

# happy hour

*\*Bar seating only*

## draft beer

### BREWED IN HAWAII

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#### 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*

Ma'a Island Lager 5.1% ABV	7
Dragonfruit Lemonade Hard Juice 6.5% ABV	7

#### KONA BREWING *Kailua-Kona, Big Island*

Longboard Lager 4.6% ABV	6
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### DOMESTIC

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Golden Road Mango Cart Wheat Ale	7
<i>Los Angeles, California 4.0% ABV</i>	

Ballast Point Pineapple Sculpin' IPA	7
<i>San Diego, California 7.0% ABV</i>	

Sierra Nevada Pale Ale	6
<i>Chico, California 5.0% ABV</i>	

Blue Moon Belgian White Wheat Ale	6
<i>Denver, Colorado 5.4% ABV</i>	

New Belgium Voodoo Ranger Juicy Haze IPA	6
<i>Fort Collins, Colorado 7.5% ABV</i>	

Coors Light American Light Lager	5
<i>Golden, Colorado 4.2% ABV</i>	

### IMPORTED

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Modelo Especial Mexican Lager	6
<i>Nava, Mexico 4.4% ABV</i>	

Heineken European Pale Lager	6
<i>Amsterdam, Holland 5.0% ABV</i>	

Stella Artois European Pale Lager	6
<i>Leuven, Belgium 5.2% ABV</i>	

## bottled & canned beer

Domestic Beer	4
Budweiser, Bud Light, or Miller Lite	

Imported Beer	5
Kona Big Wave, Heineken, Heineken Light, Heineken 0.0, or Pacifico	

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## liquor

Well Drink	5
Juice & Tonic Mixers	1

## wine by the glass

Featured Red, Rosé, White, & Sparkling	6
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## food

<b>Basalt Bar Burger</b>	9
4 oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, onion, Hawaiian Isle sauce	
<b>Add Mushroom, Bacon, Avocado, or Egg</b>	each 3
<b>Pork Belly Buns</b>	9
Charcoal bao bun, pickled vegetables, hoisin sriracha sauce	
<b>Basalt Wings</b>	12
<i>Choice of style:</i> Adobo Glazed, Basalt House Rub, or Garlic Togarashi Served with our house garlic chili dipping sauce	
<b>Kalua Pig Taco</b>	6
Lomi tomatoes, papaya slaw, flour tortilla	
<b>Add Avocado</b>	3
<b>Steak Tacos (3)</b>	9
Marinated steak, chipotle crema, white corn tortilla, red onions, cilantro, lime	
<b>Chef Poke</b>	7
¼lb daily selection of fresh local fish	
<b>Make It A Bowl – Add Rice</b>	2
<b>Shrimp Ceviche</b>	7
Poached shrimp, aji amarillo emulsion, toasted garlic chili oil, purple daikon	
<b>Sidewinder Beer Battered Fries</b>	6
<i>Make Them Loaded:</i>	
<b>Add Sour Cream, Bacon Bits, Chives</b>	4
<b>Add Truffle Parmesan</b>	4
<b>Onion Rings</b>	6
<b>French Fries</b>	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. 09-23-24