

# Dinner

## Salads

|                                                                                                                                                                                        |           |                                                                                                                             |           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>House Salad</b>   | <b>12</b> | <b>Panzanella Salad</b>                                                                                                     | <b>18</b> |
| Local mixed greens, pomegranate vinaigrette, Ho Farms cherry tomatoes, cucumbers, and radish                                                                                           |           | Burrata, prosciutto, arugula, Ho Farms cherry tomatoes, country bread croutons, pomegranate vinaigrette, balsamic reduction |           |
|  <b>Warabi Salad</b>                                                                                   | <b>18</b> |                                                                                                                             |           |
| Soy-cuttlefish dressing, Ho Farms cherry tomatoes, red onion                                                                                                                           |           |                                                                                                                             |           |

## Appetizers

|                                                                                                                         |           |                                                                                                           |           |
|-------------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------------------------------------|-----------|
| <b>Vietnamese Bruschetta</b>                                                                                            | <b>17</b> | <b>Singapore Clams</b>                                                                                    | <b>19</b> |
| Focaccia, chicken liver pâté, grilled lemongrass pork, jalapeño, pickled carrot and daikon, cilantro                    |           | Manila clams, lup cheong, chili soy broth, cilantro, grilled focaccia                                     |           |
| <b>Asian-Inspired Beef Carpaccio</b>  | <b>18</b> | <b>Lemon Pepper Shrimp</b>                                                                                | <b>22</b> |
| Medium-rare eye of round, chili-fish sauce vinaigrette, lemon, jalapeño, Thai basil, cilantro, crispy shallots, peanuts |           | Bacon, corn, onion, curry oil, balsamic reduction                                                         |           |
| <b>Crab Cakes</b>                                                                                                       | <b>18</b> |  <b>Baby Back Ribs</b> | <b>22</b> |
| Blue lump crab cakes, yuzu kosho honey mustard, shiso, sesame                                                           |           | Guava barbeque sauce                                                                                      |           |

## Entrées

|                                                                                                                                                                                                 |           |                                                                                                                                                                                            |           |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Mushroom Risotto</b>   | <b>30</b> | <b>Potato Gnocchi</b>                                                                                                                                                                      | <b>29</b> |
| Duxelle, maitake, parmesan, truffle, macadamia nuts, crispy garlic                                                                                                                              |           | Tomato sauce, Italian sausage, Ho Farms eggplant and kale, parmesan                                                                                                                        |           |
|  <b>Lup Cheong Fresh Catch</b>                                                                                | <b>36</b> | <b>Pan-Roasted Half Chicken</b>                                                                                                                                                            | <b>30</b> |
| Fresh Pier 38 catch of the day, lup cheong-mayo crust, shiitake mushroom, broccolini, white rice                                                                                                |           | Mashed potatoes, broccolini, chicken jus                                                                                                                                                   |           |
|  <b>Salmon Ochazuke</b>                                                                                       | <b>38</b> |  <b>Black Pepper Pork Chop</b>                                                                          | <b>36</b> |
| Ochazuke risotto, bubu arare, tobiko, ikura, Japanese pickled vegetables, green tea                                                                                                             |           | Indonesian black pepper jus, brussels sprouts, asparagus, cabbage, onions, white rice                                                                                                      |           |
|  <b>Seared Ahi</b>                                                                                            | <b>MP</b> |  <b>Prime Rib</b>  | <b>42</b> |
| Kai choy puree, bok choy, shiitake mushroom, onion, eryngi mushroom relish, white rice                                                                                                          |           | Hawaiian salt and herb crusted prime rib, mashed potatoes, vegetable medley, creamy horseradish, au jus                                                                                    |           |
| <b>Cioppino</b>                                                                                                                                                                                 | <b>48</b> | <b>Ribeye Steak</b>                                                                                                                                                                        | <b>45</b> |
| Half lobster tail, head-on shrimp, Manila clams, mussels, catch of the day, tomato broth, grilled focaccia                                                                                      |           | Soy-shallot butter, cremini mushrooms, onions, balsamic reduction, mashed potatoes                                                                                                         |           |

### Add-Ons:

|                        |          |                   |          |                         |          |
|------------------------|----------|-------------------|----------|-------------------------|----------|
| <b>Mashed Potatoes</b> | <b>8</b> | <b>White Rice</b> | <b>5</b> | <b>Vegetable Medley</b> | <b>6</b> |
|------------------------|----------|-------------------|----------|-------------------------|----------|

# Drinks

## Draft Beer

### BREWED IN HAWAII

**ALOHA BEER CO** *Kaka'ako, Oahu*  
Hiker's Dream Hazy IPA 6.3% ABV \_\_\_\_\_ **9**

**HANA KOA BREWING CO** *Kaka'ako, Oahu*  
Rice Breaker Tokyo Pilsner 4.2% ABV \_\_\_\_\_ **9**  
Roof Top Pale Ale 5.2% ABV \_\_\_\_\_ **9**

**HONOLULU BEER WORKS** *Kaka'ako, Oahu*  
Point Panic IPA 5.6% ABV \_\_\_\_\_ **9**  
Cocoweizen 5.5% ABV \_\_\_\_\_ **9**

**MAUI BREWING** *Kihei, Maui*  
Bikini Blonde Lager 4.8% ABV \_\_\_\_\_ **9**  
Pineapple Mana Wheat 5.5% ABV \_\_\_\_\_ **9**  
Big Swell IPA 6.6% ABV \_\_\_\_\_ **9**

**OLA BREW COMPANY** *Kailua-Kona, Big Island*  
Dragonfruit Lemonade Hard Juice 6.5% ABV \_\_\_\_\_ **9**

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

**SEASONAL SELECTION** *Ask your server!* \_\_\_\_\_ **9**

### DOMESTIC

**New Belgium Voodoo Ranger Juicy Hazy IPA** \_\_\_\_\_ **9**  
*Fort Collins, Colorado 7.5% ABV*

**Blue Moon Belgian White Wheat Ale** \_\_\_\_\_ **9**  
*Fort Collins, Colorado 7.5% ABV*

**Coors Light American Light Lager** \_\_\_\_\_ **8**  
*Golden, Colorado 4.2% ABV*

### IMPORTED

**Modelo Especial Mexican Lager** \_\_\_\_\_ **8**  
*Nava, Mexico 4.4% ABV*

**Steigl Grapefruit Radler** \_\_\_\_\_ **9**  
*Salzburg, Austria 2.5% ABV*

## Bottles & Cans

**BREWED IN HAWAII** \_\_\_\_\_ **10**  
Lanikai Pillbox Porter, Aloha Fruit Lupes IPA

**DOMESTIC BEER** \_\_\_\_\_ **7**  
Dogfish Head SeaQuench Sour Ale, Juneshine POG  
Hard Kombucha, Budweiser, Bud Light, Miller Lite,  
Blue Moon Non-Alcoholic

**IMPORTED BEER** \_\_\_\_\_ **7**  
Heineken, Heineken Light, Heineken 0.0, Pacifico

## Hot Tea & Custom Roast Coffee

**Hawaiian Blend Coffee** \_\_\_\_\_ **5**  
Basalt's Custom House Blend  
*Hawaiian Paradise Coffee, Hawaii*

**Shangri La Organic Hot Tea** \_\_\_\_\_ **5**  
Sencha, Jasmine, Chamomile, or Earl Gray

## Cocktails

**Basalt Mai Tai** \_\_\_\_\_ **17**  
Myers Silver Rum, Orange Curacao, Orgeat,  
Lime Juice, Mahina Dark Rum Float

**Love Potion** \_\_\_\_\_ **17**  
Hibiscus Don Fulano Reposado, Agave de Cortes  
Mezcal, Cointreau, Lime Juice, Agave Nectar

**Barrel Aged Black Manhattan** \_\_\_\_\_ **19**  
Sazerac Rye, Montenegro, Black Walnut Bitters

**Kiss From A Rose** \_\_\_\_\_ **15**  
Pau Vodka or Fid Street Hawaiian Gin, Cocchi  
Americano, Rose Water, Lemon Bitters

**Kai'ina Empress** \_\_\_\_\_ **19**  
Empress Gin, Crème de Violette, Lavender,  
Lemon, Egg White

**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

## House Mocktails

*Spike it for +\$7*

**Maui Gold** \_\_\_\_\_ **10**  
Pineapple Juice, Coconut, Lime Juice,  
Strawberry Guava Purée

**Cool Breeze** \_\_\_\_\_ **10**  
Grapefruit Juice, Hibiscus, Lime Juice, Soda Water

**So Fresh & So Clean** \_\_\_\_\_ **10**  
Yuzu, Shiso Leaf, Non-Alcoholic Prosecco

**Spa Day** \_\_\_\_\_ **10**  
Mint, Cucumber, Lime Juice, Ginger Beer

**Spritzzy Witzzy** \_\_\_\_\_ **10**  
Mionetto Apertivo, Non-Alcoholic Prosecco,  
Strawberry Purée

## 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



**B** SIGNATURE DRINK

Rev. 06-24-25

**BASALT**  
AT DUKES LANE MARKET & EATERY