

Dinner

Starters & Salads

Soup of the Day <i>Ask for daily selection</i>	9	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	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	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

Macadamia Nut Crusted Fish

Fresh pier 38 catch of the day, macadamia nut panko crust, white rice, vegetable medley, tomato caper relish

OR

Prime Rib ^{GF}

10oz Hawaiian salt and herb crusted prime rib, pomme purée, vegetable medley, creamed horseradish, au jus

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

Prime Rib ^{GF} 10oz Hawaiian salt and herb crusted prime rib, pomme purée, vegetable medley, creamed horseradish, au jus	36	Macadamia Nut Crusted Fish Fresh pier 38 catch of the day, macadamia nut panko crust, white rice, vegetable medley, tomato caper relish	34
Ribeye Steak ^{GF} 12oz grilled ribeye, Basalt steak rub, vegetable medley, pomme purée	45	Miso Black Cod Steamed white rice, sautéed local greens, dashi nage	43
Miso Pork Belly Carbonara Marinated pork belly, yuzu dashi carbonara sauce, shishito peppers, caramelized onions, roasted shimeji mushrooms, fettuccine, furikake, green onions	32	Crispy Fried Half Chicken Szechuan spiced fried chicken, soy chili oil dipping sauce, house pickles, Asian slaw, golden pork belly fried rice	30

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

ALOHA BEER CO <i>Kaka'ako, Oahu</i>	
Hiker's Dream Hazy IPA 6.3% ABV	9
HANA KOA BREWING CO <i>Kaka'ako, Oahu</i>	
Rice Breaker Pilsner 4.2% ABV	9
Roof Top Pale Ale 5.2% ABV	9
MAUI BREWING <i>Kihei, Maui</i>	
Bikini Blonde Lager 4.8% ABV	9
Coconut Hiwa Porter 6.0% ABV	9
Big Swell IPA 6.6% ABV	9
OLA BREW COMPANY <i>Kailua-Kona, Big Island</i>	
Dragonfruit Lemonade Hard Juice 6.5% ABV	9
KONA BREWING <i>Kailua-Kona, Big Island</i>	
Longboard Lager 4.6% ABV	8

DOMESTIC

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

Bottled Beer

DOMESTIC BEER	6
Budweiser, Bud Light, or Miller Lite	
IMPORTED BEER	7
Kona Big Wave, Heineken, Heineken Light, Heineken 0.0, Pacifico, Corona	

Cocktails

Basalt Mai Tai	17
Bacardi Rum, Orange Curacao, Orgeat Syrup, Lime Juice, Mahina Dark Rum Float	
Love Potion	17
Hibiscus Herradura Añejo, Burrito Mezcal, Cointreau, Lime Juice, Agave Syrup	
Barrel Aged Black Manhattan	19
Sazerac Rye, Averna, Black Walnut Bitters	
Kiss From A Rose	15
Pau Vodka or Fid Street Hawaiian Gin, Cocchi Americano, Rose Water, Lemon Bitters	
Black Sand Beach Margarita	18
El Tequileño Reposado Tequila, Blue Curacao, Midori Liqueur, Agave, Lime Juice	
El Volcán	17
Volcan Blanco Tequila, Campari, Grapefruit Juice, Lime Juice	
Mezcalina	17
Nuestra Soledad Mezcal, Ginger Liqueur, Lemon, Honey, Ginger Beer	
Mamo Bird	17
Kuleana Huihui Rum, Aperol, Falernum, Orgeat, Lilikoi, Pineapple	
Kunia Sangria	16
KoHana Kea Rum, Pinot Noir, Falernum, Fresh Fruit, Juices	

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
Iced Tea	4
Fountain Drinks	4
Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Seagram's Ginger Ale, Barq's Root Beer	
Guava Lemonade	6
Passion Fruit Lemonade	6
Juice	6
Orange, Pineapple, Cranberry, Apple, POG, Tomato, Clamato	

