breakfast

Bacon fried rice, roasted pork belly, two fried Waialua eggs	15 15	Avocado Garden Toast Grilled house-made wheat bread, Ho Farms cherry tomatoes, Kanekoa Farm purple radish, Mari's Garden Micro greens, pumpkin seed Add: Poached Waialua Fresh Egg Smoked Salmon Lox & Bagel Smoked salmon, cream cheese, capers, onion, toasted bagel	3 9 15
Tapsilog Citrus sweet soy marinated beef slices, fried Waialufresh egg, atchara pickles, eggplant ensalada, tomar cucumber salad, garlic chips, white rice		Oatmeal Steel cut oats, almond milk, fresh berries Fruit Bowl Seasonal selection of island fruit	11 12
breakfast plates Includes country-style potatoes, house-made jams and choice of toast: White, Wheat, or English Muffin	d	eggs benedicts Add Avocado (Half) 6	
Basalt Breakfast Two Waialua eggs any style, choice of applewood	15	Smoked Salmon Two poached eggs, chive-caper hollandaise, toasted English muffin, country-style potatoes	23
Meat & Vegetable Omelet Bacon, ham, and Portuguese sausage, onion, bell pepper, mushroom, spinach, Sweetland Farms	18	Kalua Pig Two poached eggs, house-made kalua pig, lomi tomato hollandaise, toasted English muffin, country-style potatoes	21
aged gouda cheese	16	Eggs Benedict Two poached eggs, whipped hollandaise, toasted English muffin, country-style potatoes. Choice of: Maple Ham, Portuguese Sausage, Bacon, Tomato Spinach	19
	side	es	
Half Papaya	6	Bacon	8
Pancake & Syrup	6	Pork Belly	8
Toast & Jam	4	Egg One 3 Two	6
Fried Rice	7	Ham	6
Potatoes	6	Portuguese Sausage	6
Sliced Tomato	4	Link Sausage	6
	3		

GF GLUTEN FREE



Drinks

Cocktails

Basalt Mai Tai Rum, lime juice, orange curacao, orgeat, dark rum	17	Mimosa Sparkling wine and choice of juice: Orange, Guava,	11
Basalt Bloody Mary House-made bloody mary mix	12	Lilikoi, Grapefruit, Cranberry, POG, or Pineapple By the Bottle	44
Better Than A Pina Colada Rum, pineapple juice, orange juice, coconut	16	Hibiscus Lime Cooler Ko'olau Tradewin Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel	16
Strawberry Yuzu Spritz Choya yuzu, giffard strawberry, lime juice, galliano aperitivo, sparkling wine	17	Barrel Aged Smoked Manhattan Woodford Reserve, Carpano Antica barrel Aged Manhattan, cocoa nib-vanilla bitters, luxardo cherr	17
Up & At 'Em Koloa coffee rum, silver rum, giffard coco de noix, club soda	17		
Be	er E	3 Cider	
ON TAP			
LANIKAI BREWING Honolulu, Hawaii		MAUI BREWING Kihei, Maui	
Moku Imperial IPA 8.1% ABV	_10	Big Swell IPA 6.8% ABV	9
HONOLULU DEEDWODKO		Bikini Blonde 4.8% ABV	9
HONOLULU BEERWORKS Honolulu, Haw		VONA PREWING	
Cocoweizen 5.5% ABV		KONA BREWING Kailua-Kona, Big Island	0
South Shore' Stout 6.2% ABV	9	Rock Pale Ale 5.5% ABV	
PARADISE CIDERS Honolulu, Hawaii		Longboard Lager 4.6% ABV	0
Hang Loose Juice 5% ABV	_10	STELLA ARTOIS LAGER 5.2% ABV Leuven, Belgium	8
BOTTLES & CANS			
DOMESTIC BEER	6	IMPORTED BEER	7
Budweiser, Bud Light, Coors Light, or Miller Lite		Kona Big Wave, Heineken, Corona, or Sapporo	•
Hot Tea & C	C ust	om Roast Coffee	
Hawaiian Blend Coffee	5	Hot Tea	5
Basalt's Custom House Blend Hawaiian Paradise Coffee, Hawaii		Sencha, Jasmine, Chamomile, or Earl Gray	
No	n-Ai	lcoholic	
Hawaii Volcanic Sparkling Water_	8	Guava Lemonade	6
	e	Passion Fruit Lemonade	6
Plantation Iced Tea	6	Juice	6
Iced Tea	4	Orange, Pineapple, Cranberry, Apple, POG,	
Fountain DrinksCoke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale	4	Tomato or Clamato	



