

lunch

starters & salads

Soup of the Day 8 <i>Ask for daily selection</i>	Grilled Local Catch Caesar 21 Grilled fresh pier 38 catch of the day, kula baby romaine, parmesan, Basalt's charcoal croutons, Caesar dressing
Mixed Greens 8  Waipoli mixed greens, radish, cucumber, cherry tomatoes, shaved carrots, coconut balsamic dressing	Shrimp Ceviche 15 Poached shrimp, aji amarillo emulsion, toasted garlic chips, chili oil, purple daikon
Asian Chicken Salad 16 Pulehu spiced chicken breast, won bok cabbage, carrots, Asian pear, green onions, cilantro, crispy won ton strips, sweet chili soy dressing	 Adobo Chicken Wings 14 6 pieces, soy-vinegar glaze, garlic chili dipping sauce
Chef's Poke 14 ¼ lb daily selection of fresh local fish Make It A Bowl - Add Rice 4	 Pork Belly Buns 12 Charcoal bao buns, pickled vegetables, hoisin sriracha sauce

entrées

 Basalt Burger 19 8 oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries Add: Bacon 4 Avocado 3	Kalua Pig Tacos 20 Three flour tortillas, house-made kalua pig, lomi tomatoes, creamy papaya slaw Add Avocado Half 6
Pulehu Chicken Sandwich 18 Pulehu spiced chicken breast, cheddar cheese, brioche bun, lettuce, tomato, avocado mash, lemon caper aioli, french fries	 Teriyaki Beef Yakisoba 18 Stir-fried Japanese egg noodles, shiitake mushrooms, carrots, cabbage, daikon, green onions, pickled ginger, nori flakes, tangy yakisoba sauce, teriyaki marinated beef
 Prime Rib Melt Sandwich 19 Grilled sourdough, swiss cheese, caramelized onion, horseradish cream, au jus, french fries	Vegetable Fettuccine 17 Mushrooms, zucchini, eggplant, onion, tomato, herbs, pomodoro sauce, parmesan Add: Sautéed Shrimp 5pcs 14 Grilled Chicken Breast 9
 Loco Moco 15 Wagyu beef patty, bacon fried rice, mushroom gravy, sunny-side up Waialua eggs	

sides

Grilled Chicken Breast 9	Onion Rings 6
Sauteed Shrimp 14	Grilled Cheese 6
French Fries 6	Side Fruit 6
Sidewinder Beer Battered Fries 8	Sliced Tomato 4
Add: Sour Cream, Bacon Bits, Chives 4 Truffle Parmesan 4	Avocado 3

Drinks

Cocktails

Basalt Mai Tai 17 Rum, lime juice, orange curacao, orgeat, dark rum	Mimosa 11 Sparkling wine and choice of juice: Orange, Guava, Lilikoi, Grapefruit, Cranberry, POG, or Pineapple
Basalt Bloody Mary 12 House-made bloody mary mix	By the Bottle 44
Better Than A Pina Colada 16 Rum, pineapple juice, orange juice, coconut	Hibiscus Lime Cooler 16 Ko'olau Tradewin Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel
Strawberry Yuzu Spritz 17 Choya yuzu, giffard strawberry, lime juice, galliano aperitivo, sparkling wine	Barrel Aged Smoked Manhattan 17 Woodford Reserve, Carpano Antica barrel Aged Manhattan, cocoa nib-vanilla bitters, luxardo cherries
Up & At 'Em 17 Koloa coffee rum, silver rum, giffard coco de noix, club soda	

Beer & Cider

ON TAP

LANIKAI BREWING <i>Honolulu, Hawaii</i>	MAUI BREWING <i>Kihei, Maui</i>
Moku Imperial IPA 8.1% ABV 10	Big Swell IPA 6.8% ABV 9
	Bikini Blonde 4.8% ABV 9
HONOLULU BEERWORKS <i>Honolulu, Hawaii</i>	KONA BREWING <i>Kailua-Kona, Big Island</i>
Cocoweizen 5.5% ABV 9	Rock Pale Ale 5.5% ABV 8
South Shore' Stout 6.2% ABV 9	Longboard Lager 4.6% ABV 8
PARADISE CIDERS <i>Honolulu, Hawaii</i>	STELLA ARTOIS LAGER 5.2% ABV 8 <i>Leuven, Belgium</i>
Hang Loose Juice 5% ABV 10	

BOTTLES & CANS

DOMESTIC BEER 6 Budweiser, Bud Light, Coors Light, or Miller Lite	IMPORTED BEER 7 Kona Big Wave, Heineken, Corona, or Sapporo
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Hot Tea & Custom Roast Coffee

Hawaiian Blend Coffee 5 Basalt's Custom House Blend <i>Hawaiian Paradise Coffee, Hawaii</i>	Hot Tea 5 Sencha, Jasmine, Chamomile, or Earl Gray
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Non-Alcoholic

Hawaii Volcanic Sparkling Water 8 777ml	Guava Lemonade 6
Plantation Iced Tea 6	Passion Fruit Lemonade 6
Iced Tea 4	Juice 6 Orange, Pineapple, Cranberry, Apple, POG, Tomato or Clamato
Fountain Drinks 4 Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale	

