

BasBlue

BREAKFAST MENU

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

BREAKFAST YOUR WAY

CHOOSE YOUR MEAT		CHOOSE YOUR PLANT BASED OPTION		CHOOSE YOUR SIDE	
+ BACON	\$3	+ TOFU	\$3	+ EGG (1)	\$3
+ GRILLED CHICKEN	\$6	+ VEGAN SAUSAGE	\$6	+ HASHBROWNS	\$4
+ SHRIMP	\$7			+ FRUITBOWL	\$5

BREAKFAST SPECIALS

“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)

QUICHE (VG) \$9.00

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

BAGELS

NEW YORK BAGELS \$3.00

Blueberry, Plain, Everything and Asiago.

+ CREAM CHEESE \$1.00

Ask about our fresh pastries from local bakeries.

(V) VEGAN | (VG) VEGETERIAN | (GF) GLUTEN-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.

BasBlue

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 arugula, honey dijon, brioche bun

+ \$1.50 CRANBERRY WALNUT SOURDOUGH (CONTAINS NUTS)

3 CHEESE AND PESTO (VG) **NEW** \$16.00

Tomato pesto, fresh mozzarella, gouda, and boursin cheese, with a slice of tomato, perfectly toasted on sourdough bread.

 FRICO FRIZZANTE BY SCARPETTA PROSECCO

SMALL BITES

ROSEMARY GARLIC FRIES \$6.00

BASBLUE BOARD \$18.00

Salami, prosciutto, pepperoni, sharp cheddar, feta, goat cheese, black olives, jam, sliced apples, crackers

 MONTOYA CHARDONY

BOWL **NEW**

TERIYAKI BOWL (V) \$18.00

Basmati rice, shredded carrots, edamame, red peppers, roasted butternut squash broccoli, garnished with teriyaki sauce and sesame seeds

SOUPS

HEARTY TOMATO BASIL SOUP CUP \$9.00

tomato basil soup, topped with swirl of creamy

BOWL \$12.00

CHICKEN NOODLE SOUP

chunks of chicken, egg noodles, and fresh vegetables,

SALADS

PANZANELLA (GF,V) \$14.00

Cucumber, tomato, red onion, chickpeas, fresh mozzarella, arugula, sunflower seeds, basil lemon vinaigrette

 PRETTY WOMEN

WINTER KALE (V) **NEW** \$16.00

Kale, fennel, roasted butternut squash, red onion, granny smith apples, dried cranberry, pecans, tossed in a fig & cider vinaigrette

 SOUL SQUEEZE PINTO GRIS

PROTEIN ADD ONS

+ BACON	\$3
+ GRILLED CHICKEN	\$6
+ EGG	\$3
+ SHRIMP	\$7
+ TOFU	\$3

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COCKTAIL MENU

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

CRAFT COCKTAILS

SMOKED CINNAMON MARGARITA

CRISTALINO MEZCAL, COINTREAU, SPICY CINNAMON SYRUP, LIME JUICE, ORANGE ZEST

\$13

WAKE UP

TWO JAMES JOHNNY SMOKING GUN, MEXICAN CHOCOLATE BITTERS, COFFEE SYRUP, TOPPED W/VANILLA COLD FOAM

\$12

CITRUS MAPLE MIMOSA

AMERICAN VODKA, ORANGE MAPLE SYRUP, FRESH OJ, TOPPED W/ CHAMPAGNE

\$12

PRETTY WOMEN

SPARKING RIESLING, ITALICUS, LEMON TWIST

\$12

THYME FOR AUTUMN

D'USSÉ VSOP, BELLE DE BRILLET, SPICED PEAR AND THYME SYRUP, LIME AND LEMON JUICE, RIMMED W/ SUGAR SALT THYME

\$15

GOODBYE SUMMER

BACARDÍ RESERVA OCHO RUM, HOT CHAI TEA, SMOKED CINNAMON BITTERS, MUDDLE APPLES, SPICE APPLE SYRUP, TOPPED W/APPLE RUM WHIPPED CREAM

\$13

WINE

WHITE

FRICO FRIZZANTE BY SCARPETTA PROSECCO

\$12 (GLASS ONLY)

SHADYLANE CELLERS SPARKLING RIESLING

BTL \$32 GL \$12

BONNY DOON ROSE

BTL \$22 GL \$10

MONTOYA CHARDONNY

BTL \$25. GL \$11

SOUL SQUEEZE PINTO GRIS

BTL \$22. GL \$10

RED

SHADY LANES CELLERS BRIO RED BLEND

BTL \$22 GL \$10

DELTA PINOT NOIR

BTL \$32 GL \$12

OPULENCE WINE CABERNET SAUVIGNON

BTL \$50 GL \$15

NAPA VALLEY CABERNET SAUVIGNON

BTL \$25 GL \$11

FLIGHTS

MARGARITA

\$20

- Remy Pineapple Rita
- Lychee Boba Rita
- Mango Habanero Rita
- Mezcal Margarita

MIMOSA

\$18

- OJ
- Lavender
- Strawberry
- Coconut Pineapple

"GUESTS MUST BE 21+ TO ORDER ALCOHOLIC BEVERAGES. PLEASE HAVE VALID ID AVAILABLE"