\_ **19**  
Elmer T Lee 90pf \_\_\_\_\_ **50**  
Jim Beam \_\_\_\_\_ **10**  
Knob Creek 100pf \_\_\_\_\_ **12**  
Maker's Mark 90pf \_\_\_\_\_ **10**  
Whiskey Row Bottled in Bond 100pf \_\_\_\_\_ **20**  
Widow Jane 10yr Single Barrel 91pf \_\_\_\_\_ **22**  
Wiseman 90.8pf \_\_\_\_\_ **15**  
Woodford Reserve 90.4pf \_\_\_\_\_ **12**  
W L Weller 12yr Wheated 90pf \_\_\_\_\_ **50**  
Old Rip Van Winkle 10yr 100pf \_\_\_\_\_ **102** **100**

## rye

Blackened x Willet 109.6pf \_\_\_\_\_ **60**  
Bulleit 90pf \_\_\_\_\_ **12**  
Clyde Mae 94pf \_\_\_\_\_ **12**  
Ezra 90pf \_\_\_\_\_ **8**  
Hudson 'Short Stack' Maple Barrel 92pf \_\_\_\_\_ **15**  
Michter's \_\_\_\_\_ **12**  
Rittenhouse 100pf \_\_\_\_\_ **13**  
Sazerac 90pf \_\_\_\_\_ **15**  
Templeton \_\_\_\_\_ **10**  
Thomas H Handy Sazerac 125.7pf \_\_\_\_\_ **50**  
Whistlepig Rye  
6yr 96.56pf \_\_\_\_\_ **12** 10yr 100pf \_\_\_\_\_ **23**  
12yr 86pf \_\_\_\_\_ **30** 15yr 92pf \_\_\_\_\_ **55**  
**Boss Hog VII** 17yr: Magellan's Atlantic 116.2pf \_\_\_\_\_ **90**  
**Boss Hog VIII** 18yr: Lapulau's Pacific 105.7pf \_\_\_\_\_ **90**  
**Boss Hog Tasting Combo** \_\_\_\_\_ **90**

## japanese whisky

Hakushu 12yr \_\_\_\_\_ **35** 18yr \_\_\_\_\_ **90**  
Ichiro's Malt & Grain \_\_\_\_\_ **25**  
Kamiki Cedar Cask 96pf \_\_\_\_\_ **19**  
Kura Single Malt \_\_\_\_\_ **15**  
Kurayoshi 8yr Sherry Cask \_\_\_\_\_ **22**  
Mars Iwai Tradition \_\_\_\_\_ **14**  
Matsui Mizunara Cask 96pf \_\_\_\_\_ **18**  
Nikka Coffey Grain \_\_\_\_\_ **15**  
Suntory Toki \_\_\_\_\_ **10**  
Yamazaki 12yr \_\_\_\_\_ **35** 18yr \_\_\_\_\_ **90**

## single malt scotch whisky

**HIGHLAND**  
Oban 14yr \_\_\_\_\_ **19**  
Macallan 12yr \_\_\_\_\_ **17**  
Macallan 18yr \_\_\_\_\_ **75**  
Macallan 18yr Sherry Oak Cask \_\_\_\_\_ **88**  
**LOWLAND**  
Auchentoshan 12yr \_\_\_\_\_ **15**  
**SPEYSIDE**  
Balvenie 12yr Single Barrel \_\_\_\_\_ **17**  
Glenlivet 12yr 'Double Oak' \_\_\_\_\_ **15**  
**ISLAY**  
Lagavulin 16yr \_\_\_\_\_ **19**  
Laphroig 10yr \_\_\_\_\_ **15**

## blended scotch whisky

Compass Box 'The Spaniard' \_\_\_\_\_ **22**  
Dewars White \_\_\_\_\_ **9**  
Johnnie Walker Black \_\_\_\_\_ **11**  
Johnnie Walker 'High Rye' 90pf \_\_\_\_\_ **11**  
Monkey Shoulder \_\_\_\_\_ **9**

## canadian whisky

Crown Royal \_\_\_\_\_ **10** Apple \_\_\_\_\_ **10** Peach \_\_\_\_\_ **12**

## irish whiskey

Jameson \_\_\_\_\_ **10**  
Proper Twelve \_\_\_\_\_ **11**  
Sexton Single Malt \_\_\_\_\_ **12**  
Tullamore Dew \_\_\_\_\_ **8**

## american whiskey

Clyde May's Alabama Style \_\_\_\_\_ **12**  
Fireball Cinnamon \_\_\_\_\_ **8**  
Jack Daniel's  
Single Barrel \_\_\_\_\_ **12** Sour Mash \_\_\_\_\_ **8** Honey \_\_\_\_\_ **8**  
Skrewball Peanut Butter \_\_\_\_\_ **10**  
St. George Breaking & Entering \_\_\_\_\_ **8**  
Uncle Nearest 1884 Small Batch 93pf \_\_\_\_\_ **14**  
Uncle Nearest 1856 Premium 100pf \_\_\_\_\_ **19**  
Wyoming Small Batch 88pf \_\_\_\_\_ **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

