

# lunch

11 AM – 2 PM DAILY

## basalt signatures

<b>Charcoal Buttermilk Pancakes</b> Guava-strawberry sauce, whipped cream, mixed fresh berries	20	<b>Loco Moco</b> Wagyu beef patty, bacon fried rice, mushroom gravy, sunny-side up egg. Includes fruit garnish, house-made jams and choice of toast: White, Wheat, or English Muffin	19
<b>Avocado Garden Toast</b> Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds	17	<b>Pork Belly Fried Rice</b> Bacon fried rice, roasted pork belly, two fried eggs. Includes fruit garnish, house-made jams and choice of toast: White, Wheat, or English Muffin	18
<b>Add</b>			
<b>Poached Egg</b>	3		
<b>Smoked Salmon</b>	6		

## starters

<b>Roasted Corn Chowder</b> Yukon Gold potatoes, charred corn, green onion	8	<b>Pork Belly Buns</b> Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	14
<b>Add Applewood Smoked Bacon</b>	3	<b>Duck Empanadas</b> Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	15
<b>Adobo Chicken Wings</b> Soy-vinegar glaze, garlic chili dipping sauce	20		
<b>Togarashi Wings</b> Shichimi togarashi spiced, garlic chili dipping sauce	20		

## salads & sandwiches

<b>Fattoush Salad</b> Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette	16	<b>Basalt Burger</b> 8 oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries	20
<b>Add</b>		<b>Add</b>	
<b>Feta Cheese</b>	4	<b>Bacon</b>	4
<b>Grilled Chicken Breast</b>	6	<b>Avocado</b>	3
<b>Roasted Garlic Shrimp 5pcs</b>	11		
<b>Grilled Chicken Salad</b> Peruvian spiced natural chicken breast, won bok cabbage, carrots, pear, green onions, cilantro, crispy won ton strips, sweet chili soy dressing	18	<b>Chef's Burger</b> 8 oz Peruvian spiced wagyu beef patty, crisp onion ring, bacon, cheddar cheese, avocado mash, aji amarillo aioli, french fries	25
<b>Cobb Salad</b> Mixed greens, peppered turkey, egg, avocado, tomato, bacon, blue cheese. Choice of dressing: Coconut Balsamic <sup>GF</sup> , Sherry Vinaigrette <sup>GF</sup> , Ranch, or Hawaiian Island	19	<b>Turkey Club Sandwich</b> Whole wheat bread, applewood smoked bacon, lettuce, tomato, mayonnaise, french fries	19
<b>Fresh Catch Salad <sup>GF</sup></b> Pan seared 5 oz, Waipoli mixed greens, cucumber, watermelon radish, cherry tomatoes, carrots, inamona-corn relish, sherry vinaigrette	27	<b>Prime Rib Melt Sandwich</b> Grilled sourdough, swiss cheese, caramelized onion, horseradish cream, au jus, french fries	19
<b>Smoked Fish Tartine</b> Grilled sourdough, smoked fish spread, watermelon radish, red onion, arugula-tomato salad, lemon oil	21	<b>Peruvian Chicken Sandwich</b> 7 oz Peruvian spiced natural chicken breast, cheddar cheese, brioche bun, lettuce, tomato, avocado mash, aji amarillo aioli, french fries	22

## entrees

<b>Vegetable Linguine</b> Asparagus, mushrooms, zucchini, eggplant, onion, tomato, herbs, parmesan brodo	19	<b>Chicken &amp; Goat Cheese Fettuccine</b> Grilled natural chicken breast, caramelized onion, shiitake mushroom, roasted red pepper, arugula, Sweet Land Farms goat cheese cream sauce, inamona, fresh herbs, parmesan cheese	24
<b>Shrimp Linguine</b> Roasted garlic shrimp, asparagus, mushrooms, zucchini, eggplant, onion, tomato, herbs, parmesan	30	<b>New York Steak</b> Arugula, truffle oil, B-1 steak sauce, french fries	29

## sides

<b>French Fries</b>	6	<b>Waffle Fries</b>	8	<b>Fruit <sup>GF</sup></b>	8
<b>Garlic Fries</b>	7	<b>Onion Rings</b>	8	<b>Salad</b>	6
<b>Togarashi Fries</b>	7	<b>Fried Rice</b>	7		

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

 SIGNATURE DISH

 GLUTEN FREE

**BASALT**  
AT DUKES LANE MARKET & EATERY

# drinks

## cocktails

<b>Basalt Mai Tai</b> _____	<b>15</b>
Rum, lime juice, orange curacao, orgeat, dark rum	
<b>Lilikoi Punch</b> _____	<b>14</b>
Vodka, lilikoi, lemon juice, sprite	
<b>Howling Tiki</b> _____	<b>14</b>
Howler Head Whiskey, pineapple juice, lime juice, ginger cinnamon simple, Allspice Dram	

## craft

<b>Cool Burn</b> _____	<b>13</b>
Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, jalapeño	
<b>Hibiscus Lime Cooler</b> _____	<b>13</b>
Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel	
<b>Bourbon &amp; Blues</b> _____	<b>15</b>
Bourbon, muddled blueberries, lemon juice, ginger-cinnamon simple, orange peel	
<b>Amilie</b> _____	<b>14</b>
Tequila, lime juice, St-Germain Elderflower, pineapple juice, cilantro, and cardamom tincture	
<b>The Highlander</b> _____	<b>15</b>
Monkey Shoulder scotch, Aperol, lemon juice, lemon bitters, simply syrup	

## from the barrel

<b>Barrel Aged Smoked Manhattan</b> _____	<b>16</b>
Carpano Antica barrel aged manhattan, cocoa nib - vanilla bitters, luxardo cherries	
<b>Barrel Aged Boulevardier</b> _____	<b>16</b>
Buffalo Trace, Campari, Dolin Rouge, orange peel	

## beer & cider

### ON TAP

<b>Lanikai Brewing 'Moku' Imperial IPA</b> _____	<b>8</b>
Honolulu, Hawaii, 8.1% ABV	
<b>Honolulu Beerworks 'South Shore' Stout</b> _____	<b>8</b>
Honolulu, Hawaii, 6.2% ABV	
<b>Paradise Ciders Rotating Selection</b> _____	<b>8</b>
Honolulu, Hawaii, Various %ABV	
<b>New Belgium 1554 Black Zwert Lager</b> _____	<b>8</b>
Fort Collins, Colorado, 6.0% ABV	
<b>New Belgium 'Voodoo Ranger' Rotating IPA</b> _____	<b>8</b>
Fort Collins, Colorado, Various %ABV	
<b>Boulevard Brewing 'tank 7' Farmhouse Ale</b> _____	<b>8</b>
Kansas City, Missouri, 8.5% ABV	
<b>Baptist Wit Blonde Ale</b> _____	<b>8</b>
Ertvelde, Belgium, 5.0% ABV	
<b>Estrella Jalisco Pilsner</b> _____	<b>8</b>
Guadalajara, Mexico, 4.5% ABV	

### BOTTLES & CANS

<b>Local Beer</b> _____	<b>6</b>
Kona Longboard, Kona Big Wave, or Maui Big Swell IPA	
<b>Domestic Beer</b> _____	<b>5</b>
Budweiser, Budweiser Zero, Bud Light, Coors Light, or Miller Lite	
<b>Imported Beer</b> _____	<b>6</b>
Heineken, Negra Modelo, or Sapporo	

## sake

<b>Katsuyama Brewing Junmai Ginjo 'Ken' Red Label Glass</b> _____	<b>18</b>	<b>720ml</b> _____	<b>110</b>
<b>Junmai Ginjo 'Lei' Blue Label</b> _____		<b>720ml</b> _____	<b>125</b>
<b>Junmai Daiginjo 'Den' Black Label</b> _____		<b>720ml</b> _____	<b>180</b>
<b>Mio Sparkling Sake</b> _____	<b>300ml</b> _____		<b>16</b>
<b>Nanbu Bijin Tokubetsu Junmai</b> _____	<b>300ml</b> _____		<b>27</b>
<b>Suijin Junmai Super Dry Glass</b> _____	<b>10</b>	<b>720ml</b> _____	<b>60</b>
<b>Watari Bune Junmai Ginjo Glass</b> _____	<b>11</b>	<b>720ml</b> _____	<b>66</b>

## vodka

Belvedere_____	<b>12</b>	Chopin Potato_____	<b>12</b>
Crystal Head Skull_____	<b>12</b>	Onyx Agave_____	<b>12</b>
Grey Goose_____	<b>12</b>	Hangar One_____	<b>11</b>
Ketel One_____	<b>10</b>	Ocean_____	<b>10</b>
Pau Maui_____	<b>10</b>	Tito's_____	<b>10</b>
Wheatley_____	<b>9</b>		

## gin

Aviation_____	<b>10</b>
Bombay Sapphire_____	<b>10</b>
Botanist_____	<b>11</b>
Drumshanbo Gunpowder Irish_____	<b>11</b>
Fid Street Hawaiian_____	<b>10</b>
Hayman's Old Tom_____	<b>10</b>
Hendrick's_____	<b>10</b>
Nolet's Silver_____	<b>13</b>
Plymouth_____	<b>9</b>
St. George Terroir_____	<b>11</b>
Tanqueray_____	<b>10</b>

## tequila/mezcal

<b>Casamigos</b>					
Blanco_____	<b>12</b>	Reposado_____	<b>13</b>	Añejo_____	<b>15</b>
<b>Corralejo 25<sup>th</sup> Anniversary</b>		Extra Añejo_____	<b>75</b>		
<b>Don Julio</b>					
Blanco_____	<b>12</b>	Reposado_____	<b>13</b>	Añejo_____	<b>15</b>
<b>Don Julio 1942</b>					
Reposado Primavera_____	<b>30</b>	Añejo_____	<b>40</b>		
<b>Herradura</b>					
Blanco_____	<b>11</b>	Reposado_____	<b>12</b>	Añejo_____	<b>14</b>
<b>Jose Cuervo Tradicional Silver</b> _____	<b>9</b>				
<b>Los Vecinos del Campo Mezcal</b>					
Espadin Agave_____	<b>90pf</b>				<b>10</b>
Ensamble Blend_____	<b>90pf</b>				<b>13</b>
Tobala Agave_____	<b>92pf</b>				<b>18</b>
<b>Milagro Select Barrel Reserve</b>					
Silver_____	<b>11</b>	Reposado_____	<b>12</b>	Añejo_____	<b>14</b>
<b>Teremana</b>					
Silver_____	<b>11</b>	Reposado_____	<b>12</b>		
<b>Volcan de Mi Terra Blanco</b> _____	<b>11</b>				
<b>Xicaru Silver Mezcal</b> _____	<b>10</b>				

## rum

<b>Avuá Cachaça</b>				
Prata (Silver)_____	<b>10</b>	Amburana (Aged)_____	<b>13</b>	
<b>Barbancourt</b> _____	<b>4yr</b> _____	<b>9</b>	<b>8yr</b> _____	<b>10</b>
<b>Captain Morgan Spiced Rum</b> _____	<b>9</b>			
<b>El Dorado Demerara</b> _____	<b>8yr Cask Aged</b> _____	<b>11</b>		
<b>Kō Hana Agricole</b>				
Kea Silver_____	<b>10</b>	Koho Amber_____	<b>30</b>	
<b>Kraken Black Spiced Rum</b> _____	<b>9</b>			
<b>Mahina Hawaiian Dark</b> _____	<b>8</b>			
<b>Malibu Coconut</b> _____	<b>9</b>			
<b>Ron Zacapa 'Sistema Solera 23'</b> _____	<b>13</b>			
<b>Selvarey Silver</b> _____	<b>10</b>	Cacao_____	<b>11</b>	
<b>Zaya 16yr</b> _____	<b>11</b>			

## bourbon

<b>Basil Hayden</b> _____	<b>12</b>	
<b>Booker's Noe</b> _____	<b>124pf</b> _____	<b>22</b>
<b>Buffalo Trace</b> _____	<b>90pf</b> _____	<b>15</b>
<b>Buffalo Trace 'Mash #1' White Dog</b> _____	<b>125pf</b> _____	<b>12</b>
<b>Bradshaw</b> _____	<b>103.8pf</b> _____	<b>12</b>
<b>Colonel EH Taylor Small Batch</b> _____	<b>100pf</b> _____	<b>25</b>
<b>Colonel EH Taylor Single Barrel</b> _____	<b>100pf</b> _____	<b>25</b>
<b>Colonel EH Taylor Sampler Combo</b> _____	<b>25</b>	
<b>Eagle Rare</b> _____	<b>90pf</b> _____	<b>19</b>
<b>Elmer T Lee</b> _____	<b>90pf</b> _____	<b>50</b>
<b>Jim Beam</b> _____	<b>10</b>	
<b>Knob Creek</b> _____	<b>100pf</b> _____	<b>12</b>
<b>Maker's Mark</b> _____	<b>90pf</b> _____	<b>10</b>
<b>Staggs, Jr</b> _____	<b>130pf</b> _____	<b>20</b>
<b>Whiskey Row Bottled in Bond</b> _____	<b>100pf</b> _____	<b>20</b>
<b>Widow Jane 10yr Single Barrel</b> _____	<b>91pf</b> _____	<b>22</b>
<b>Wiseman</b> _____	<b>90.8pf</b> _____	<b>15</b>
<b>Woodford Reserve</b> _____	<b>90.4pf</b> _____	<b>12</b>
<b>Woodford Double Oaked</b> _____	<b>90.4pf</b> _____	<b>16</b>
<b>W L Weller 12yr Wheated</b> _____	<b>90pf</b> _____	<b>50</b>
<b>Old Rip Van Winkle 10yr</b> _____	<b>100pf</b> _____	<b>1oz</b> <b>100</b>
<b>Old Rip Van Winkle 12yr</b> _____	<b>100pf</b> _____	<b>1oz</b> <b>120</b>

## rye

<b>Blackened x Willet</b> _____	<b>109.6pf</b> _____	<b>60</b>
<b>Bulleit</b> _____	<b>90pf</b> _____	<b>12</b>
<b>Clyde Mae</b> _____	<b>94pf</b> _____	<b>12</b>
<b>Ezra</b> _____	<b>90pf</b> _____	<b>8</b>
<b>Hudson 'Short Stack' Maple Barrel</b> _____	<b>92pf</b> _____	<b>15</b>
<b>Michter's</b> _____	<b>100pf</b> _____	<b>12</b>
<b>Rittenhouse</b> _____	<b>100pf</b> _____	<b>13</b>
<b>Sazerac</b> _____	<b>90pf</b> _____	<b>15</b>
<b>Templeton</b> _____	<b>100pf</b> _____	<b>10</b>
<b>Thomas H Handy Sazerac</b> _____	<b>125.7pf</b> _____	<b>50</b>
<b>Whistlepig Rye</b>		
<b>6yr</b> _____	<b>96.56pf</b> _____	<b>12</b>
<b>10yr</b> _____	<b>100pf</b> _____	<b>23</b>
<b>12yr</b> _____	<b>86pf</b> _____	<b>30</b>
<b>15yr</b> _____	<b>92pf</b> _____	<b>55</b>
<b>Boss Hog VII</b> _____	<b>17yr: Magellan's Atlantic</b> _____	<b>116.2pf</b> <b>90</b>
<b>Boss Hog VIII</b> _____	<b>18yr: Lapulau's Pacific</b> _____	<b>105.7pf</b> <b>90</b>
<b>Boss Hog Tasting Combo</b> _____		<b>90</b>

## japanese whisky

<b>Hakushu</b> _____	<b>12yr</b> _____	<b>35</b>	<b>18yr</b> _____	<b>90</b>
<b>Hibiki Harmony</b> _____				<b>20</b>
<b>Ichiro's Malt &amp; Grain</b> _____				<b>25</b>
<b>Kamiki Cedar Cask</b> _____	<b>96pf</b> _____			<b>19</b>
<b>Kura Single Malt</b> _____				<b>15</b>
<b>Kurayoshi 8yr Sherry Cask</b> _____				<b>22</b>
<b>Mars Iwai Tradition</b> _____				<b>14</b>
<b>Matsui Mizunara Cask</b> _____	<b>96pf</b> _____			<b>18</b>
<b>Nikka Coffey Grain</b> _____				<b>15</b>
<b>Suntory Toki</b> _____				<b>10</b>
<b>Yamazaki</b> _____	<b>12yr</b> _____	<b>35</b>	<b>18yr</b> _____	<b>90</b>

## single malt scotch whisky

<b>HIGHLAND</b>	
<b>Oban 14yr</b> _____	<b>19</b>
<b>Macallan 12yr Double Oak</b> _____	<b>17</b>
<b>Macallan 18yr</b> _____	<b>55</b>
<b>LOWLAND</b>	
<b>Auchentoshan 12yr</b> _____	<b>15</b>
<b>SPEYSIDE</b>	
<b>Balvenie 12yr Single Barrel</b> _____	<b>17</b>
<b>Glenlivet 12yr 'Double Oak'</b> _____	<b>15</b>
<b>ISLAY</b>	
<b>Lagavulin 16yr</b> _____	<b>19</b>
<b>Laphroig 10yr</b> _____	<b>15</b>

## blended scotch whisky

<b>Compass Box 'The Spaniard'</b> _____	<b>22</b>
<b>Dewars White</b> _____	<b>9</b>
<b>Johnnie Walker Black</b> _____	<b>11</b>
<b>Johnnie Walker 'High Rye' 90pf</b> _____	<b>11</b>
<b>Monkey Shoulder</b> _____	<b>9</b>

## canadian whisky

<b>Crown Royal</b> _____	<b>10</b>	<b>Apple</b> _____	<b>10</b>	<b>Peach</b> _____	<b>12</b>
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## irish whiskey

<b>Jameson</b> _____	<b>10</b>
<b>Proper Twelve</b> _____	<b>11</b>
<b>Sexton Single Malt</b> _____	<b>12</b>
<b>Tullamore Dew</b> _____	<b>8</b>

## american whiskey

<b>Clyde May's Alabama Style</b> _____	<b>12</b>	
<b>Fireball Cinnamon</b> _____	<b>8</b>	
<b>Howler Head Banana</b> _____	<b>9</b>	
<b>Jack Daniel's Single Barrel</b> _____	<b>12</b>	
<b>Sour Mash</b> _____	<b>8</b>	
<b>Honey</b> _____	<b>8</b>	
<b>Skrewball Peanut Butter</b> _____	<b>10</b>	
<b>St. George Breaking &amp; Entering</b> _____	<b>8</b>	
<b>Uncle Nearest 1884 Small Batch</b> _____	<b>93pf</b> _____	<b>14</b>
<b>Uncle Nearest 1856 Premium</b> _____	<b>100pf</b> _____	<b>19</b>
<b>Wyoming Small Batch</b> _____	<b>88pf</b> _____	<b>14</b>

## non-alcoholic

<b>Solè Spring Water Still or Sparkling</b> _____	<b>750ml</b> _____	<b>8</b>
<b>Plantation Iced Tea</b> _____		<b>5</b>
<b>Iced Tea</b> _____		<b>4</b>
<b>Fountain Drinks</b> _____		<b>4</b>
Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale		
<b>Lemonade</b> _____		<b>4</b>
Regular, Guava, or Passion Fruit		
<b>Juice</b> _____		<b>4</b>
Orange, Pineapple, Cranberry, Apple, POG, Tomato or Clamato		

