



BREAKFAST MENU

MONDAY - FRIDAY 8:00AM - 11:00AM

BREAKFAST SPECIALS

BREAKFAST BURRITO \$13.00

Fluffy scrambled eggs, crispy potatoes, pepper + onion, chihuahua cheese, and collard chimichurri wrapped tight in a warm tortilla. **Add protein to pack in even more flavor.**

(CAN BE MADE DF)

SAVORY YOGURT BOWL (GF/VG) ..\$15.00

Light but protein-packed breakfast w/ toasted sourdough, garlic + dill labneh schmear, blistered tomatoes, 2 fried eggs, roasted sweet potatoes, roasted red peppers, house-pickled onions, hot honey. **Add protein to pack in even more flavor.**

AVOCADO TOAST(DF/V).....\$11.00

Open-faced toast with smashed avocado, lime, roasted garlic oil, blistered tomatoes, watermelon radish, microgreens.

SMOKED SALMON TOAST \$15.00

Open-faced toast with scallion-dill cream cheese, bacon style- smoked salmon, capers, pickled onions, dressed salad, balsamic glaze and jammy egg.

SHAKSHUKA (VG) \$16.00

Tomato based sauce, 2 eggs, chickpeas, spinach, toasted sourdough, feta, roasted garlic oil, micro basil

SOUTHWEST SWEET POTATO HASH (GF) \$17.00

Roasted Sweet Potatoes, onions, peppers, chicken, black beans, corn, avocado, scallion verde, fried egg.

BUILD YOUR OWN

PROTEIN

+ BACON	\$4
+ GRILLED CHICKEN	\$7
+ SHRIMP	\$7
+ VEGAN SAUSAGE	\$4
+ FLANK STEAK	\$12
+ SMOKED SALMON	\$7

EGGS

+ SCRAMBLED	\$3
+ SUNNY	\$3
+ OVER EASY (MED/HARD)	\$3
+ JAMMY	\$3

SIDES

+ BREAKFAST POTATO	\$5
+ TOAST & HOUSE JAM	\$5
+ BAGEL	\$3.50

BAGELS

BEV'S BAGELS \$3.50

ASSORTED FLAVORS

+ CREAM CHEESE \$1.00

+ SPECIALTY CREAM CHEESE..... \$1.75

ADD ONS

+ SMOKED SALMON	\$7.00
+ HALF AVOCADO	\$2.00
+ TOAST & HOUSE JAM	\$5.00
+ ONE EGG (FRIED OR SOFT)	\$1.50
+ CRISPY POTATOES.	\$5.00
+ BACON	\$4.00
+ GRILLED CHICKEN	\$7.00
+ GRILLED FLANK STEAK	\$12.00

(V) VEGAN | (VG) VEGETERIAN | (GF) GLUTEN-FREE | (DF) DAIRY-FREE

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

* AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE AND TO ALL CONFERENCE ROOMS RESERVATIONS.



LUNCH

MENU

MONDAY - FRIDAY 11:00AM - 4:00PM

SANDWICHES

BB SIGNATURE TURKEY MELT \$17.00

Turkey, white cheddar, honey crisp apple, house-pickled red onion, dressed salad, honey dijon, brioche bun

PAIRED WITH A GLASS OF LEMON DROP

SMASH BURGER \$15.00

Double smashed patties or The Mushroom Angel Patty (V +\$3) , layered with smoked gouda, crisp lettuce, tomato, and herb aioli on a toasted brioche bun. Served with Chips

(CAN BE MADE V)

PAIRED WITH A GLASS OF PINTO NIOR

COLLARD MELT (VG) \$14.00

Slow cooked greens, sourdough, potlikker, cherry peppers, smoked gouda (vegan cheese upon request)

SOUPS

WHITE BEAN CHILI (VG)

PAIRED WITH ROCKY MOUNTAIN

Hearty soup made with vegetable stock, cilantro, green chilies, corn, black beans, green pepper, red pepper, onion, heavy cream, sour cream, jalapeno, and garlic

CUP

\$8.00

BOWL

\$10.00

SMALL BITES

TRUFFLE FRIES (GF/VG) \$7.00

Served with herb aioli

BANG BANG CAULIFLOWER (V) \$9.00

Fried Cauliflower, scallion, black sesame seeds

PAIRED WITH ESPRESSO MARTINI

FRIED PLANTAINS(GF/DF/V).....\$8.00

Fried Plantain, scallion verde

DOUBLE-FRIED WINGS (DF/GF) \$10.00

Brined and Fried twice, for a flavorful and crispy wing

(Choice: Dry Rub, Cajun Rub, Buffalo, BBQ)

SMOKED SALMON CRISPY RICE (GF/DF) \$12.00

Golden Rice, Avocado, Smoked Salmon, Jalapeno, Black Sesame Seed

PAIRED WITH STRAWBERRY LEMONADE SANGRIA

BOWLS/BIG PLATES

GRAIN BOWL (GF/DF)..... \$15.00

Seasoned Rice, spinach, black beans+ corn, tomatoes, sweet potato, scallion verde, garlic labneh. choice of protein

STEAK FRITES (GF/DF) \$23.00

PAIRED WITH A GLASS OF MERLOT

6oz med-well steak, fries, charred scallion verde, dressed salad

SALADS

HARVEST KALE SALAD (VG, GF)\$14.00

Massaged Kale, roasted sweet potato, apples, goat cheese, pickled raisins, candied pepitas, with Maple Tahini Dressing

PAIRED WITH FIG + HERB

POWER COBB SALAD (GF, DF) \$16.00

Spring Mix, tomatoes, cucumber, corn, bacon, pickled onions, jammy egg, and avocado.

Served with your choice of dressing

(*Cesar, Balsamic, Greek, Maple Tahini, Ranch*)

CHARCUTERIE & CHEESE

THE BASBLUE BOARD \$18.00

Salami, Prosciutto, Pepperoni, sharp cheddar, marinated feta, goat cheese, assorted fruits, olives, jam and crackers

CHEESE BOARD\$15.00

Sharp cheddar, marinated feta, goat cheese, assorted veggies fruits, olives, jam and crackers

ADD ONS

+ SMOKED SALMON \$7.00

+ HALF AVOCADO \$2.00

+ ONE EGG (FRIED OR SOFT) \$1.50

+ BACON \$4.00

+ GRILLED CHICKEN \$7.00

+ GRILLED FLANK STEAK \$12.00

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