

# Dinner

## Starters & Salads

<b>Soup of the Day</b> <i>Ask for daily selection</i>	8	<b>B</b> <b>Pork Belly Buns</b> Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	12
<b>Mixed Greens</b> <sup>GF</sup> Waipoli mixed greens, radish, cucumber, cherry tomatoes, shaved carrots, coconut balsamic dressing	8	<b>B</b> <b>Adobo Chicken Wings</b> 6 pieces, soy-vinegar glaze, garlic chili dipping sauce	14
<b>Fattoush Salad</b> Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread croutons, pomegranate molasses dressing	10	<b>B</b> <b>Crispy Quinoa Shrimp</b> <sup>GF</sup> Toasted quinoa, lemon caper aioli	14
		<b>Scallop Dynamite</b> Sriracha aioli, fried won ton chips, tobiko, mushrooms, red bell pepper, green onions	14

## Prix Fixe 50

### FIRST COURSE

**Soup of the Day**  
*Ask for daily selection*

OR

**Mixed Greens** <sup>GF</sup>

Waipoli mixed greens, radish, cucumber, cherry tomatoes, shaved carrots, coconut balsamic dressing

### SECOND COURSE

**Miso Black Cod**

Steamed white rice, sautéed local greens, dashi nage

OR

**Ribeye Steak** <sup>GF</sup>

12oz grilled ribeye, Basalt steak rub, vegetable medley, pomme purée

### THIRD COURSE

**Basque Cheesecake**

"Burnt", crustless, blueberry-chambord sauce

OR

**Chocolate Temptation Cake**

Layers of chocolate cake filled with chocolate and hazelnut cream, hazelnut crunch, covered in chocolate glaze, and raspberry sauce

## Entrées

<b>B</b> <b>Prime Rib</b> <sup>GF</sup> 10oz Hawaiian salt and herb crusted prime rib, pomme purée, vegetable medley, creamed horseradish, au jus	32	<b>Miso Pork Belly Carbonara</b> Marinated pork belly, yuzu dashi carbonara sauce, shishito peppers, caramelized onions, roasted shimeji mushrooms, fettuccine, furikake, green onions	28
<b>B</b> <b>Macadamia Nut Crusted Fish</b> Fresh pier 38 catch of the day, macadamia nut panko crust, white rice, vegetable medley, tomato caper relish	28	<b>B</b> <b>Miso Black Cod</b> Steamed white rice, sautéed local greens, dashi nage	43
<b>Crispy Fried Half Chicken</b> Szechuan spiced fried chicken, soy chili oil dipping sauce, house pickles, Asian slaw, golden pork belly fried rice	25	<b>Ribeye Steak</b> <sup>GF</sup> 12oz grilled ribeye, Basalt steak rub, vegetable medley, pomme purée	43

### Add-Ons:

<b>Golden Pork Belly Fried Rice</b>	10	<b>Steamed Cold Water Lobster Tail</b>	28
		<b>Sautéed Shrimp 5pcs</b>	14

# 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</i> 4.0% ABV	

Ballast Point Pineapple Sculpin' IPA	9
<i>San Diego, California</i> 7.0% ABV	

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

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

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

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

### IMPORTED

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

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

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

## 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	

