

# lunch

## starters & salads

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

## entrées

 <b>Basalt Burger</b> 19 8 oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries <b>Add:</b>   <b>Bacon</b> 4   <b>Avocado</b> 3	 <b>Loco Moco</b> 15 Wagyu beef patty, bacon fried rice, mushroom gravy, sunny-side up Waialua eggs
<b>Steak Frites</b> 25 Koji aged ribeye steak, Basalt rub, fries, Café de Paris butter	<b>Kalua Pig Tacos</b> 20 Three flour tortillas, house-made kalua pig, lomi tomatoes, creamy papaya slaw <b>Add Avocado</b> Half 6
<b>Pulehu Chicken Sandwich</b> 18 Pulehu spiced chicken breast, cheddar cheese, brioche bun, lettuce, tomato, avocado mash, lemon caper aioli, french fries	<b>Teriyaki Beef Yakisoba</b> 18 Stir-fried Japanese egg noodles, shiitake mushrooms, carrots, cabbage, daikon, green onions, pickled ginger, nori flakes, tangy yakisoba sauce, teriyaki marinated beef
 <b>Prime Rib Melt Sandwich</b> 19 Grilled sourdough, swiss cheese, caramelized onion, horseradish cream, au jus, french fries	<b>Vegetable Fettuccine</b> 17 Mushrooms, zucchini, eggplant, onion, tomato, herbs, pomodoro sauce, parmesan <b>Add:</b>   <b>Sautéed Shrimp</b> 5pcs 14   <b>Grilled Chicken Breast</b> 9

## sides

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

# Drinks

## draft beer

### BREWED IN HAWAII

#### MAUI BREWING *Kihei, Maui*

Bikini Blonde Lager 4.8% ABV	9
Coconut Hiwa Porter 6.0% ABV	9
Big Swell IPA 6.6% ABV	9

#### OLA BREW COMPANY *Kailua-Kona, Big Island*

Ma'a Island Lager 5.1% ABV	9
Dragonfruit Lemonade Hard Juice 6.5% ABV	9

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

Longboard Lager 4.6% ABV	8
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### DOMESTIC

Golden Road Mango Cart Wheat Ale	9
<i>Los Angeles, California 4.0% ABV</i>	

Sierra Nevada Pale Ale	9
<i>Chico, California 5.0% ABV</i>	

Blue Moon Belgian White Wheat Ale	9
<i>Denver, Colorado 5.4% ABV</i>	

New Belgium Voodoo Ranger Juicy Haze IPA	9
<i>Fort Collins, Colorado 7.5% ABV</i>	

Coors Light American Light Lager	8
<i>Golden, Colorado 4.2% ABV</i>	

### IMPORTED

Modelo Especial Mexican Lager	8
<i>Nava, Mexico 4.4% ABV</i>	

Heineken European Pale Lager	8
<i>Amsterdam, Holland 5.0% ABV</i>	

Stella Artois European Pale Lager	8
<i>Leuven, Belgium 5.2% ABV</i>	

## bottled & canned beer

DOMESTIC BEER	6
Budweiser, Bud Light, or Miller Lite	

IMPORTED BEER	7
Kona Big Wave, Heineken Light, Heineken 0.0, Pacifico, Corona	

## cocktails

Basalt Mai Tai	17
Bacardi rum, lime juice, orange curacao, orgeat syrup, Mahina dark rum	

Basalt Bloody Mary	14
Pau Maui Vodka with our Basalt bloody mary mix	

Basalt Sunrise	15
El Tequilero Platinum Blanco tequila, orange juice, grenadine	

Black Sand Beach Margarita	18
El Tequilero Reposado tequila, Blue Curacao, Midori liqueur, agave and lime juice	

Better Than A Piña Colada	16
Rum, pineapple juice, orange juice, coconut	

Mimosa	11
Sparkling wine and choice of juice: Orange, Guava, Lilikoi, Grapefruit, Cranberry, POG, or Pineapple	

'Ula Sangria	16
House blend of red wine, fresh fruit, fruit juices, Kohana rum	

Espresso Martini	15
Grind Espresso Liqueur, Frangelico, vodka, espresso, orgeat syrup	

Barrel Aged Smoked Manhattan	17
Woodford Reserve, Carpano Antica barrel aged manhattan, cocoa nib-vanilla bitters, luxardo cherries	

## 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	

## non-alcoholic

Hawaii Volcanic Sparkling Water	8
777ml	

Plantation Iced Tea	6
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Iced Tea	4
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Fountain Drinks	4
Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Seagram's Ginger Ale, Barq's Root Beer	

Guava Lemonade	6
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Passion Fruit Lemonade	6
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Juice	6
Orange, Pineapple, Cranberry, Apple, POG, Tomato, Clamato	

