

# Dinner

5 – 9 PM DAILY

## appetizers & salads

<b>B</b> Adobo Chicken Wings 17 Soy-vinegar glaze, garlic chili dipping sauce	Smoked Kona Kampachi 18 Charred scallion, soy, pickled vegetables
<b>B</b> Rotisserie Duck Empanadas 15 Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	Crispy Quinoa Shrimp <sup>GF</sup> 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 <sup>GF</sup> 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>B</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 \$65

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 <sup>GF</sup>**  
12oz ribeye, potato confit, creamed kale, red wine demi glace

OR

**Mixed Seafood Paella <sup>GF</sup>**  
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>B</b> Prime Rib <sup>GF</sup> 10oz cut 33   14oz cut 47 Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus	<b>B</b> Miso Black Cod 40 Steamed white rice, vegetable medley, dashi nage
<b>B</b> New York Steak 39 Grilled 10oz striploin, hasselback potato, black pepper sauce, Roquefort cheese Add: Roasted Garlic Shrimp, 5pcs (+\$11)	Mixed Seafood Paella <sup>GF</sup> 53 Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage
Ribeye Steak <sup>GF</sup> 53 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 31 Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles	Shrimp Kabocha Risotto <sup>GF</sup> 34 Maitake mushroom, corn, tomato, parmesan brodo
	Vegetable Gnocchi 26 Parisienne style, mushrooms, asparagus, beurre noisette, fennel pollen

## sides

Garlic Mash <sup>GF</sup> 6	Parisienne Gnocchi 10	Brussel Sprouts <sup>GF</sup> 8	Asparagus Vierge 12
-----------------------------	-----------------------	---------------------------------	---------------------

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**B** SIGNATURE DISH

<sup>GF</sup> 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**  
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**  
Reposado Primavera \_\_\_\_\_ 30 Añejo \_\_\_\_\_ 40

**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

**Teremana**  
Silver \_\_\_\_\_ 11 Reposado \_\_\_\_\_ 12

**Cruz del Sol Silver** \_\_\_\_\_ 10

**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

**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

**Michter's Small Batch** 91.4pf \_\_\_\_\_ 12

**Whiskey Row Bottled in Bond** 100pf \_\_\_\_\_ 12

**Woodford Reserve** 90.4pf \_\_\_\_\_ 10

## rye

**Bulleit** 90pf \_\_\_\_\_ 10

**Templeton** \_\_\_\_\_ 10

**Knob Creek** 100pf \_\_\_\_\_ 10

**Michter's** \_\_\_\_\_ 12

**Clyde Mae** 94pf \_\_\_\_\_ 12

**Colonel E.H. Taylor** 100pf \_\_\_\_\_ 20

## 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

**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

