



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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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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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** \$1.00 sour cream
- sausage **\$3.50** \$0.75 roasted peppers
- avocado **\$2.50** \$1.00 spinach
- cilantro **\$0.50** \$0.50 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
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\$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

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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