



TEXT  
YOUR ORDER  
510.496.1191

FRIDAYS, SATURDAYS  
SUNDAY 11A-9P

## the kitchen

BROOKLYN BASIN

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

## WEEKENDS AT THE BASIN

**\$10.50**

### CLAM CHOWDER

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

**\$8.50**

### RUSTIC TOMATO SOUP

served with sourdough cheddar toast

**\$12**

### STICKY THAI & BUFFALO CHICKEN WINGS

wings two ways  
celery & housemade ranch

**\$17.50**

### ARTISANAL CHARCUTERIE

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

local artisanal cheeses

Prosciutto, Zoe's Meats  
Capocollo, Niman Ranch  
Wild Boar salami, Cremenelli

*GF Cult Crackers available upon request*

**\$12**

### ROASTED BONE MARROW

shallots, Oaktown spices  
served with baguette

**\$12**

### CEVICHE

fresh fish, lime juice, tomatillos  
served with tortilla chips

**\$16**

### BBQ PORK SLIDERS (TWO)

with slaw on brioche buns

**\$16**

### GRASSFED BEEF SLIDERS (TWO)

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

## SALADS

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**

**\$12**

### ROASTED BEET SALAD

mixed greens, goat cheese,  
candied pepitas, caramelized onion vinaigrette

**\$12**

### GRILLED PEACH RICOTTA INSALATA SALAD WITH CRISPY CHICKEN SKIN

mixed greens, candied pistachios, balsamic vinaigrette

**\$12**

### PANZANELLA

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

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness*



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**FIDO'S FINDS**  
(for pups)  
**\$3**  
**HALF RAW BEEF  
FEMUR BONE**

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**WEEKENDS  
AT THE BASIN**  
FRIDAYS, SATURDAYS & SUNDAY 11A-9P

**\$22.50**

### SEARED BLACK COD

chimichurri, cannellini beans, arugula,  
castelvetro 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**



**\$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 **\$.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

**\$.75** roasted peppers

**\$.50** red onion

**\$1.50** pesto

**\$1.50** vegan cheese

**\$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



**\$6.50**

### ROASTED PAPAS

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

**\$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



**\$6**

### BASIN GRILLED CHEESE

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

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**FIDO'S FINDS**  
(for pups)  
**\$3**  
**HALF RAW BEEF FEMUR BONE**

**DAILY**  
**8A-2P**

**\$8**  
**THE BASIN BREAKFAST BURRITO**  
scrambled organic eggs, black beans, cheese, roasted potatoes, onions and salsa

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

## boichik bagels

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**

**\$10**  
**NOURISH THE PEOPLE**  
Buy a meal for someone in need through our charity

**\$6**  
**BREAKFAST TACOS**  
two organic corn tortillas, scrambled eggs, black beans, housemade salsa verde or rojo  
See burrito for additions!

**\$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

## 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**

**PEANUTTY PIG**  
peanut butter, caramelized onions, housemade uncured bacon **\$7.50**

## WHATCHA LIKE ON IT?

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

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

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FRIDAYS & SATURDAYS  
8A-1P  
SUNDAYS 8A-1P

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### WEEKEND BRUNCH

**\$10**

#### FRENCH TOAST DIPPERS

maple syrup & seasonal fruit compote

**\$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

**\$14**

#### PULLED PORK HASH WITH POBLANO PEPPERS

potatoes, sweet potatoes, corn, chimichurri  
two eggs prepared your way  
served with toast or corn tortilla

**\$8**

#### THE BASIN BREAKFAST BURRITO

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

**\$6**

#### BREAKFAST TACOS

two organic corn tortillas, scrambled eggs,  
black beans, housemade salsa verde or rojo  
See burrito for additions!

#### 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

### MAKE IT YOUR OWN!

#### 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

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