

Dinner

5 – 9 PM DAILY

appetizers & salads

B Adobo Chicken Wings	17	Smoked Kona Kampachi	18
Soy-vinegar glaze, garlic chili dipping sauce		Charred scallion, soy, pickled vegetables	
B Rotisserie Duck Empanadas	15	Crispy Quinoa Shrimp GF	15
Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema		Toasted quinoa, aji amarillo aioli	
Pork Belly Buns	14	Lobster Bisque	12
Charcoal bao buns, pickled vegetables, hoisin sriracha sauce		Caramelized fennel, crème fraîche	
Chef's Poke	14	Mixed Greens GF	12
Fresh local ahi, rocoto soy, charred avocado, tobiko		Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing	
Spicy Kampachi Poke	16	B Fattoush Salad	16
Housemade sambal, avocado mash, sweet soy sauce, rice chips		Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette	
		Add: Feta Cheese (+\$2), Grilled Chicken Breast (+\$6)	

Prix Fixe \$62

SERVED 5 – 8:45 PM

FIRST COURSE

Bowl of Lobster Bisque
Caramelized fennel, crème fraîche

OR

Mixed Greens
Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing

SECOND COURSE

Ribeye Steak **GF**
12oz ribeye, potato confit, creamed kale, red wine demi glace

OR

Mixed Seafood Paella **GF**
Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage

THIRD COURSE

Lilikoi Crème Brûlée
Passion fruit custard, caramelized sugar, fresh raspberries

OR

Basque Cheesecake
"Burnt", crustless, blueberry-chambord sauce

Main Course

B Prime Rib GF	10oz cut 33 14oz cut 47	B Miso Black Cod	40
Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus		Steamed white rice, vegetable medley, dashi nage	
B New York Steak	39	Mixed Seafood Paella GF	50
Grilled 10oz striploin, hasselback potato, black pepper sauce, Roquefort cheese		Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage	
Add: Roasted Garlic Shrimp, 5pcs (+\$11)		Fresh Catch of the Day	34
Ribeye Steak GF	51	Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish	
12oz ribeye, potato confit, creamed kale, red wine demi glace		Shrimp Kabocha Risotto GF	34
Smoked Kurobuta Pork Chop	31	Maitake mushroom, corn, tomato, parmesan brodo	
Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles		Vegetable Gnocchi	26
		Parisienne style, mushrooms, asparagus, buerre noisette, fennel pollen	

sides

Garlic Mash GF 6	Parisienne Gnocchi 10	Brussel Sprouts GF 8	Asparagus Vierge 12
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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

B SIGNATURE DISH

GF 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.

drinks

tropical

Basalt Mai Tai_____13
Rum, lime juice, orange curacao, orgeat,
dark rum

Lilikoi Punch_____12
Vodka, lilikoi, lemon juice, sprite

Howling Tiki_____12
Howler Head Whiskey, pineapple juice, lime
juice, ginger cinnamon simple, Allspice Dram

craft

Cool Burn_____12
Gin, lime, St-Germain Elderflower, muddled
cucumber, simple syrup, jalapeño

Hibiscus Lime Cooler_____12
Gin, italicus, lime juice, hibiscus simple,
lemon bitters, lime peel

Bourbon & Blues_____12
Bourbon, muddled blueberries, lemon juice,
ginger-cinnamon simple, orange peel

Amilie_____12
Tequila, lime juice, St-Germain Elderflower,
pineapple juice, cilantro, and cardamom tincture

The Highlander_____12
Monkey Shoulder scotch, Aperol, lemon juice,
lemon bitters, simply syrup

from the barrel

Barrel Aged Smoked Manhattan _16
Kiawe smoked Woodford Reserve Bourbon,
Carpanto Antica barrel aged manhattan,
cocoa nib - vanilla bitters, luxardo cherries

Barrel Aged Boulevardier_____16
Buffalo Trace, Campari, Dolin Rouge,
orange peel

beer

ON TAP

Honolulu Beer Works_____8
'South Shore' Stout
Honolulu, Hawaii, 6.2% ABV

Paradise Ciders *Rotating Selection* _8
Honolulu, Hawaii, Various %ABV

Lanikai Brewing 'Moku'_____8
Imperial IPA
Honolulu, Hawaii, 8.1% ABV

Elysian Brewing 'Full Contact'_____8
Imperial Hazy IPA
Fort Collins, Colorado, 8.8% ABV

Boulevard Brewing 'tank 7'_____8
Farmhouse Ale
Kansas City, Missouri, 8.5% ABV

Baptist Wit Blonde Ale_____8
Ertvelde, Belgium, 5.0% ABV

Stella Artois Lager_____7
Leuven, Belgium, 5.2% ABV

BOTTLES & CANS

Local Beer_____6
Kona Longboard, Kona Big Wave,
or Maui Big Swell IPA

Domestic Beer_____5
Budweiser, Budweiser Zero, Bud Light,
Coors Light, or Miller Lite

Imported Beer_____6
Heineken, Corona, or Sapporo

sake

Mio Sparkling Sake_____300ml_16

Nanbu Bijin Tokubetsu Junmai
300ml_____27

Suijin Junmai Super Dry
Glass_____10 720ml_____60

Watari Bune Junmai Ginjo
Glass_____11 720ml_____66

Katsuyama Brewing
Junmai Ginjo 'Ken' Red Label
Glass_____18 720ml_____110

Junmai Ginjo 'Lei' Blue Label 720ml_____125

Junmai Daiginjo 'Den' Black Label
720ml_____180

vodka

Tito's_____10 **Hangar One**_____11
Ketel One_____10 **Belvedere**_____12
Grey Goose_____12 **Chopin Potato**_____12
Pau Maui_____10 **Ocean**_____10
Wheatley_____9

gin

Aviation_____10
Bombay Sapphire_____10
Botanist_____11
Fid Street Hawaiian_____10
Hayman's Old Tom_____10
Hendrick's_____10
Nolet's Silver Dry_____13
Plymouth Dry_____9
St. George Terroir_____11
Tanqueray_____10

tequila/mezcal

Xicaru Silver Mezcal_____10
Los Vecinos del Campo Mezcal
Espadin Agave 90pf_____10
Ensamble Blend 90pf_____13
Tobala Agave 92pf_____18
Don Julio 1942_____35

Don Julio
Blanco_____12 **Reposado**_____13 **Añejo**_____15

Herradura
Blanco_____10 **Reposado**_____12 **Añejo**_____14

Milagro Select Barrel Reserve
Silver_____11 **Reposado**_____12 **Añejo**_____14

Casamigos
Blanco_____11 **Reposado**_____12 **Añejo**_____14

Cruz del Sol Silver_____11

Jose Cuervo Tradicional Silver_____11

Volcan de Mi Terra Blanco_____11

rum

Kō Hana Agricole
Kea Silver_____10 **Koho Amber**_____30

Ron Zacapa 'Sistema Solera 23'_____13

Zaya 16yr_____11

Captain Morgan Spiced Rum_____9

Kraken Black Spiced Rum_____9

Mahina Hawaiian Dark_____8

Barbancourt 4yr_____9 8yr_____10

El Dorado Demerara
6yr Silver_____9 8yr Amber_____10

Selvarey Silver_____10 **Cacao**_____11

Cruzan Aged Silver_____9

Malibu Coconut_____9

Pitú Cachaça_____8

bourbon

Basil Hayden_____12
Blanton's 93pf_____14

Booker's Noe 124pf_____18

Buffalo Trace 90pf_____10

Buffalo Trace Mash #1' White Dog 125pf_____12

Bradshaw 103.8pf_____12

Bulleit 10yr 91.2pf_____13

Eagle Rare 90pf_____11

George T Staggs 130.4pf_____40

Hudson 'Baby Bourbon' 92pf_____15

Jim Beam_____8

Knob Creek 100pf_____10

Maker's Mark 90pf_____10

Michter's Small Batch 91.4pf_____12

Staggs Jr 130pf_____16

Woodford Reserve 90.4pf_____10

Woodford Double Cask 90.4pf_____15

rye

Bulleit 90pf_____10

Templeton_____10

Knob Creek 100pf_____10

Michter's_____12

Woodford Reserve 90.4pf_____10

Colonel EH Taylor 100pf_____18

Thomas H. Handy Sazerac 129pf_____30

Whistlepig Rye

6yr 96.56pf_____12 10yr 100pf_____23

12yr 86pf_____30 15yr 92pf_____55

Boss Hog VII 116.2pf_____90

japanese whisky

Suntori Toki_____10

Mars Iwai Tradition_____14

Kura Single Malt_____15

Nikka Coffey Grain_____15

Kamiki Cedar Cask 96pf_____19

Matsui_____18

Hakushu 12yr_____35 18yr_____90

Kurayoshi 8yr Sherry Cask_____22

Ichiros Malt & Grain_____25

Hibiki Harmony 20 17yr_50 21yr_90

Yamazaki 12yr_____35 18yr_____90

single malt scotch whisky

HIGHLAND

Oban 14yr_____19

Macallan 12yr Sherry Cask_____17

Macallan 18yr_____55

Macallan Edition No. 6_____45

LOWLAND

Auchentoshan 12yr_____12

SPEYSIDE

Balvenie 12yr Single Barrel_____17

Glenlivet 12yr_____15

ISLAY

Lagavulin 16yr_____19

Laphroig 10yr_____15

blended scotch whisky

Johnnie Walker Black_____11

Chivas Regal 12yr_____10

Dewars White_____9

Monkey Shoulder_____9

canadian whisky

Canadian Club_____8

Crown Royal 10 Apple_10 Peach_12

irish whiskey

Jameson_____10

Tullamore Dew_____8

Slane_____9

american whiskey

Jack Daniel's Single Barrel_____12

Sour Mash_____8 **Honey**_____8

Seagram's 7 Crown_____8

Skrewball Peanut Butter_____10

Fireball Cinnamon_____8

St. George Breaking & Entering_____8

Howler Head Banana_____9

Clyde May's Alabama Style_____12

Uncle Nearest 1884 *Small Batch* 93pf_____14

Uncle Nearest 1856 *Premium* 100pf_____19

non-alcoholic

San Benedetto Water Still or Sparkling
500ml_____4 1 Liter_____7

Plantation Iced Tea_____5

Iced Tea_____4

Fountain Drinks_____4

Coke, Diet Coke, Sprite, Lemonade,
or Seagram's Ginger Ale

Lemonade_____4

Regular, Guava, or Passion Fruit

Juice_____4

Orange, Pineapple, Cranberry, Apple,
POG, Tomato or Clamato

BASALT
AT DUKES LANE MARKET & EATERY

