

BasBlue

BREAKFAST MENU

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

BREAKFAST SANDWICHES

“PICK ME UP” **\$13.50**

Turkey chorizo, egg, sharp white cheddar cheese, spinach, tomato, jamoli, sauteed peppers on ciabatta. Served with a side of breakfast potatoes.

(CAN BE MADE VG)

SPECIALS

GREAT MORNING! BREAKFAST (VG) **\$11.00**

A mini frittata, croissant, butter, peach and berry jam, and fresh fruit

(CAN BE MADE VG)

QUICHE (VG) **\$9.00**

Cherry tomato, leek, green onion, peppers, spinach, and white cheddar quiche with dressed arugula

PBB OATS BOWL (VG) **\$10.00**

Peanut Butter, Banana, overnight oats W/chia seeds and yogurt

(CAN BE MADE V)

BAGELS

NEW YORK BAGELS **\$3.00**

Blueberry, Plain, Everything
Asiago

+ CREAM CHEESE **\$1.00**

PROTEIN ADD ONS

+ BACON	\$3	+ TOFU	\$3
+ GRILLED CHICKEN	\$6	+ VEGAN SAUSAGE	\$3
+ EGG (1)	\$3	+ HASHBROWNS	\$4
+ SHRIMP	\$7	+QUINOA PATTY	\$4
+ SALMON	\$9		

PASTRIES

GOOD CAKES AND BAKES

CINNAMON ROLL **\$6.00**

LEMON SUGAR COOKIE **\$4.00**

ESTELLA'S BAKERY

RASPBERRY SHORTBREAD BARS (V) **\$5.00**

WALTER PAT'S

BANANA CHOCOLATE CHIP MUFFIN (V) **\$4.00**

FENNEL BLONDIE **\$3.25**

VEGGIE CURRY HAND PIE (VG) **\$6.25**

STRAWBERRY ROSE POPTART **\$3.75**

GLAZED CARROT MUFFIN **\$3.50**

SEA SALT CHOCOLARE CHIP COOKIE **\$4.50**

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.

V = VEGAN
VG = VEGETERIAN
GF = GLUTEN-FREE

BasBlue

LUNCH MENU

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

SANDWICHES

FRENCH DIP ON CROISSANT \$19.00
Tender beef, white cheddar, caramelized onion

3 CHEESE AND PESTO (VG) \$17.00
Peppers, caramelized onion, tomato pesto, fresh mozzarella, gouda, boursin on ciabatta.

QUINOA HARVEST PANINO (V) \$16.00
Black eyed pea spread, crispy quinoa veggie patty, tomato, spinach

BOWL

SALMON BOWL \$21.00
Seared salmon, roasted potato, peppers, squash, truffle cream sauce

SMALL BITES

STEAK AND FRITES W/CHIMICHURRI \$12.00
Grilled sirloin, fries, chimichurri, feta

VEGGIE CEVICHE WITH TOASTED CIABATTA (V) \$9.00
Grilled corn, red beans, fresh herbs, citrus, tomato, fresno, avocado

BASBLUE BOARD \$18.00
Salami, prosciutto, pepperoni, sharp cheddar, feta, goat cheese, black olives, jam, sliced apples, crackers

SOUPS

GAZPACHO (GF,V)
Cucumber, tomato, garlic, onion, peppers, fresh herbs

	CUP	BOWL
	\$7.00	\$10.00

CARBONADA CRIOLLA (GF) \$9.00 \$12.00
Beef, fruit and vegetable stew

SALADS

PANZANELLA (GF,V) \$14.00
Cucumber, tomato, red onion, chickpeas, fresh mozzarella, arugula, sunflower seeds, basil lemon vinaigrette
(CAN BE MADE V)

CAESAR SALAD (VG) \$15.00
Croutons, roasted red pepper, avocado caesar dressing, parmesan

PROTEIN ADD ONS

+ BACON	\$3
+ GRILLED CHICKEN	\$6
+ EGG	\$3
+ SHRIMP	\$7
+ TOFU	\$3
+ QUINOA PATTY	\$4
+ SALMON	\$9

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