



the kitchen

BROOKLYN BASIN

*All of our dishes are made with love, fresh organic produce,
and sustainable ingredients, whenever possible*

WEEKENDS AT THE BASIN

FRIDAYS, SATURDAYS
SUNDAY 12-9P

\$10.50

CLAM CHOWDER

Manila clams, cream, onions,
uncured bacon, potatoes
served with baguette

\$12

CEVICHE

fresh fish, lime juice, avocado,
jalapenos, onions, tomatillos
served with tortilla chips

\$12

STICKY THAI & BUFFALO CHICKEN WINGS

wings two ways
celery & housemade ranch

\$17.50

ARTISANAL CHARCUTERIE

quince paste, salted marcona almonds,
house marinated olives, roasted organic garlic
served with baguette

\$16

GRASSFED BEEF SLIDERS (TWO)

cheese, tomato, pickle, lettuce, secret sauce
(see BASIN BURGER for additions!)

\$8.50

RUSTIC TOMATO SOUP

served with sourdough cheddar toast

local artisanal cheeses

Prosciutto, Zoe's Meats

Capocollo, Niman Ranch

Wild Boar salami, Cremenelli

GF Cult Crackers available upon request

SALADS

\$12

ROASTED FIG SALAD WITH GOAT CHEESE CRISPY CHICKEN SKIN

mixed greens, candied pepitas, balsamic vinaigrette

\$12

PANZANELLA

heirloom tomatoes, arugula, cucumber, basil,
pickled onions, housemade croutons
reduced balsamic vinaigrette, burrata cheese

\$8

HOUSE SALAD

mixed greens, cucumber, cherry tomatoes,
pickled onions, balsamic vinaigrette

ADD IT ON!

Half Roasted Herb Chicken **\$7.50**

Garlic Herb Prawns **\$8.50**

Korean Short Ribs **\$8.50**

Grilled Veggie Skewers **\$4**

Grilled Chicken Breast **\$4.50**

An 18% service fee is added & goes directly to our amazing staff
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*



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**WEEKENDS
AT THE BASIN**
FRIDAYS, SATURDAYS & SUNDAY 12-9P

FIDO'S FINDS

(for pups)

\$3

**HALF RAW BEEF
FEMUR BONE**

\$22.50

SEARED BLACK COD

chimichurri, cannellini beans, arugula,
castelvetrano olives,
preserved meyer lemon

\$16.50

WILD MUSHROOM SPRING PEA RISOTTO

ADD IT ON!

Half Roasted Herb Chicken **\$7.50**

Garlic Herb Prawns **\$8.50**

Korean Short Ribs **\$8.50**

Grilled Veggie Skewers **\$4**

Grilled Chicken Breast **\$4.50**

\$10

NOURISH THE PEOPLE

Buy a meal for someone in need
through our charity
NOURISH the people

\$18.50

GRILLED GARLIC HERB PRAWN SKEWERS

garlic butter, chimichurri
served with mixed greens or papas

\$16.50

EL CUBANO

shredded pork shoulder, prosciutto,
Swiss cheese, aioli, grain mustard, dill pickles
served with mixed greens or papas

\$18.50

GRILLED KOREAN SHORT RIBS

served with mixed greens or papas

\$17.50

HALF ROASTED HERB CHICKEN

served with grilled lemon
mixed greens or papas

\$12

GRILLED ORGANIC VEGGIE SKEWERS

seasonal veggies, chimichurri
served with mixed greens or papas

\$16

BASIN BURGER

1/3 lb grassfed beef, dill pickles,
tomatoes, lettuce, onion, secret sauce
on a brioche bun
served with mixed greens or roasted papas

\$6.50

ROASTED PAPAS

ketchup & garlic aioli
add cheese or any toppings!
(see burger additions)

\$6

BASIN GRILLED CHEESE

sour batard, sliced sourdough,
multigrain or rye
cheddar, jack, jalapeno jack,
gruyere, or havarti

additions:

uncured bacon **\$3.50**

avocado **\$2.50**

caramelized onions **\$1.50**

sauteed mushrooms **\$1.50**

jalapenos **\$0.50**

\$1.50 jack, cheddar, swiss

\$1.50 jalapeno jack, havarti

\$2.00 cave aged gruyere

\$2.50 Pt Reyes Blue

\$2.50 fried egg

housemade bacon **\$3.50**

uncured black forest ham **\$3.50**

herb turkey **\$3.50**

avocado **\$2.50**

spinach **\$1.00**

fried egg **\$2.50**

\$1.50 caramelized onions

\$1.50 tomato

\$0.75 roasted peppers

\$0.50 red onion

\$1.50 pesto

\$1.50 vegan cheese

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MONDAY-THURSDAY
8A-2P

the kitchen

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\$8

THE BASIN BREAKFAST BURRITO
scrambled organic eggs, black beans, cheese,
roasted potatoes, onions and salsa

WHATCHA LIKE IN THERE?

| | |
|----------------------|-----------------------|
| uncured bacon \$3.50 | \$1.00 sour cream |
| sausage \$3.50 | \$.75 roasted peppers |
| avocado \$2.50 | \$1.00 spinach |
| cilantro \$.50 | \$.50 jalapenos |

\$10

NOURISH THE PEOPLE
Buy a meal for someone in need
through our charity

\$6.50

YOGURT PARFAIT
Straus organic yogurt, granola and
fresh berries

\$10

THE BASIN BREAKFAST SAMMY
croissant or brioche bun
Boichik bagel add \$2
two organic eggs, aioli, melty havarti,
caramelized onion,
two slices housemade uncured bacon
uncured Black Forest ham, or a sausage patty

boichik BERKELEY, CA
organic Manhattan style
plain, sesame or everything

BAGEL & CREAM CHEESE \$4

**BAGEL, CREAM CHEESE & UNCURED
BACON \$7.50**

VEGGIE BAGEL
Gina Marie cream cheese, cucumber, tomato, capers,
shaved red onion, lemon zest \$6.25

BASIN LOX BAGEL
Gina Marie cream cheese, smoked salmon, cucumber,
tomato, capers, shaved red onion, lemon zest \$9.50

Gina Marie cream cheese \$1.00
vegan cream cheese \$1.25
butter \$.25
goat cheese \$2.00
peanut butter \$2.00
fruit preserves \$.75
local honey \$.75

WHATCHA LIKE ON IT?

\$4.00 smoked salmon
\$3.50 uncured bacon
\$3.50 prosciutto
\$3.50 pork sausage
\$3.50 Black Forest Ham

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TOASTS

sour batard, sliced sourdough
sliced multigrain or gluten free

AVO TOAST
avocado, arugula, lemon vinaigrette \$7.50

MATER TOAST
tomato, arugula, lemon vinaigrette \$7.50

tomato \$1.00
cucumber \$.50
shaved red onion \$.50
avocado \$2.50
caramelized onions \$1.50
capers \$.50



MONDAY-THURSDAY
11A-2P

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DAILY LUNCH

\$10.50

CLAM CHOWDER

Manila clams, cream, onions,
uncured bacon, potatoes
served with baguette

\$8.50

RUSTIC TOMATO SOUP

served with sourdough cheddar toast

\$19.50

BASIN REUBEN

pastrami, sauerkraut, swiss, secret sauce
served on rye bread
served with mixed greens or papas

\$16

BASIN BURGER

1/3 lb grassfed beef, dill pickles,
tomatoes, lettuce, onion, secret sauce
on a brioche bun
served with mixed greens or roasted papas

additions:

uncured bacon **\$3.50**
avocado **\$2.50**
caramelized onions **\$1.50**
sauteed mushrooms **\$1.50**
jalapenos **\$0.50**

\$1.50 jack, cheddar, swiss
\$1.50 jalapeno jack, havarti
\$2.00 cave aged gruyere
\$2.50 Pt Reyes Blue
\$2.50 fried egg

\$12

ROASTED FIG SALAD WITH GOAT CHEESE CRISPY CHICKEN SKIN

mixed greens, candied pepitas,
balsamic vinaigrette

\$8

HOUSE SALAD

mixed greens, cucumber, cherry tomatoes,
pickled onions, balsamic vinaigrette

\$6.50

ROASTED PAPAS

ketchup & garlic aioli

add cheese or any toppings! (see burger additions)

\$12

PANZANELLA

heirloom tomatoes, arugula,
cucumber, basil, pickled onions,
housemade croutons
reduced balsamic vinaigrette,
burrata cheese

ADD IT ON TO YOUR SALAD!

Half Roasted Herb Chicken **\$7.50**

Garlic Herb Prawns **\$8.50**

Korean Short Ribs **\$8.50**

Grilled Veggie Skewers **\$4**

Grilled Chicken Breast **\$4.50**

\$6

BASIN GRILLED CHEESE

sour batard, sliced sourdough,
multigrain or rye
cheddar, jack, jalapeno jack,
gruyere, or havarti

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WEEKEND BRUNCH

\$10

THE BASIN BREAKFAST SAMMY

croissant or brioche bun
Boichik bagel add \$2
two organic eggs, aioli, melty havarti,
caramelized onion,
two slices housemade uncured bacon
uncured Black Forest ham, or a sausage patty

\$10

FRENCH TOAST DIPPERS

maple syrup & seasonal fruit compote

\$8

THE BASIN BREAKFAST BURRITO

scrambled organic eggs, black beans, cheese,
roasted potatoes, onions and salsa

\$12

SIMPLE BASIN BREAKFAST

two organic eggs, roasted potatoes,
two slices housemade uncured bacon,
uncured Black Forest ham, or a sausage patty,
choice of toast

WHATCHA LIKE IN THERE?

uncured bacon **\$3.50**

sausage **\$3.50**

avocado **\$2.50**

cilantro **\$.50**

\$1.00 sour cream

\$.75 roasted peppers

\$1.00 spinach

\$.50 jalapenos

OMELETTES

MADE WITH TWO EGGS, SERVED WITH TOAST AND POTATOES

EGG WHITES ADD \$2.50

\$12

YOUR OMELETTE, YOUR WAY

your choice of 3 fillings

\$20

KITCHEN SINK OMELETTE

your choice of up to 10 fillings

CHEESE

cheddar **\$1.50**

havarti **\$1.50**

pepper jack **\$1.50**

jack **\$1.50**

swiss **\$1.50**

goat cheese **\$2.00**

cave aged gruyere **\$2.00**

vegan cheese **\$1.50**

MEATS

uncured bacon **\$3.50**

sausage **\$3.50**

uncured Black Forest ham **\$3.50**

\$1.50 housemade pesto (no nuts no cheese)

\$1.00 housemade red salsa

\$1.00 housemade tomatillo salsa

SAUCES

VEGGIES

\$1.50 sauteed mushrooms

\$.75 roasted red pepper

\$1.00 baby spinach

\$2.50 avocado

\$.50 red onion

\$1.00 tomato

\$1.50 caramelized onions

\$.50 jalapeno

MAKE IT YOUR OWN!

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