

Dinner

Starters & Salads

Soup of the Day <i>Ask for daily selection</i>	9	B Pork Belly Buns Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	12
Mixed Greens ^{GF} Waipoli mixed greens, radish, cucumber, cherry tomatoes, shaved carrots, coconut balsamic dressing	10	B Adobo Chicken Wings 6 pieces, soy-vinegar glaze, garlic chili dipping sauce	14
Caesar Salad Kula baby romaine, parmesan, Basalt's charcoal croutons, Caesar dressing Add Chicken	15 8	B Crispy Quinoa Shrimp ^{GF} Toasted quinoa, lemon caper aioli	15
		Scallop Dynamite Sriracha aioli, fried won ton chips, tobiko, mushrooms, red bell pepper, green onions	15

Prix Fixe 50

FIRST COURSE

Soup of the Day
Ask for daily selection

OR

Mixed Greens ^{GF}

Waipoli mixed greens, radish, cucumber, cherry tomatoes, shaved carrots, coconut balsamic dressing

SECOND COURSE

Miso Black Cod

Steamed white rice, sautéed local greens, dashi nage

OR

Ribeye Steak ^{GF}

12oz grilled ribeye, Basalt steak rub, vegetable medley, pomme purée

THIRD COURSE

Basque Cheesecake

"Burnt", crustless, blueberry-chambord sauce

OR

Chocolate Temptation Cake

Layers of chocolate cake filled with chocolate and hazelnut cream, hazelnut crunch, covered in chocolate glaze, and raspberry sauce

Entrées

B Prime Rib ^{GF} 10oz Hawaiian salt and herb crusted prime rib, pomme purée, vegetable medley, creamed horseradish, au jus	36	Miso Pork Belly Carbonara Marinated pork belly, yuzu dashi carbonara sauce, shishito peppers, caramelized onions, roasted shimeji mushrooms, fettuccine, furikake, green onions	30
B Macadamia Nut Crusted Fish Fresh pier 38 catch of the day, macadamia nut panko crust, white rice, vegetable medley, tomato caper relish	30	B Miso Black Cod Steamed white rice, sautéed local greens, dashi nage	43
Crispy Fried Half Chicken Szechuan spiced fried chicken, soy chili oil dipping sauce, house pickles, Asian slaw, golden pork belly fried rice	30	Ribeye Steak ^{GF} 12oz grilled ribeye, Basalt steak rub, vegetable medley, pomme purée	45

Add-Ons:

Golden Pork Belly Fried Rice	10	Steamed Cold Water Lobster Tail	35
Garlic Mashed Potatoes	8	Sautéed Shrimp 5pcs	15

Drinks

Draft Beer

BREWED IN HAWAII

MAUI BREWING *Kihei, Maui*

Bikini Blonde Lager 4.8% ABV	9
Coconut Hiwa Porter 6.0% ABV	9
Big Swell IPA 6.6% ABV	9

OLA BREW COMPANY *Kailua-Kona, Big Island*

Ma'a Island Lager 5.1% ABV	9
Dragonfruit Lemonade Hard Juice 6.5% ABV	9

KONA BREWING *Kailua-Kona, Big Island*

Longboard Lager 4.6% ABV	8
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DOMESTIC

Golden Road Mango Cart Wheat Ale	9
<i>Los Angeles, California</i> 4.0% ABV	

Ballast Point Pineapple Sculpin' IPA	9
<i>San Diego, California</i> 7.0% ABV	

Sierra Nevada Pale Ale	9
<i>Chico, California</i> 5.0% ABV	

Blue Moon Belgian White Wheat Ale	9
<i>Denver, Colorado</i> 5.4% ABV	

New Belgium Voodoo Ranger Juicy Haze IPA	9
<i>Fort Collins, Colorado</i> 7.5% ABV	

Coors Light American Light Lager	8
<i>Golden, Colorado</i> 4.2% ABV	

IMPORTED

Modelo Especial Mexican Lager	8
<i>Nava, Mexico</i> 4.4% ABV	

Heineken European Pale Lager	8
<i>Amsterdam, Holland</i> 5.0% ABV	

Stella Artois European Pale Lager	8
<i>Leuven, Belgium</i> 5.2% ABV	

Bottled & Canned Beer

DOMESTIC BEER	6
Budweiser, Bud Light, or Miller Lite	

IMPORTED BEER	7
Kona Big Wave, Heineken Light, Heineken 0.0, Pacifico, Corona	

Cocktails

Basalt Mai Tai	17
Bacardi rum, lime juice, orange curacao, orgeat syrup, Mahina dark rum	

Basalt Bloody Mary	14
Pau Maui Vodka with our Basalt bloody mary mix	

Basalt Sunrise	15
El Tequilero Platinum Blanco tequila, orange juice, grenadine	

Black Sand Beach Margarita	18
El Tequilero Reposado tequila, Blue Curacao, Midori liqueur, agave and lime juice	

Better Than A Piña Colada	16
Rum, pineapple juice, orange juice, coconut	

Mimosa	11
Sparkling wine and choice of juice: Orange, Guava, Lilikoi, Grapefruit, Cranberry, POG, or Pineapple	

'Ula Sangria	16
House blend of red wine, fresh fruit, fruit juices, Kohana rum	

Espresso Martini	15
Grind Espresso Liqueur, Frangelico, vodka, espresso, orgeat syrup	

Barrel Aged Smoked Manhattan	17
Woodford Reserve, Carpano Antica barrel aged manhattan, cocoa nib-vanilla bitters, luxardo cherries	

Hot Tea & Custom Roast Coffee

Hawaiian Blend Coffee	5
Basalt's Custom House Blend <i>Hawaiian Paradise Coffee, Hawaii</i>	

Hot Tea	5
Sencha, Jasmine, Chamomile, or Earl Gray	

Non-Alcoholic

Hawaii Volcanic Sparkling Water	8
777ml	

Plantation Iced Tea	6
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Iced Tea	4
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Fountain Drinks	4
Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Seagram's Ginger Ale, Barq's Root Beer	

Guava Lemonade	6
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Passion Fruit Lemonade	6
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Juice	6
Orange, Pineapple, Cranberry, Apple, POG, Tomato, Clamato	

