

# Dinner

5 – 9 PM DAILY

## appetizers & salads

<b>B</b> Lobster Bisque	12	Beef Fries	16
Caramelized fennel, crème fraîche		Peruvian spiced beef, waffle fries, avocado crema	
<b>Roasted Corn Chowder</b>	8	<b>Duck Empanadas</b>	16
Yukon Gold potatoes, charred corn, green onion		Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	
<b>Add Applewood Smoked Bacon</b>	3		
<b>Chef's Poke</b>	15	<b>Pork Belly Buns</b>	14
Fresh ahi, inamona, limu, rocoto soy, tobiko		Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	
<b>Smoked Fish Dip</b>	15	<b>Mixed Greens</b> <sup>GF</sup>	12
Sesame lavosh, charred lemon		Mesclun greens, tomato, watermelon radish, carrot, cucumbers, coconut balsamic dressing	
<b>Charred Tako</b> <sup>GF</sup>	24	<b>Fattoush Salad</b>	16
Grilled Spanish octopus, harissa, potato, tomato agrodolce		Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette	
<b>Crispy Quinoa Shrimp</b> <sup>GF</sup>	16	<b>Add</b>	
Toasted quinoa, aji amarillo aioli		<b>Gouda Cheese</b>	4
<b>B</b> Adobo Chicken Wings	20	<b>Grilled Chicken Breast</b>	6
Soy-vinegar glaze, garlic chili dipping sauce		<b>Roasted Garlic Shrimp 5pcs</b>	11
<b>Togarashi Wings</b>	20		
Shichimi togarashi spiced, garlic chili dipping sauce			

## Prix Fixe 70

### FIRST COURSE

#### Bowl of Lobster Bisque

Caramelized fennel, crème fraîche

OR

#### Mixed Greens

Mesclun greens, tomato, watermelon radish, carrot, cucumbers, coconut balsamic dressing

### SECOND COURSE

#### Ribeye Steak

<sup>GF</sup>

12 oz ribeye, Basalt steak rub, warm potato salad, cured egg yolk, red wine demi glaze

OR

#### Mixed Seafood Paella

Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage

### THIRD COURSE

#### Grand Marnier Mousse Cake

Dark chocolate mousse, raspberry sauce, mixed berries

OR

#### Basque Cheesecake

"Burnt", crustless, blueberry-chambord sauce

## Main Course

<b>B</b> Prime Rib <sup>GF</sup>	10oz cut 39	14oz cut 53	<b>B</b> Miso Black Cod	49
Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus			Steamed white rice, vegetable medley, dashi nage	
<b>B</b> New York Steak <sup>GF</sup>	42		<b>Macadamia Nut Crusted Fish</b>	39
Grilled 10 oz striploin, sauteed kale, crisp potato, burdock soubise, chimichurri			Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish	
<b>Add Roasted Garlic Shrimp 5pcs</b>	11		<b>B</b> Mixed Seafood Paella	58
<b>Ribeye Steak</b> <sup>GF</sup>	56		Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage	
12 oz ribeye, Basalt steak rub, warm potato salad, cured egg yolk, red wine demi glaze			<b>Seafood Fettuccine</b>	35
<b>Smoked Kurobuta Pork Chop</b>	34		Shrimp, baby octopus, fresh fish, achiote tomato, sugo, capers, olives	
Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles			<b>Vegetable Fettuccine</b>	26
<b>Fennel Coriander Crusted Seared Ahi</b> <sup>GF</sup>	36		Charred vegetables, onions, mushrooms, tomato, asparagus, parmesan brodo	
Pickled fennel, eggplant caponata, red wine demi glaze			<b>Add</b>	
			<b>Grilled Chicken Breast</b>	6
			<b>Roasted Garlic Shrimp 5pcs</b>	11

## sides

Garlic Mashed Potatoes <sup>GF</sup> 6	Andouille Fried Rice 10	Brussel Sprouts <sup>GF</sup> 10	Asparagus Vierge <sup>GF</sup> 12
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# drinks

## cocktails

<b>Basalt Mai Tai</b> _____	<b>15</b>
Rum, lime juice, orange curacao, orgeat, dark rum	
<b>Lilikoi Punch</b> _____	<b>14</b>
Vodka, lilikoi, lemon juice, sprite	
<b>Howling Tiki</b> _____	<b>14</b>
Howler Head Whiskey, pineapple juice, lime juice, ginger cinnamon simple, Allspice Dram	

## craft

<b>Cool Burn</b> _____	<b>13</b>
Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, jalapeño	
<b>Hibiscus Lime Cooler</b> _____	<b>13</b>
Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel	
<b>Bourbon &amp; Blues</b> _____	<b>15</b>
Bourbon, muddled blueberries, lemon juice, ginger-cinnamon simple, orange peel	
<b>Amilie</b> _____	<b>14</b>
Tequila, lime juice, St-Germain Elderflower, pineapple juice, cilantro, and cardamom tincture	
<b>The Highlander</b> _____	<b>15</b>
Monkey Shoulder scotch, Aperol, lemon juice, lemon bitters, simply syrup	

## from the barrel

<b>Barrel Aged Smoked Manhattan</b> _____	<b>16</b>
Carpano Antica barrel aged manhattan, cocoa nib - vanilla bitters, luxardo cherries	
<b>Barrel Aged Boulevardier</b> _____	<b>16</b>
Buffalo Trace, Campari, Dolin Rouge, orange peel	

## beer & cider

### ON TAP

<b>Lanikai Brewing 'Moku' Imperial IPA</b> _____	<b>8</b>
Honolulu, Hawaii, 8.1% ABV	
<b>Honolulu Beerworks 'South Shore' Stout</b> _____	<b>8</b>
Honolulu, Hawaii, 6.2% ABV	
<b>Paradise Ciders Rotating Selection</b> _____	<b>8</b>
Honolulu, Hawaii, Various %ABV	
<b>BASALT Lager</b> _____	<b>8</b>
Colorado Springs, Colorado, 4.4% ABV	
<b>New Belgium Fat Tire Amber Ale</b> _____	<b>8</b>
Fort Collins, Colorado, 5.2% ABV	
<b>New Belgium 'Voodoo Ranger' Rotating IPA</b> _____	<b>8</b>
Fort Collins, Colorado, Various %ABV	
<b>Golden Road Mango Cart Wheat Ale</b> _____	<b>8</b>
Los Angeles, California, 4.0% ABV	
<b>Stella Artois Lager</b> _____	<b>8</b>
Leuven, Belgium, 5.2% ABV	

### BOTTLES & CANS

<b>Local Beer</b> _____	<b>6</b>
Kona Longboard, Kona Big Wave, or Maui Big Swell IPA	
<b>Domestic Beer</b> _____	<b>5</b>
Budweiser, Budweiser Zero, Bud Light, Coors Light, or Miller Lite	
<b>Imported Beer</b> _____	<b>6</b>
Heineken, Negra Modelo, or Sapporo	

## sake

<b>Katsuyama Brewing Junmai Ginjo 'Ken' Red Label Glass</b> _____	<b>18</b>	<b>720ml</b> _____	<b>110</b>
<b>Junmai Ginjo 'Lei' Blue Label</b> _____		<b>720ml</b> _____	<b>125</b>
<b>Junmai Daiginjo 'Den' Black Label</b> _____		<b>720ml</b> _____	<b>180</b>
<b>Mio Sparkling Sake</b> _____	<b>300ml</b> _____		<b>16</b>
<b>Nanbu Bijin Tokubetsu Junmai</b> _____	<b>300ml</b> _____		<b>27</b>
<b>Suijin Junmai Super Dry Glass</b> _____	<b>10</b>	<b>720ml</b> _____	<b>60</b>
<b>Watari Bune Junmai Ginjo Glass</b> _____	<b>11</b>	<b>720ml</b> _____	<b>66</b>

## vodka

<b>Belvedere</b> _____	<b>12</b>	<b>Chopin Potato</b> _____	<b>12</b>
<b>Crystal Head Skull</b> _____	<b>12</b>	<b>Onyx Agave</b> _____	<b>12</b>
<b>Grey Goose</b> _____	<b>12</b>	<b>Hangar One</b> _____	<b>11</b>
<b>Ketel One</b> _____	<b>10</b>	<b>Ocean</b> _____	<b>10</b>
<b>Pau Maui</b> _____	<b>10</b>	<b>Tito's</b> _____	<b>10</b>
<b>Wheatley</b> _____	<b>9</b>		

## gin

<b>Aviation</b> _____	<b>10</b>
<b>Bombay Sapphire</b> _____	<b>10</b>
<b>Botanist</b> _____	<b>11</b>
<b>Drumshanbo Gunpowder Irish</b> _____	<b>11</b>
<b>Fid Street Hawaiian</b> _____	<b>10</b>
<b>Hayman's Old Tom</b> _____	<b>10</b>
<b>Hendrick's</b> _____	<b>10</b>
<b>Nolet's Silver</b> _____	<b>13</b>
<b>Plymouth</b> _____	<b>9</b>
<b>St. George Terroir</b> _____	<b>11</b>
<b>Tanqueray</b> _____	<b>10</b>

## tequila, mezcal, & cristalino

<b>Casamigos Blanco</b> _____	<b>12</b>	<b>Reposado</b> _____	<b>13</b>	<b>Añejo</b> _____	<b>15</b>	
<b>Corralejo 25<sup>th</sup> Anniversary Extra Añejo</b> _____	<b>75</b>					
<b>Don Julio Blanco</b> _____	<b>12</b>	<b>Reposado</b> _____	<b>13</b>	<b>Añejo</b> _____	<b>15</b>	
<b>Don Julio 1942 Reposado Primavera</b> _____	<b>30</b>	<b>Añejo</b> _____	<b>40</b>			
<b>Gran Centenario Añejo</b> _____	<b>26</b>					
<b>Gran Coramino Reposado</b> _____	<b>17</b>					
<b>Herradura Blanco</b> _____	<b>11</b>	<b>Reposado</b> _____	<b>12</b>	<b>Añejo</b> _____	<b>14</b>	
<b>Jose Cuervo Tradicional Silver</b> _____	<b>9</b>					
<b>Los Vecinos del Campo Mezcal Espadin Agave</b> _____	<b>90pf</b> _____					<b>10</b>
<b>Ensamble Blend</b> _____	<b>90pf</b> _____					<b>13</b>
<b>Tobala Agave</b> _____	<b>92pf</b> _____					<b>18</b>
<b>Maestro Dobel Diamante Reposado</b> _____	<b>16</b>					
<b>Milagro Select Barrel Reserve Silver</b> _____	<b>11</b>	<b>Reposado</b> _____	<b>12</b>	<b>Añejo</b> _____	<b>14</b>	
<b>Teremana Silver</b> _____	<b>11</b>	<b>Reposado</b> _____	<b>12</b>			
<b>Volcan de Mi Terra Blanco</b> _____	<b>11</b>					
<b>Xicaru Silver Mezcal</b> _____	<b>10</b>					

## rum

<b>Barbancourt</b> _____	<b>4yr</b> _____	<b>9</b>	<b>8yr</b> _____	<b>10</b>
<b>Captain Morgan Spiced Rum</b> _____	<b>9</b>			
<b>El Dorado Demerara</b> _____	<b>8yr Cask Aged</b> _____	<b>11</b>		
<b>Kō Hana Agricole Kea Silver</b> _____	<b>10</b>	<b>Koho Amber</b> _____	<b>30</b>	
<b>Kraken Black Spiced Rum</b> _____	<b>9</b>			
<b>Mahina Hawaiian Dark</b> _____	<b>8</b>			
<b>Malibu Coconut</b> _____	<b>9</b>			
<b>Ron Zacapa 'Sistema Solera 23'</b> _____	<b>13</b>			
<b>Selvarey Silver</b> _____	<b>10</b>	<b>Cacao</b> _____	<b>11</b>	
<b>Zaya</b> _____	<b>16yr</b> _____	<b>11</b>		

## bourbon

<b>Basil Hayden</b> _____	<b>12</b>			
<b>Booker's Noe</b> _____	<b>124pf</b> _____	<b>22</b>		
<b>Buffalo Trace</b> _____	<b>90pf</b> _____	<b>15</b>		
<b>Buffalo Trace 'Mash #1' White Dog</b> _____	<b>125pf</b> _____	<b>12</b>		
<b>Bradshaw</b> _____	<b>103.8pf</b> _____	<b>12</b>		
<b>Colonel EH Taylor Small Batch</b> _____	<b>100pf</b> _____	<b>25</b>		
<b>Colonel EH Taylor Single Barrel</b> _____	<b>100pf</b> _____	<b>25</b>		
<b>Colonel EH Taylor Sampler Combo</b> _____	<b>25</b>			
<b>Eagle Rare</b> _____	<b>90pf</b> _____	<b>19</b>		
<b>Elmer T Lee</b> _____	<b>90pf</b> _____	<b>50</b>		
<b>Jim Beam</b> _____	<b>10</b>			
<b>Knob Creek</b> _____	<b>100pf</b> _____	<b>12</b>		
<b>Maker's Mark</b> _____	<b>90pf</b> _____	<b>10</b>		
<b>Staggs, Jr</b> _____	<b>130pf</b> _____	<b>20</b>		
<b>Whiskey Row Bottled in Bond</b> _____	<b>100pf</b> _____	<b>20</b>		
<b>Widow Jane</b> _____	<b>10yr Single Barrel</b> _____	<b>91pf</b> _____	<b>22</b>	
<b>Wiseman</b> _____	<b>90.8pf</b> _____	<b>15</b>		
<b>Woodford Reserve</b> _____	<b>90.4pf</b> _____	<b>12</b>		
<b>Woodford Double Oaked</b> _____	<b>90.4pf</b> _____	<b>16</b>		
<b>W L Weller</b> _____	<b>12yr Wheated</b> _____	<b>90pf</b> _____	<b>50</b>	
<b>Old Rip Van Winkle</b> _____	<b>10yr</b> _____	<b>100pf</b> _____	<b>10z</b> _____	<b>100</b>

## rye

<b>Blackened x Willet</b> _____	<b>109.6pf</b> _____	<b>60</b>	
<b>Bulleit</b> _____	<b>90pf</b> _____	<b>12</b>	
<b>Clyde Mae</b> _____	<b>94pf</b> _____	<b>12</b>	
<b>Ezra</b> _____	<b>90pf</b> _____	<b>8</b>	
<b>Hudson 'Short Stack' Maple Barrel</b> _____	<b>92pf</b> _____	<b>15</b>	
<b>Michter's</b> _____	<b>12</b>		
<b>Rittenhouse</b> _____	<b>100pf</b> _____	<b>13</b>	
<b>Sazerac</b> _____	<b>90pf</b> _____	<b>15</b>	
<b>Templeton</b> _____	<b>10</b>		
<b>Thomas H Handy Sazerac</b> _____	<b>125.7pf</b> _____	<b>50</b>	
<b>Whistlepig Rye</b> _____			
<b>6yr</b> _____	<b>96.56pf</b> _____	<b>12</b>	
<b>10yr</b> _____	<b>100pf</b> _____	<b>23</b>	
<b>12yr</b> _____	<b>86pf</b> _____	<b>30</b>	
<b>15yr</b> _____	<b>92pf</b> _____	<b>55</b>	
<b>Boss Hog VII</b> _____	<b>17yr: Magellan's Atlantic</b> _____	<b>116.2pf</b> _____	<b>90</b>
<b>Boss Hog VIII</b> _____	<b>18yr: Lapulau's Pacific</b> _____	<b>105.7pf</b> _____	<b>90</b>
<b>Boss Hog Tasting Combo</b> _____	<b>90</b>		

## japanese whisky

<b>Hakushu</b> _____	<b>12yr</b> _____	<b>35</b>	<b>18yr</b> _____	<b>90</b>	
<b>Hibiki Harmony</b> _____	<b>20</b>				
<b>Ichiro's Malt &amp; Grain</b> _____	<b>25</b>				
<b>Kamiki Cedar Cask</b> _____	<b>96pf</b> _____				<b>19</b>
<b>Kura Single Malt</b> _____	<b>15</b>				
<b>Kurayoshi</b> _____	<b>8yr Sherry Cask</b> _____	<b>22</b>			
<b>Mars Iwai Tradition</b> _____	<b>14</b>				
<b>Matsui Mizunara Cask</b> _____	<b>96pf</b> _____				<b>18</b>
<b>Nikka Coffey Grain</b> _____	<b>15</b>				
<b>Suntory Toki</b> _____	<b>10</b>				
<b>Yamazaki</b> _____	<b>12yr</b> _____	<b>35</b>	<b>18yr</b> _____	<b>90</b>	

## single malt scotch whisky

<b>HIGHLAND</b>		
<b>Oban</b> _____	<b>14yr</b> _____	<b>19</b>
<b>Macallan</b> _____	<b>12yr</b> _____	<b>17</b>
<b>Macallan</b> _____	<b>18yr</b> _____	<b>75</b>
<b>Macallan</b> _____	<b>18yr Sherry Oak Cask</b> _____	<b>88</b>
<b>LOWLAND</b>		
<b>Auchentoshan</b> _____	<b>12yr</b> _____	<b>15</b>
<b>SPEYSIDE</b>		
<b>Balvenie</b> _____	<b>12yr Single Barrel</b> _____	<b>17</b>
<b>Glenlivet</b> _____	<b>12yr 'Double Oak'</b> _____	<b>15</b>
<b>ISLAY</b>		
<b>Lagavulin</b> _____	<b>16yr</b> _____	<b>19</b>
<b>Laphroig</b> _____	<b>10yr</b> _____	<b>15</b>

## blended scotch whisky

<b>Compass Box 'The Spaniard'</b> _____	<b>22</b>		
<b>Dewars White</b> _____	<b>9</b>		
<b>Johnnie Walker Black</b> _____	<b>11</b>		
<b>Johnnie Walker 'High Rye'</b> _____	<b>90pf</b> _____		<b>11</b>
<b>Monkey Shoulder</b> _____	<b>9</b>		

## canadian whisky

<b>Crown Royal</b> _____	<b>10</b>	<b>Apple</b> _____	<b>10</b>	<b>Peach</b> _____	<b>12</b>
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## irish whiskey

<b>Jameson</b> _____	<b>10</b>				
<b>Proper Twelve</b> _____	<b>11</b>				
<b>Sexton Single Malt</b> _____	<b>12</b>				
<b>Tullamore Dew</b> _____	<b>8</b>				

## american whiskey

<b>Clyde May's Alabama Style</b> _____	<b>12</b>					
<b>Fireball Cinnamon</b> _____	<b>8</b>					
<b>Howler Head Banana</b> _____	<b>9</b>					
<b>Jack Daniel's Single Barrel</b> _____	<b>12</b>	<b>Sour Mash</b> _____	<b>8</b>	<b>Honey</b> _____	<b>8</b>	
<b>Skrewball Peanut Butter</b> _____	<b>10</b>					
<b>St. George Breaking &amp; Entering</b> _____	<b>8</b>					
<b>Uncle Nearest 1884 Small Batch</b> _____	<b>93pf</b> _____					<b>14</b>
<b>Uncle Nearest 1856 Premium</b> _____	<b>100pf</b> _____					<b>19</b>
<b>Wyoming Small Batch</b> _____	<b>88pf</b> _____					<b>14</b>

## non-alcoholic

<b>Solè Spring Water</b> _____	<b>Still</b> _____	<b>750ml</b> _____	<b>8</b>	
<b>Hawaii Volcanic Sparkling Water</b> _____	<b>777ml</b> _____			<b>8</b>
<b>Plantation Iced Tea</b> _____	<b>5</b>			
<b>Iced Tea</b> _____	<b>4</b>			
<b>Fountain Drinks</b> _____	<b>4</b>			
Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale				
<b>Lemonade</b> _____	<b>4</b>			
Regular, Guava, or Passion Fruit				
<b>Juice</b> _____	<b>4</b>			
Orange, Pineapple, Cranberry, Apple, POG, Tomato or Clamato				