


breakfast

7 AM – 2 PM DAILY

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|  Charcoal Buttermilk Pancakes | 18 |
| Guava-strawberry sauce, whipped cream, mixed fresh berries | |
|  Avocado Garden Toast | 14 |
| Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds | |
| Add: Poached Egg (+\$3) | |
| Eggs Benedict | 18 |
| Two poached eggs, whipped hollandaise, country-style potatoes. Choice of maple honey ham, Portuguese sausage, or spinach-tomato | |
| Smoked Salmon Benedict | 23 |
| Two poached eggs, chive-caper hollandaise, country-style potatoes | |

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| Lox & Bagel | 15 |
| Smoked salmon, cream cheese, capers, onion, toasted bagel | |
| French Toast | 16 |
| Coco-macnut crunch, whipped cream, maple syrup | |
| Oatmeal | 9 |
| Steel cut oats, almond milk, fresh berries | |
| Fruit Plate  | 15 |
| Seasonal selection of island fruit | |

breakfast plates

Includes fruit garnish, house made jam and choice of toast: White, Wheat, or English Muffin

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| Basalt Breakfast | 17 | Vegetable & Feta Omelet | 18 |
| Two large eggs any style, country style potatoes. Choice of Applewood smoked bacon, Portuguese sausage, or link sausage | | Spinach, tomato, mushroom, onion, bell pepper, country style potatoes | |
| Loco Moco | 18 | Meat & Cheese Omelet | 18 |
| Wagyu beef patty, bacon fried rice, mushroom gravy, sunny-side up egg | | Bacon, ham, link, and Portuguese sausages, jack and cheddar cheeses, country style potatoes | |
| Pork Belly Fried Rice | 17 | | |
| Bacon fried rice, roast pork belly, two fried eggs | | | |

drinks

loose leaf tea & custom roast coffee

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| Hawaiian Blend Coffee | 4 | Cappuccino | 5 |
| Basalt's Custom House Blend | | Latte | |
| <i>Hawaiian Paradise Coffee, Hawaii</i> | | Café Mocha | |
| Espresso | | Loose Leaf Tea | |
| Single-Shot | 3 | Black Tea, Sencha, Jasmine, Chamomile, or Earl Gray | |
| Double-Shot | 4 | | |

cocktails

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| Mimosa | 10 |
| Sparkling wine and choice of juice: Orange, Guava, Lilikoi, Grapefruit, Cranberry, POG, or Pineapple | |
| Saint Germain Mimosa | 12 |
| Sparkling wine, St-Germain, orange juice | |
| Bellini | 11 |
| Sparkling wine, white peach purée | |
| Basalt Bloody Mary | 11 |
| Bloody Caesar | 11 |
| Bloody Maria | 11 |
| Basalt Mai Tai | 13 |
| Rum, lime juice, orange curaçao, orgeat, dark rum | |
| Irish Coffee | 10 |
| Tullamore Dew Irish Whisky, sugar, coffee, whipped cream | |

non-alcoholic

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| San Benedetto Water | |
| Still or Sparkling | |
| 500ml | 4 |
| 1 Liter | 7 |
| Fountain Drinks | 4 |
| Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale | |
| Iced Tea | 4 |
| Juice | 4 |
| Orange, Pineapple, Cranberry, Apple, POG | |
| Tomato or Clamato | |

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

Masks are required for all dine-in customers unless they are actively eating or drinking. Hand sanitizing stations are available for use at the entrance. Our entire staff follows the recommended City & County of Honolulu guidelines for dine-in service. This includes the cleaning of all surfaces between customer use with a pre-mixed, food safe, chlorine-based solution as recommended by the CDC.