

Dinner

5 – 9 PM DAILY

appetizers & salads

B Adobo Chicken Wings 18 Soy-vinegar glaze, garlic chili dipping sauce	Smoked Kona Kampachi 18 Charred scallion, soy, pickled vegetables
B Rotisserie Duck Empanadas 15 Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	Crispy Quinoa Shrimp ^{GF} 15 Toasted quinoa, aji amarillo aioli
Pork Belly Buns 14 Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	Lobster Bisque 12 Caramelized fennel, crème fraîche
Chef's Poke MARKET PRICE <i>*Limited Availability</i> Fresh local ahi, rocoto soy, charred avocado, tobiko	Mixed Greens ^{GF} 12 Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing
Spicy Kampachi Poke 16 Housemade sambal, avocado mash, sweet soy sauce, rice chips	B Fattoush Salad 16 Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette Add: Feta Cheese (+\$2), Grilled Chicken Breast (+\$6)

Prix Fixe \$67

SERVED 5 – 8:45 PM

FIRST COURSE

Bowl of Lobster Bisque
Caramelized fennel, crème fraîche

OR

Mixed Greens
Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing

SECOND COURSE

Ribeye Steak ^{GF}
12oz ribeye, potato confit, creamed kale, red wine demi glace

OR

Mixed Seafood Paella ^{GF}
Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage

THIRD COURSE

Lilikoi Crème Brûlée
Passion fruit custard, caramelized sugar, fresh raspberries

OR

Basque Cheesecake
"Burnt", crustless, blueberry-chambord sauce

Main Course

B Prime Rib ^{GF} 10oz cut 37 14oz cut 51 Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus	B Miso Black Cod 40 Steamed white rice, vegetable medley, dashi nage
B New York Steak 44 Grilled 10oz striploin, hasselback potato, black pepper sauce, Roquefort cheese Add: Roasted Garlic Shrimp, 5pcs (+\$11)	Mixed Seafood Paella ^{GF} 58 Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage
Ribeye Steak ^{GF} 58 12oz ribeye, potato confit, creamed kale, red wine demi glace	Fresh Catch of the Day MARKET PRICE <i>*Limited Availability</i> Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish
Smoked Kurobuta Pork Chop 34 Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles	Shrimp Kabocha Risotto ^{GF} 34 Maitake mushroom, corn, tomato, parmesan brodo
	Vegetable Gnocchi 26 Parisienne style, mushrooms, asparagus, beurre noisette, fennel pollen

sides

Garlic Mash ^{GF} 6	Parisienne Gnocchi 10	Brussel Sprouts ^{GF} 10	Asparagus Vierge 12
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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

B SIGNATURE DISH

^{GF} GLUTEN FREE

BASALT
AT DUKES LANE MARKET & EATERY

Masks are required for all dine-in customers unless they are actively eating or drinking. Hand sanitizing stations are available for use at the entrance. Our entire staff follows the recommended City & County of Honolulu guidelines for dine-in service. This includes the cleaning of all surfaces between customer use with a pre-mixed, food safe, chlorine-based solution as recommended by the CDC.

drinks

tropical

Basalt Mai Tai _____ 15
Rum, lime juice, orange curacao, orgeat, dark rum

Lilikoi Punch _____ 14
Vodka, lilikoi, lemon juice, sprite

Howling Tiki _____ 14
Howler Head Whiskey, pineapple juice, lime juice, ginger cinnamon simple, Allspice Dram

craft

Cool Burn _____ 13
Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, jalapeño

Hibiscus Lime Cooler _____ 13
Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel

Bourbon & Blues _____ 15
Bourbon, muddled blueberries, lemon juice, ginger-cinnamon simple, orange peel

Amilie _____ 14
Tequila, lime juice, St-Germain Elderflower, pineapple juice, cilantro, and cardamom tincture

The Highlander _____ 15
Monkey Shoulder scotch, Aperol, lemon juice, lemon bitters, simply syrup

from the barrel

Barrel Aged Smoked Manhattan _____ 16
Kiawe smoked Woodford Reserve Bourbon, Carpano Antica barrel aged manhattan, cocoa nib - vanilla bitters, luxardo cherries

Barrel Aged Boulevardier _____ 16
Buffalo Trace, Campari, Dolin Rouge, orange peel

beer & cider

ON TAP

Honolulu Beer Works _____ 8
'South Shore' Stout
Honolulu, Hawaii, 6.2% ABV

Paradise Ciders Rotating Selection _____ 8
Honolulu, Hawaii, Various %ABV

Lanikai Brewing 'Moku' _____ 8
Imperial IPA
Honolulu, Hawaii, 8.1% ABV

Elysian Brewing 'Full Contact' _____ 8
Imperial Hazy IPA
Fort Collins, Colorado, 8.8% ABV

Boulevard Brewing 'tank 7' _____ 8
Farmhouse Ale
Kansas City, Missouri, 8.5% ABV

Baptist Wit Blonde Ale _____ 8
Ertvelde, Belgium, 5.0% ABV

Stella Artois Lager _____ 7
Leuven, Belgium, 5.2% ABV

Spaten 'Oktoberfest' Lager-Märzen _____ 8
Munich, Germany, 5.9% ABV

BOTTLES & CANS

Local Beer _____ 6
Kona Longboard, Kona Big Wave, or Maui Big Swell IPA

Domestic Beer _____ 5
Budweiser, Budweiser Zero, Bud Light, Coors Light, or Miller Lite

Imported Beer _____ 6
Heineken, Corona, Negra Modelo, or Sapporo

sake

Mio Sparkling Sake _____ 300ml _____ 16

Eiko Fuji Ban Ryu Honjozo _____ 27
300ml

Suijin Junmai Super Dry _____ 60
Glass _____ 10 720ml _____ 60

Watari Bune Junmai Ginjo _____ 66
Glass _____ 11 720ml _____ 66

Katsuyama Brewing _____ 110
Junmai Ginjo 'Ken' Red Label
Glass _____ 18 720ml _____ 110

Junmai Ginjo 'Lei' Blue Label 720ml _____ 125

Junmai Daiginjo 'Den' Black Label 720ml _____ 180

vodka

Tito's _____ 10 **Hangar One** _____ 11
Ketel One _____ 10 **Belvedere** _____ 12
Grey Goose _____ 12 **Chopin Potato** _____ 12
Pau Maui _____ 10 **Ocean** _____ 10
Wheatley _____ 9

gin

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

tequila/mezcal

Xicaru Silver Mezcal _____ 10
Los Vecinos del Campo Mezcal _____ 10
Espadin Agave 90pf _____ 10
Ensamble Blend 90pf _____ 13
Tobala Agave 92pf _____ 18

Don Julio 1942 _____ 40
Reposado Primavera _____ 30 **Añejo** _____ 40

Don Julio _____ 15
Blanco _____ 12 **Reposado** _____ 13 **Añejo** _____ 15

Herradura _____ 14
Blanco _____ 10 **Reposado** _____ 12 **Añejo** _____ 14

Milagro Select Barrel Reserve _____ 14
Silver _____ 11 **Reposado** _____ 12 **Añejo** _____ 14

Casamigos _____ 14
Blanco _____ 11 **Reposado** _____ 12 **Añejo** _____ 14

Teremana _____ 12
Silver _____ 11 **Reposado** _____ 12

Cruz del Sol Silver _____ 10

Jose Cuervo Tradicional Silver _____ 11

Volcan de Mi Terra Blanco _____ 11

rum

Kō Hana Agricole _____ 30
Kea Silver _____ 10 **Koho Amber** _____ 30

Ron Zacapa 'Sistema Solera 23' _____ 13

Zaya 16yr _____ 11

Captain Morgan Spiced Rum _____ 9

Kraken Black Spiced Rum _____ 9

Mahina Hawaiian Dark _____ 8

Barbancourt 4yr _____ 9 8yr _____ 10

El Dorado Demerara _____ 10
6yr Silver _____ 9 8yr Amber _____ 10

Selvarey Silver _____ 10 **Cacao** _____ 11

Cruzan Aged Silver _____ 9

Malibu Coconut _____ 9

Avuá 'Amburana' Cachaça _____ 13

bourbon

Basil Hayden _____ 12

Booker's Noe 124pf _____ 18

Buffalo Trace 90pf _____ 10

Buffalo Trace 'Mash #1' White Dog 125pf _____ 12

Bradshaw 103.8pf _____ 12

Bulleit 10yr 91.2pf _____ 13

Eagle Rare 90pf _____ 11

Hudson 'Baby Bourbon' 92pf _____ 15

Jim Beam _____ 8

Knob Creek 100pf _____ 10

Maker's Mark 90pf _____ 10

Whiskey Row Bottled in Bond 100pf _____ 20

Woodford Reserve 90.4pf _____ 10

rye

Blackened x Willet 109.6pf _____ 60

Bulleit 90pf _____ 10

Clyde Mae 94pf _____ 12

Knob Creek 100pf _____ 10

Michter's _____ 12

Templeton _____ 10

Whistlepig Rye

6yr 96.56pf _____ 12 10yr 100pf _____ 23

12yr 86pf _____ 30 15yr 92pf _____ 55

Boss Hog VII 116.2pf _____ 90

japanese whisky

Suntori Toki _____ 10

Mars Iwai Tradition _____ 14

Kura Single Malt _____ 15

Nikka Coffey Grain _____ 15

Kamiki Cedar Cask 96pf _____ 19

Matsui Mizunara Cask 96pf _____ 18

Hakushu 12yr _____ 35 18yr _____ 90

Kurayoshi 8yr Sherry Cask _____ 22

Ichiros Malt & Grain _____ 25

Hibiki Harmony _____ 20 17yr _____ 50

Yamazaki 12yr _____ 35 18yr _____ 90

single malt scotch whisky

HIGHLAND

Oban 14yr _____ 19

Macallan 12yr Sherry Cask _____ 17

Macallan 18yr _____ 55

Macallan Edition No. 6 _____ 45

LOWLAND

Auchentoshan 12yr _____ 15

SPEYSIDE

Balvenie 12yr Single Barrel _____ 17

Glenlivet 12yr 'Double Oak' _____ 15

ISLAY

Lagavulin 16yr _____ 19

Laphroig 10yr _____ 15

blended scotch whisky

Johnnie Walker Black _____ 11

Chivas Regal 12yr _____ 10

Dewars White _____ 9

Monkey Shoulder _____ 9

Compass Box 'The Spaniard' _____ 22

canadian whisky

Canadian Club _____ 8

Crown Royal _____ 10 **Apple** _____ 10 **Peach** _____ 12

irish whiskey

Jameson _____ 10

Tullamore Dew _____ 8

american whiskey

Jack Daniel's Single Barrel _____ 12

Sour Mash _____ 8 **Honey** _____ 8

Skrewball Peanut Butter _____ 10

Fireball Cinnamon _____ 8

St. George Breaking & Entering _____ 8

Howler Head Banana _____ 9

Clyde May's Alabama Style _____ 12

Uncle Nearest 1884 Small Batch 93pf _____ 14

Uncle Nearest 1856 Premium 100pf _____ 19

non-alcoholic

San Benedetto Water Still or Sparkling
500ml _____ 4 1 Liter _____ 7

Plantation Iced Tea _____ 5

Iced Tea _____ 4

Fountain Drinks _____ 4

Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale

Lemonade _____ 4

Regular, Guava, or Passion Fruit

Juice _____ 4

Orange, Pineapple, Cranberry, Apple, POG, Tomato or Clamato

