

happy hour

Bar & Patio seating only 3 PM - 5 PM DAILY

liquor

Well Drink

5

Jig & Bump

7

Short Stella Artois and choice of well shot: Tequila, Vodka, Gin, Bourbon, Fireball, Jägermeister, Tullamore Dew, Monkey Shoulder, or Canadian Club

on tap

Honolulu Beerworks 'South Shore' Stout

6

6.2% ABV | Honolulu, Hawai'i

Lanikai Brewing 'Moku' Imperial IPA

6

8.1% ABV | Kailua, Hawai'i

Paradise Ciders - *Rotating Selection*

6

Varied % ABV | Honolulu, Hawai'i

Elysian Brewing 'Full Contact' Imperial Hazy IPA

6

8.8% ABV | Seattle, Washington

Boulevard Brewing 'tank 7' Farmhouse Ale

6

8.5% ABV | Kansas City, Missouri

Baptist Wit Blonde Ale

6

5.0% ABV | Ertvelde, Belgium

Stella Artois Lager

5

5.2% ABV | Leuven, Belgium

beer

Domestic Beer

3

Budweiser, Budweiser Zero, Bud Light, Coors Light, or Miller Light

Imported Beer

4

Heineken, Corona, or Sapporo

wine by the glass

Featured Red, Rosé, White, & Sparkling

5

Items & prices are subject to change

BASALT
AT DUKES LANE MARKET & EATERY

appetizers

Pork Belly Buns

Charcoal bao buns, pickled vegetables, hoisin sriracha sauce

11

Adobo Chicken Wings

Soy-vinegar glaze, garlic chili dipping sauce

14

Duck Empanadas

Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema

12

Baja Fish Taco

Beer battered, chile slaw, pico de gallo

5

Bar Burger

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

Add-On: (+\$2 each) Mushroom, Bacon, Avocado, or Egg

7

Beef Fries

Peruvian spiced beef, waffle fries, avocado crema

9

French Fries

4

Garlic Fries

5

Togarashi Fries

5

Waffle Fries

6

Onion Rings

6



SIGNATURE DISH



GLUTEN FREE

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