

Dinner

5 – 9 PM DAILY

appetizers & salads

B Adobo Chicken Wings 17 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 14 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 \$62

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 33 14oz cut 47 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 39 Grilled 10oz striploin, hasselback potato, black pepper sauce, Roquefort cheese Add: Roasted Garlic Shrimp, 5pcs (+\$11)	Mixed Seafood Paella GF 50 Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage
Ribeye Steak GF 51 12oz ribeye, potato confit, creamed kale, red wine demi glace	Fresh Catch of the Day 34 Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish
Smoked Kurobuta Pork Chop 31 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 8	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 _____ 13
Rum, lime juice, orange curacao, orgeat, dark rum

Lilikoi Punch _____ 12
Vodka, lilikoi, lemon juice, sprite

Howling Tiki _____ 12
Howler Head Whiskey, pineapple juice, lime juice, ginger cinnamon simple, Allspice Dram

craft

Cool Burn _____ 12
Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, jalapeño

Hibiscus Lime Cooler _____ 12
Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel

Bourbon & Blues _____ 12
Bourbon, muddled blueberries, lemon juice, ginger-cinnamon simple, orange peel

Amilie _____ 12
Tequila, lime juice, St-Germain Elderflower, pineapple juice, cilantro, and cardamom tincture

The Highlander _____ 12
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

ON TAP

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

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

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

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

Boulevard Brewing 'tank 7' Farmhouse Ale _____ 8
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

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, or Sapporo

sake

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

Katsuyama Brewing 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

Fid Street Hawaiian _____ 10

Hayman's Old Tom _____ 10

Hendrick's _____ 10

Nolet's Silver Dry _____ 13

Plymouth Dry _____ 9

St. George Terroir _____ 11

Tanqueray _____ 10

tequila/mezcal

Xicaru Silver Mezcal _____ 10

Los Vecinos del Campo Mezcal

Espadin Agave 90pf _____ 10

Ensamble Blend 90pf _____ 13

Tobala Agave 92pf _____ 18

Don Julio 1942 _____ 35

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

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

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

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

Cruz del Sol Silver _____ 11

Jose Cuervo Tradicional Silver _____ 11

Volcan de Mi Terra Blanco _____ 11

rum

Kō Hana Agricole
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
6yr Silver _____ 9 8yr Amber _____ 10

Selvarey Silver _____ 10 **Cacao** _____ 11

Cruzan Aged Silver _____ 9

Malibu Coconut _____ 9

Pitú Cachaça _____ 8

bourbon

Basil Hayden _____ 12

Blanton's 93pf _____ 14

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

George T Staggs 130.4pf _____ 40

Hudson 'Baby Bourbon' 92pf _____ 15

Jim Beam _____ 8

Knob Creek 100pf _____ 10

Maker's Mark 90pf _____ 10

Michter's Small Batch 91.4pf _____ 12

Staggs Jr 130pf _____ 16

Woodford Reserve 90.4pf _____ 10

Woodford Double Cask 90.4pf _____ 15

rye

Bulleit 90pf _____ 10

Templeton _____ 10

Knob Creek 100pf _____ 10

Michter's _____ 12

Woodford Reserve 90.4pf _____ 10

Colonel EH Taylor 100pf _____ 18

Thomas H. Handy Sazerac 129pf _____ 30

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 _____ 18

Hakushu 12yr _____ 35 18yr _____ 90

Kurayoshi 8yr Sherry Cask _____ 22

Ichiros Malt & Grain _____ 25

Hibiki Harmony 20 17yr.50 21yr.90

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 _____ 12

SPEYSIDE

Balvenie 12yr Single Barrel _____ 17

Glenlivet 12yr _____ 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

canadian whisky

Canadian Club _____ 8

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

irish whiskey

Jameson _____ 10

Tullamore Dew _____ 8

Slane _____ 9

american whiskey

Jack Daniel's Single Barrel _____ 12

Sour Mash _____ 8 **Honey** _____ 8

Seagram's 7 Crown _____ 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

BASALT
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