

Dinner

Starters & Salads

Soup of the Day <i>Ask for daily selection</i>	8	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	8	B Adobo Chicken Wings 6 pieces, soy-vinegar glaze, garlic chili dipping sauce	14
Fattoush Salad Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread croutons, pomegranate molasses dressing	10	B Crispy Quinoa Shrimp ^{GF} Toasted quinoa, lemon caper aioli	14
		Scallop Dynamite Sriracha aioli, fried won ton chips, tobiko, mushrooms, red bell pepper, green onions	14

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

Grand Marnier Mousse Cake

Dark chocolate mousse, raspberry sauce, mixed berries

Entrées

B Prime Rib ^{GF} 10oz Hawaiian salt and herb crusted prime rib, pomme purée, vegetable medley, creamed horseradish, au jus	32	Miso Pork Belly Carbonara Marinated pork belly, yuzu dashi carbonara sauce, shishito peppers, caramelized onions, roasted shimeji mushrooms, fettuccine, furikake, green onions	28
B Macadamia Nut Crusted Fish Fresh pier 38 catch of the day, macadamia nut panko crust, white rice, vegetable medley, tomato caper relish	28	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	25	Ribeye Steak ^{GF} 12oz grilled ribeye, Basalt steak rub, vegetable medley, pomme purée	43

Add-Ons:

Golden Pork Belly Fried Rice	10	Steamed Cold Water Lobster Tail	28
		Sautéed Shrimp 5pcs	14

Drinks

Cocktails

Basalt Mai Tai 17 Rum, lime juice, orange curacao, orgeat, dark rum	Lychee Mule 17 Ford's gin, lychee, lemon juice, hibiscus ginger beer
Better Than A Pina Colada 16 Rum, pineapple juice, orange juice, coconut	Lilikoi Punch 16 Ko'olau Kala Vodka, lilikoi, lemon juice, sprite
Hawaiian Kine Whiskey Sour 17 Old Pali Road Whiskey, pineapple syrup, lime juice	Hibiscus Lime Cooler 16 Ko'olau Tradewin Gin, italicus, lime juice, hibiscus simple, lemon bitters
Expat Margarita 17 Herradura silver tequila, guava, coconut, botanika angelika elderflower, lime juice	Barrel Aged Smoked Manhattan 17 Woodford Reserve, Carpano Antica barrel aged manhattan, cocoa nib-vanilla bitters, luxardo cherries

Beer & Cider

ON TAP

LANIKAI BREWING <i>Honolulu, Hawaii</i> Moku Imperial IPA 8.1% ABV _____ 10	MAUI BREWING <i>Kihei, Maui</i> Big Swell IPA 6.8% ABV _____ 9 Bikini Blonde 4.8% ABV _____ 9
HONOLULU BEERWORKS <i>Honolulu, Hawaii</i> Cocoweizen 5.5% ABV _____ 9 South Shore' Stout 6.2% ABV _____ 9	KONA BREWING <i>Kailua-Kona, Big Island</i> Rock Pale Ale 5.5% ABV _____ 8 Longboard Lager 4.6% ABV _____ 8
PARADISE CIDERS <i>Honolulu, Hawaii</i> Hang Loose Juice 5% ABV _____ 10	STELLA ARTOIS LAGER 5.2% ABV _____ 8 <i>Leuven, Belgium</i>

BOTTLES & CANS

DOMESTIC BEER _____ 6 Budweiser, Bud Light, Coors Light, or Miller Lite	IMPORTED BEER _____ 7 Kona Big Wave, Heineken, Corona, or Sapporo
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Non-Alcoholic

Hawaii Volcanic Sparkling Water _____ 8 777ml	Guava Lemonade _____ 6
Plantation Iced Tea _____ 6	Passion Fruit Lemonade _____ 6
Iced Tea _____ 4	Juice _____ 6 Orange, Pineapple, Cranberry, Apple, POG, Tomato or Clamato
Fountain Drinks _____ 4 Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale	

