

happy hour

**Bar seating only*

draft beer

BREWED IN HAWAII

ALOHA BEER CO *Kaka'ako, Oahu*

Hiker's Dream Hazy IPA 6.3% ABV _____ **7**

HANA KOA BREWING CO *Kaka'ako, Oahu*

Rice Breaker Pilsner 4.2% ABV _____ **7**

Roof Top Pale Ale 5.2% ABV _____ **7**

MAUI BREWING *Kihei, Maui*

Bikini Blonde Lager 4.8% ABV _____ **6**

Coconut Hiwa Porter 6.0% ABV _____ **7**

Big Swell IPA 6.6% ABV _____ **6**

OLA BREW COMPANY *Kailua-Kona, Big Island*

Dragonfruit Lemonade Hard Juice 6.5% ABV _____ **7**

KONA BREWING *Kailua-Kona, Big Island*

Longboard Lager 4.6% ABV _____ **6**

DOMESTIC

Blue Moon Belgian White Wheat Ale _____ **6**
Denver, Colorado 5.4% ABV

New Belgium Voodoo Ranger Juicy Haze IPA _____ **6**
Fort Collins, Colorado 7.5% ABV

Coors Light American Light Lager _____ **5**
Golden, Colorado 4.2% ABV

IMPORTED

Modelo Especial Mexican Lager _____ **6**
Nava, Mexico 4.4% ABV

Stella Artois European Pale Lager _____ **6**
Leuven, Belgium 5.2% ABV

bottled beer

Domestic Beer _____ **4**
Budweiser, Bud Light, or Miller Lite

Imported Beer _____ **5**
Kona Big Wave, Heineken, Heineken Light, Heineken 0.0, Pacifico, Corona

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liquor

Well Drink 6

wine by the glass

Featured Red, Rosé, White, & Sparkling 6

food

Basalt Bar Burger 9

4 oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, onion, Hawaiian Isle sauce

Add Mushroom, Bacon, Avocado, or Egg each 3

Basalt Wings 12

Choice of style: Adobo Glazed, Basalt House Rub, or Garlic Togarashi
Served with our house garlic chili dipping sauce

Chef Poke 7

¼lb daily selection of fresh local fish

Make It A Bowl – Add Rice 2

Pepperoni Pizza 11

Cheese Pizza 9

Onion Rings 6

French Fries 4

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

Items & prices are subject to change

Rev. 02-03-25