

# Dinner

5 – 9 PM DAILY

All menu items are meant to be shared

## Appetizers

<b>Pulehu Charred Tako</b> <sup>GF</sup> 22 Spinach luau, ogo tomato onion salad, chili pepper water vinaigrette	<b>Fresh Oysters on the Half Shell</b> 32 Half dozen Goose Point Oysters from Willapa Bay, Washington. Chili Pepper water mignonette, yuzu blood orange sake granita
<b>Roasted Local Beet Hummus</b> 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	<b>Scallop Dynamite</b> 18 Sriracha aioli, fried won ton chips, tobiko, green onions
<b>Beef Fries</b> 16 Peruvian spiced beef, mushrooms, waffle fries, avocado lime crema	<b>Harissa Lime Shrimp Ceviche</b> <sup>GF</sup> 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
<b>Crispy Quinoa Shrimp</b> <sup>GF</sup> 16 Toasted quinoa, aji amarillo aioli	<b>Adobo Chicken Wings</b> 16 Soy-vinegar glaze, garlic chili dipping sauce
<b>Gochujang Pork Bites</b> 15 Fried pork, gochujang sauce, house made kim chee, pickle, Waipoli mixed greens, sesame, green onion	<b>Duck Empanadas</b> 16 Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema
	<b>Chef's Poke</b> 15 Fresh local ahi, inamona, limu, red yuzu kosho soy, tobiko

## Mains

<b>B Prime Rib</b> <sup>GF</sup> 44 10oz Hawaiian salt and herb crusted prime rib, local vegetable medley, creamed horseradish, au jus	<b>B Macadamia Nut Crusted Fish</b> 42 Fresh pier 38 catch of the day, macadamia nut panko crust, local vegetable medley, tomato caper relish
<b>New York Steak Fina-Demi</b> 44 10oz grilled striploin, Basalt steak rub, blistered shishito peppers and shimeji mushrooms, roasted onions, house fina-demi sauce	<b>Black Sesame Crusted Ahi</b> <sup>GF</sup> 36 Inamona charred corn relish, sesame aioli
<b>Miso Pork Belly Carbonara</b> 36 Marinated pork belly, yuzu dashi carbonara sauce, shishito peppers, caramelized onions, roasted shimeji mushrooms, fettuccine, furikake, green onions	<b>Szechuan Crispy Fried Half Chicken</b> 35 Szechuan spiced fried chicken, soy chili oil dipping sauce, house pickles, Asian slaw
<b>Sakura Duroc Pork Chop</b> <sup>GF</sup> 38 12oz grilled bone-in chop, bacon-cranberry brussel sprouts, pomegranate demi glace	
<b>South Shore Braised Short Rib Loco Moco</b> 39 Two Waiialua eggs sunny up, Honolulu Beer Works "South Shore Stout" braised short rib, olena rice, ogo salad	

### Add-Ons:

<b>Cold Water Lobster</b> ½ Tail	22
<b>Seared Scallops</b> 2pcs	21
<b>Sautéed Shrimp</b> 5pcs	14

## Sides & Starches

<b>Fattoush Salad</b> 16	<b>Waffle Fries</b> 9
<b>Mixed Greens</b> 12	<b>Golden Pork Belly Fried Rice</b> 12
<b>Soy Chili Butter Bok Choy</b> 12	<b>Olena Rice</b> 10
<b>Local Vegetable Medley</b> 12	<b>White Rice</b> 8
<b>Sauteed Mushrooms</b> 13	<b>Garlic Mashed Potatoes</b> 8

# drinks

## cocktails

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

**OG Mai Tai** \_\_\_\_\_ **18**  
Zaya 16yr rum, Ko Hana Kea silver rum, orange curacao, orgeat, lime juice

**Better Than A Pina Colada** \_\_\_\_\_ **15**  
Rum, pineapple juice, orange juice, coconut

**Toki Yuzu Highball** \_\_\_\_\_ **16**  
Toki, choya yuzu, prosecco

**Alani Luau** \_\_\_\_\_ **18**  
Herradura reposado tequila, aperol, grapefruit, orange

**Makai Sunset** \_\_\_\_\_ **18**  
Ocean vodka, lemon lavender, guava, orange

**Lilikoi Punch** \_\_\_\_\_ **14**  
Vodka, lilikoi, lemon juice, sprite

**Paina Sour** \_\_\_\_\_ **16**  
Rittenhouse rye, pineapple, orange, egg white  
*\*Vegan option available also*

**Hibiscus Lime Cooler** \_\_\_\_\_ **14**  
Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel

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

## beer & cider

### ON TAP

**Lanikai Brewing 'Moku'** \_\_\_\_\_ **10**  
**Imperial IPA**  
Honolulu, Hawaii, 8.1% ABV

**Honolulu Beerworks 'South Shore' Stout** \_\_\_\_\_ **10**  
Honolulu, Hawaii, 6.2% ABV

**Paradise Ciders 'Rotating Selection'** \_\_\_\_\_ **10**  
Honolulu, Hawaii, Various %ABV

**Maui Brewing Big Swell IPA** \_\_\_\_\_ **10**  
Kihei, Maui, 6.8% ABV

**Maui Brewing Bikini Blonde** \_\_\_\_\_ **10**  
Kihei, Maui, 4.8% ABV

**Kona Fire Rock Pale Ale** \_\_\_\_\_ **10**  
Kailua-Kona, Big Island, 5.5% ABV

**Kona Longboard Lager** \_\_\_\_\_ **8**  
Kailua-Kona, Big Island, 4.6% ABV

**21st Amendment 'El Sully'** \_\_\_\_\_ **8**  
**Mexican Lager**  
San Francisco, California, 4.8% ABV

**Stella Artois Lager** \_\_\_\_\_ **8**  
Leuven, Belgium, 5.2% ABV

### BOTTLES & CANS

**Domestic Beer** \_\_\_\_\_ **6**  
Budweiser, Bud Light, Coors Light, or Miller Lite

**Imported Beer** \_\_\_\_\_ **7**  
Kona Big Wave, Heineken, Corona, or Sapporo

## sake

**Katsuyama Brewing**  
**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** \_\_\_\_\_ **15**  
**Chopin Potato** \_\_\_\_\_ **15**  
**Grey Goose** \_\_\_\_\_ **15**  
**Hangar One** \_\_\_\_\_ **12**  
**Ketel One** \_\_\_\_\_ **13**  
**Ocean** \_\_\_\_\_ **15**  
**Pau Maui** \_\_\_\_\_ **12**  
**Stoli Elite** \_\_\_\_\_ **15**  
**Tito's** \_\_\_\_\_ **13**

## gin

**Aviation** \_\_\_\_\_ **14**  
**Bombay Sapphire** \_\_\_\_\_ **14**  
**Botanist** \_\_\_\_\_ **14**  
**Drumshanbo Gunpowder Irish** \_\_\_\_\_ **14**  
**Hayman's Old Tom** \_\_\_\_\_ **12**  
**Hendrick's** \_\_\_\_\_ **17**  
**Nolet's Silver** \_\_\_\_\_ **17**  
**St. George Terroir** \_\_\_\_\_ **14**  
**Tanqueray** \_\_\_\_\_ **10**

## tequila, mezcal, & cristalino

**Casamigos**  
**Blanco** \_\_\_\_\_ **17** **Reposado** \_\_\_\_\_ **19** **Añejo** \_\_\_\_\_ **20**  
**Corralejo 25<sup>th</sup> Anniversary Extra Añejo** \_\_\_\_\_ **75**  
**Don Julio**  
**Blanco** \_\_\_\_\_ **18** **Reposado** \_\_\_\_\_ **20** **Añejo** \_\_\_\_\_ **21**  
**Don Julio 1942**  
**Reposado Primavera** \_\_\_\_\_ **30** **Añejo** \_\_\_\_\_ **40**  
**Gran Centenario Añejo** \_\_\_\_\_ **26**  
**Gran Coramino Reposado** \_\_\_\_\_ **17**  
**Herradura**  
**Blanco** \_\_\_\_\_ **11** **Reposado** \_\_\_\_\_ **15** **Añejo** \_\_\_\_\_ **19**  
**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

**Captain Morgan Spiced Rum** \_\_\_\_\_ **10**  
**Kō Hana Agricole Kea Silver** \_\_\_\_\_ **19**  
**Kraken Black Spiced Rum** \_\_\_\_\_ **10**  
**Mahina Hawaiian Dark** \_\_\_\_\_ **10**  
**Malibu Coconut** \_\_\_\_\_ **10**  
**Ron Zacapa 'Sistema Solera 23'** \_\_\_\_\_ **18**  
**Zaya 16yr** \_\_\_\_\_ **11**

## bourbon

**Basil Hayden** \_\_\_\_\_ **15**  
**Bookers Noe** \_\_\_\_\_ **30**  
**Buffalo Trace** \_\_\_\_\_ **15**  
**Buffalo Trace 'Mash #1' White Dog** \_\_\_\_\_ **12**  
**Bradshaw** \_\_\_\_\_ **14**  
**Jim Beam** \_\_\_\_\_ **10**  
**Knob Creek** \_\_\_\_\_ **14**  
**Knob Creek 12yr** \_\_\_\_\_ **25**  
**Maker's Mark** \_\_\_\_\_ **12**  
**Whiskey Row Bottled in Bond** \_\_\_\_\_ **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** \_\_\_\_\_ **1.5oz 90**

## rye

**Blackened x Willet** \_\_\_\_\_ **40**  
**Bulleit** \_\_\_\_\_ **12**  
**Clyde Mac** \_\_\_\_\_ **12**  
**Ezra** \_\_\_\_\_ **10**  
**Hudson 'Short Stack' Maple Barrel** \_\_\_\_\_ **20**  
**Michter's** \_\_\_\_\_ **16**  
**Rittenhouse** \_\_\_\_\_ **13**  
**Templeton** \_\_\_\_\_ **10**  
**Whistlepig Rye**  
**6yr** \_\_\_\_\_ **18** **10yr** \_\_\_\_\_ **28**  
**12yr** \_\_\_\_\_ **40** **15yr** \_\_\_\_\_ **55**  
**Boss Hog VII 17yr: Magellan's Atlantic** \_\_\_\_\_ **90**

## japanese whisky

**Hakushu 12yr** \_\_\_\_\_ **40** **18yr** \_\_\_\_\_ **90**  
**Hibiki Harmony** \_\_\_\_\_ **25**  
**Ichiros Malt & Grain** \_\_\_\_\_ **30**  
**Kamiki Cedar Cask** \_\_\_\_\_ **21**  
**Kurayoshi 8yr Sherry Cask** \_\_\_\_\_ **25**  
**Mars Iwai Tradition** \_\_\_\_\_ **19**  
**Matsui Mizunara Cask** \_\_\_\_\_ **25**  
**Nikka Coffey Grain** \_\_\_\_\_ **24**  
**Suntory Toki** \_\_\_\_\_ **12**  
**Yamazaki 12yr** \_\_\_\_\_ **40** **18yr** \_\_\_\_\_ **90**

## single malt scotch whisky

**HIGHLAND**  
**Oban 14yr** \_\_\_\_\_ **30**  
**Macallan 12yr** \_\_\_\_\_ **25**  
**Macallan 18yr** \_\_\_\_\_ **80**  
**LOWLAND**  
**Auchentoshan 12yr** \_\_\_\_\_ **20**  
**SPEYSIDE**  
**Balvenie 12yr Single Barrel** \_\_\_\_\_ **23**  
**Glenlivet 12yr 'Double Oak'** \_\_\_\_\_ **18**  
**ISLAY**  
**Lagavulin 16yr** \_\_\_\_\_ **31**  
**Laphroig 10yr** \_\_\_\_\_ **26**

## blended scotch whisky

**Compass Box 'The Spaniard'** \_\_\_\_\_ **24**  
**Dewar White** \_\_\_\_\_ **13**  
**Johnnie Walker Black** \_\_\_\_\_ **14**  
**Johnnie Walker 'High Rye'** \_\_\_\_\_ **13**  
**Monkey Shoulder** \_\_\_\_\_ **12**

## canadian whisky

**Crown Royal** \_\_\_\_\_ **12** **Apple** \_\_\_\_\_ **12** **Peach** \_\_\_\_\_ **14**

## irish whiskey

**Jameson** \_\_\_\_\_ **10**  
**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**  
**Guava Lemonade** \_\_\_\_\_ **5**  
**Passion Fruit Lemonade** \_\_\_\_\_ **5**  
**Juice** \_\_\_\_\_ **4**  
Orange, Pineapple, Cranberry, Apple, POG, Tomato or Clamato

