

# PIZZA

## BASE PIES

<b>Red pie w/ mozzarella</b> (parmesan)	<b>SM</b>	<b>LG</b>
	<b>15</b>	<b>19</b>
<b>White pie w/ mozzarella</b> (parmesan – garlic)	<b>15</b>	<b>19</b>
<b>Gluten-free crust</b> (small only) Add	<b>5</b>	<b>N/A</b>

Not recommended for those with Celiac Disease

## CHEESE VEGGIE

	SM	LG	SM	LG
<b>Extra Traditional Mozzarella</b>	<b>4</b>	<b>6</b>	<b>Mushroom</b>	<b>2 4</b>
<b>Fresh Mozzarella</b>	<b>6</b>	<b>8</b>	<b>White Onion</b>	<b>2 3</b>
<b>Gorgonzola</b>	<b>4</b>	<b>6</b>	<b>Green Pepper</b>	<b>2 3</b>
<b>Ricotta</b>	<b>4</b>	<b>6</b>	<b>Cherry Pepper</b>	<b>3 5</b>
			<b>Roasted red Pepper</b>	<b>3 5</b>
			<b>Broccoli</b>	<b>2 3</b>
			<b>Spinach</b>	<b>2 3</b>
			<b>Fresh Tomato</b>	<b>3 5</b>
			<b>Sun-Dried Tomato</b>	<b>3 5</b>
			<b>Stewed Tomato</b>	<b>3 5</b>
			<b>Black Olive</b>	<b>2 3</b>
			<b>Artichoke Hearts</b>	<b>3 5</b>
			<b>Fried Eggplant</b>	<b>4 6</b>
			<b>Mashed Potato</b>	<b>3 5</b>
			<b>Jalapeños</b>	<b>3 5</b>
			<b>Fresh Garlic</b>	<b>2 3</b>
			<b>Fresh Basil</b>	<b>2 3</b>
			<b>Pesto</b>	<b>2 3</b>

*(contains Walnuts+ Parm)*

## MEAT

<b>Pepperoni</b>	<b>4</b>	<b>6</b>
<b>Sausage</b>	<b>4</b>	<b>6</b>
<b>Bacon</b>	<b>6</b>	<b>8</b>
<b>Meatball</b>	<b>5</b>	<b>7</b>
<b>Chicken</b>	<b>5</b>	<b>7</b>
<b>Anchovies</b>	<b>6</b>	<b>8</b>
<b>Little Neck Clams</b>	<b>10</b>	

## BASIC Salad

Mixed greens - sliced pears - candied walnuts - crumbled gorgonzola - light vinaigrette	<b>SM</b>	<b>LG</b>
	<b>12</b>	<b>17</b>

## CAESAR Salad

Romaine lettuce - croutons - caesar dressing - parmesan cheese	<b>SM</b>	<b>LG</b>
	<b>12</b>	<b>17</b>

<b>Add chicken or bacon</b> to either	<b>5</b>	<b>7</b>
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# CLASSIC PIES

	SM	LG
<b>Mashed</b> – white pie w/ mozz – mashed potato – bacon	<b>22</b>	<b>30</b>
<b>Veggie</b> – red pie w/mozz – onion – mushroom – spinach roasted red pepper – black olive - artichoke hearts	<b>24</b>	<b>35</b>
<b>Marg</b> – red pie – fresh mozzarella – basil stewed tomato	<b>22</b>	<b>30</b>
<b>So Meaty</b> – red pie w/ mozz – bacon – pepperoni – sausage – fresh basil – ricotta	<b>28</b>	<b>40</b>
<b>4-Maggio</b> – white pie w/ mozz – ricotta – parmesan – gorgonzola – fresh basil	<b>22</b>	<b>30</b>
<b>East Village</b> – red pie w/ mozz – meatball – ricotta – cherry pepper – fresh basil – fresh garlic	<b>24</b>	<b>37</b>
<b>J Street</b> – white pie w/ mozz – chicken – bacon sun dried tomato – pesto	<b>28</b>	<b>40</b>
<b>Pepper</b> – red pie w/ mozz – cherry peppers – sausage – gorgonzola	<b>23</b>	<b>33</b>
<b>BBQ Chicken</b> – red pie w/ mozz – Chicken - Bacon – bbq sauce – scallion	<b>23</b>	<b>33</b>
<b>Clam</b> – white pie – oregano – parm- fresh garlic – pepper – evoo	<b>25</b>	<b>Small only</b>

The Original & Legendary New Haven Style Clam Pizza

**MONTHLY SPECIALTY PIE** please ask your server for details

# WINE

## WHITE

<b>Mezzacorona</b> - Pinot Grigio- Italy	<b>10 / 40</b>
<b>Joel Gott</b> - Sauvignon Blanc- California	<b>11 / 44</b>
<b>Kim Crawford</b> - Sauvignon Blanc- New Zealand	<b>14 / 56</b>
<b>Hess</b> - Chardonnay- Monterey, CA	<b>12 / 48</b>
<b>Chateau Ste. Michelle</b> - Mimi Chardonnay - H3 CA	<b>13 / 52</b>
<b>Gerard Bertrand</b> - Gris Blanc - Rosé - France	<b>12 / 48</b>
<b>Chateau Ste. Michelle</b> - Riesling - Columbia Valley, WA	<b>10 / 40</b>

## RED

<b>Castle Rock</b> - Pinot Noir- Mendocino County, CA	<b>11 / 44</b>
<b>14 Hands</b> - Merlot- Columbia Valley, WA	<b>10 / 40</b>
<b>Firestone</b> - Cabernet Sauvignon- CA	<b>13 / 52</b>
<b>1895</b> - Malbec- Argentina	<b>11 / 44</b>
<b>Horse Heaven Hills, H3</b> - Cabernet Sauvignon - WA	<b>14 / 56</b>
<b>Conundrum</b> - Red Wine Blend- California	<b>13 / 52</b>
<b>Michael David</b> - Syrah- Lodi, California	<b>13 / 52</b>

## BUBBLES

<b>Poema</b> - Cava Brut	<b>11 / 44</b>
<b>Avissi</b> - Prosecco	<b>12 / 48</b>
<b>Grande Courtage</b> - Chardonnay, Chenin, Ugni Blanc - Split	<b>14 / n/a</b>
<b>Veuve Cliquot</b> - Yellow Label	<b>n/a / 150</b>

# BEER

## KEG

<b>Golden Road</b> Mango Cart	<b>8</b>
<b>Four Peaks</b> Amber Ale	<b>8</b>
<b>Stone</b> Delicious IPA	<b>8</b>
<b>Harland</b> Hazy IPA	<b>8</b>
<b>Ballast Point</b> Swingin Friar's Pale Ale	<b>8</b>
<b>Ashland</b> Seltzer - Seasonal Flavor	<b>8</b>
<b>Bud</b> Light	<b>7</b>
<b>BASIC</b> Blonde	<b>7</b>

collaboration with creative creatures brewing

## BOTTLES

<b>Corona</b> Extra	<b>7</b>
<b>Stella</b> Artois	<b>7</b>
<b>Coors</b> Light	<b>7</b>
<b>Firestone Walker</b> 805	<b>8</b>
<b>Breckenridge</b> Vanilla Porter	<b>8</b>
<b>Michelob</b> Ultra	<b>7</b>
<b>Estrella Jalisco</b> Cerveza	<b>7</b>
<b>Pacifico</b> Clara Cerveza	<b>8</b>

## Non-Alcoholic Beverages

<b>Foxon Park Soda</b> - East Haven, CT-Root Beer - Cream - Iron Brew - 4	
Lemon Lime - Grape -Orange - Cherry - Strawberry - White Birch	
<b>Urbn Iced Tea or Lemonade</b>	16oz can <b>4</b>
<b>Red Bull</b> Regular - Sugar Free	<b>5</b>
<b>Proud Source</b> Sparkling	16oz <b>5</b>
<b>Proud Source</b> Still	16oz <b>5</b>
<b>Modern Times</b> Cold Brew Nitro Coffee	12oz <b>5</b>

## PITCHERS

<b>Stone, Ashland, Harland</b>	<b>31</b>
<b>Golden Road, Four Peaks</b>	
<b>Bud, Basic Blonde</b>	<b>27</b>

## CAN

<b>Stone Hazy IPA</b>	<b>8</b>
<b>Ballast Point</b> Sculpin IPA	<b>8</b>
<b>Modelo</b> Especial	<b>7</b>
<b>Mother Earth</b> Cali Creamin	<b>8</b>
<b>Stone</b> Buenaveza Salt & Lime Lager	<b>7</b>
<b>Bivouac</b> Blackberry Cider	<b>8</b>
<b>Victory</b> Golden Monkey Belgian	<b>8</b>
<b>Oskar Blues</b> Mama's Little Yalla Pils	<b>8</b>
<b>Modern Times</b> FruitLands- Gose	<b>8</b>
<b>Modern Times</b> Orderville Hazy-Mosaic IPA	<b>8</b>
<b>Juneshine</b> 16oz	<b>11</b>

Blood Orange Mint Kombucha

# COCKTAILS

<b>Basic Dirty Martini</b>	
Vodka, <b>Ketel One</b> ♦ Gin, <b>Tanqueray</b> with blue cheese stuffed olives	<b>14</b>
<b>Basic Mule</b>	
Ginger beer, bitters, lime	<b>13</b>
Vodka, <b>Titos</b> ♦ Gin, <b>Beefeater</b> ♦ Whiskey, <b>Jack Daniels</b> ♦ Tequila, <b>Cazadores</b> Blanco♦	
<b>Basic Paloma</b>	
<b>Herradura Silver</b> Tequila, grapefruit juice, agave nectar, fresh lime	<b>14</b>
<b>Basic "Scratch" Margarita</b>	
100% Agave Tequila, fresh lime, agave nectar	<b>14</b>
Tequila, <b>Altos</b> ♦ Mezcal, <b>Xicaru</b> ♦ Spicy, <b>Altos</b> Make it a Cadillac & add a shot of Grand Marnier +4	
<b>Basic Old Fashioned</b>	
Simple syrup, angostura bitters, orange twist	<b>14</b>
Whiskey, <b>Buffalo Trace</b> ♦ Rum, <b>Sailor Jerry</b> ♦ Tequila, <b>Cali Fino Reposado</b>	
<b>Basic Manhattan</b>	
<b>Old Forester</b> Rye, sweet vermouth, bitters, brandied cherry	<b>14</b>
<b>URBN Hard Iced Tea</b>	
<b>Deep Eddy Sweet Tea</b> Vodka, lemonade, fresh lemon	<b>13</b>
<b>Basic Mai Tai</b>	
<b>Zaya</b> aged Rum, <b>Ron Rio</b> Rum	<b>14</b>
agave nectar, lime juice, orgeat, mint sprig topped with <b>Black Magic</b> Spiced Rum	
<b>Basic Bloody Mary</b>	
<b>Cutwater</b> Vodka and spicy bloody mary mix	<b>14</b>
Tajin, cherry peppers, blue cheese stuffed olives	
<b>Basic Mojito</b>	
<b>Ron Rio</b> Rum, fresh mint, fresh lime, raw sugar, sparkling water	<b>14</b>
<b>Espresso Martini</b>	
<b>Mr. Black</b> Liqueur, <b>Ketel One</b> Vodka, cold brew coffee, agave	<b>14</b>
<b>Basic Negroni</b>	
<b>Hendrick's</b> Gin, <b>Campari</b> , sweet vermouth, orange twist	<b>14</b>
<b>Basic Michelada</b>	
Jugo Maggi, Clamato, Tajin & Lime featuring <b>Estrella Jalisco</b> Cerveza	<b>11</b>

## BASIC PITCHERS

<b>Paloma</b>	
featuring <b>El Jimador</b> Tequila	
<b>Moscow Mules</b>	<b>\$49.00</b>
featuring <b>Hideout</b> Vodka	Each
<b>Margaritas</b>	
featuring <b>El Jimador</b> Tequila	

## HAPPY HOUR 3:00pm-6:00pm EVERYDAY

<b>\$6 Well Liquor</b>	<b>\$6 All Draught Beer</b>
<b>\$5 Michelob Ultra</b>	<b>\$7 Jack Daniels</b> Whiskey
<b>Stella Artois</b>	<b>\$7 Jameson</b> Whiskey
<b>Estrella Jalisco</b>	<b>\$8 Titos</b> Vodka
<b>Coors Light</b>	<b>\$8 Cutwater</b> Reposado Tequila
(All Happy Hour Liquors allow for a single mixer)	<b>\$7 House Red &amp; White Wines</b>

## TAKE OUT AVAILABLE

**619-531-8869**

**410 Tenth Avenue, San Diego, California 92101**  
(Corner of Tenth Avenue + J Street) **BarBasic.com**  
**Restaurant Hours:** 11:30am-12:00am EVERYDAY

We have a 2 hour table limit, 3 hours for groups of 10 or more