

PIZZA

BASE PIES

Red pie w/ parmesan (olive oil)	11	15
Red pie w/ mozzarella (parmesan)	13	17
White pie w/ parmesan (garlic-olive oil)	11	15
White pie w/ mozzarella (Parmesan – garlic)	13	17
Gluten-free crust (Small only)	15	n/a
Not recommended for those with Celiac Disease		

CHEESE

Extra Traditional mozzarella	2	4
Fresh mozzarella	4	6
Gorgonzola	2	4
Ricotta	2	4

MEAT

Pepperoni	2	4
Sausage	2	4
Bacon	4	6
Meatball	3	6
Chicken	4	6
Anchovies	3	6
Little Neck Clams	8.5	13

VEGGIE

Mushroom	1	2.5
Onion	1	2.5
Green Pepper	1	2.5
Cherry Pepper	2	3
Roasted Red Pepper	1	2.5
Broccoli	1	2
Spinach	1.5	3
Fresh Tomato	1	2.5
Sun-Dried Tomato	2	4
Stewed Tomato	2	4
Black Olive	1	2.5
Artichoke Hearts	2	4
Fried Eggplant	3	5
Mashed Potato	2	3
Garlic	1	2
Fresh Basil	1	2
Pesto (contains walnuts)	1	2

BASIC Salad

Organic mixed greens - sliced pears - candied walnuts - crumbled gorgonzola - light vinaigrette	8	13
Add chicken or bacon	4	6

CLASSIC PIES

Mashed –white pie w/ mozz – mashed potato – bacon	16.5	24
10th Avenue – white pie w/ mozz – mushrooms – roasted red pepper – eggplant – mashed potatoes	18.5	28
Veggie – red pie w/mozz – onion – mushroom – roasted red pepper – green pepper – black olive	17	27
Marg – red pie – fresh mozzarella – basil stewed tomato	16	25
So Meaty – red pie w/ mozz – bacon – pepperoni – sausage – fresh basil – garlic	21	33
4-Maggio – white pie w/ mozz – ricotta – parmesan – gorgonzola – fresh basil	15	25
Meatball – red pie w/ mozz – meatball – ricotta – onion – fresh basil – garlic	19	32.5
J Street – white pie w/ mozz – chicken – bacon – sun dried tomato – pesto	21	33
Pepper – red pie w/ mozz – cherry peppers – sausage – gorgonzola	18	28

WINE

WHITE

Mezzacorona- Pinot Grigio- Italy	9 / 36
Line 39- Sauvignon Blanc- California	10 / 40
Kim Crawford- Sauvignon Blanc- New Zealand	12 / 48
Hess- Chardonnay- Monterey, CA	10 / 40
Clos Du Bois- Chardonnay-Russian River, CA	11 / 44
Hogue Late Harvest- Riesling- Columbia Valley, WA	8 / 32
Gerard Bertrand - Gris Blanc - Rosé - France	10 / 40

RED

Mark West- Pinot Noir- Napa County, CA	10 / 40
14Hands- Merlot- Columbia Valley, WA	9 / 36
Avalon- Cabernet Sauvignon- Napa Valley, CA	11 / 44
Graffigna- Malbec- San Juan, Argentina	10 / 40
Wild Horse- Cabernet Sauvignon- Paso Robles, CA	12 / 48
Hahn- GSM (Grenache-Shiraz-Mourvedre) -Central Coast	11 / 44
Inkberry- Shiraz/Cabernet Blend- Australia	11 / 44
XYZin- Zinfandel- Alexander Valley, CA	10 / 40

BUBBLES

Poema - Cava Brut	10 / 40
Avissi - Prosecco	11 / 44
Freixenet - Cordon Negro Brut - Split	13 / n/a
Gloria Ferrer - Va De Vi- Brut	n/a / 60
Veuve Cliquot - Yellow Label	n/a / 125
Perrier Jouet - Blason Rose	n/a / 175
Dom Perignon- Brut	n/a / 300

BEER

KEG

Stone Delicious IPA	7
Kona Big Wave Golden Ale	7
Anchor Mango Wheat	7
Ballast Point Pale Ale	7
New Belgium Fat Tire	7
Latitude 33 Blood Orange IPA	7

BOTTLES

Corona Extra	6
Stella Artois	6
Julian Cider	8
Ace Pineapple Cider	7
Bud Light	5
Saint Archer Blonde Ale	6
Miller High Life	5
Michelob Ultra	5
Delirium Tremens Belgian	10
Lagunitas Lil Sumpin Ale	9
Breckenridge Vanilla Porter	7
Coors Light	5

Non-Alcoholic Beverages

Foxon Park Soda - East Haven, CT	
Root Beer - Cream - Iron Brew - Lemon Lime - Grape - Orange - Cherry - Strawberry - White Birch	3.5
Main Root Ginger Beer	3.5
Red Bull Regular - Sugar Free	5
Evian Still	5
Badoit Sparkling	5

CAN

Stone Tangerine Express IPA	7
Ballast Point Sculpin IPA	7
Ballast Point Grapefruit Sculpin	7
AleSmith SD Pale Ale .394	8
Modelo Especial	5
Mother Earth Cali Creamin	7
Rip Current BodySurfing Blonde	7
Rip Current Choppy Surf - Pilsner	7
Avery White Rascal	7
PBR	5
(16oz Cans)	
Modern Times FruitLands- Gose	9
Modern Times Blazing World	9

COCKTAILS

Basic Dirty Martini	
Vodka, <i>Ketel One</i> ♦ Gin, <i>Hendrick's</i>	12
very dirty, with blue cheese stuffed olives	

Basic Mule	
Ginger beer, bitters, lime	12
Vodka, <i>Titos</i> ♦ Gin, <i>Beefeater</i> ♦ Whiskey, <i>Old Forester</i>	
Tequila, <i>Cazadores</i> ♦ Mezcal, <i>Xicaru</i>	

Basic Paloma	
<i>Herradura Silver</i> Tequila, grapefruit juice, agave nectar, fresh lime	12

Basic “Scratch” Margarita	
100% Agave Tequila, fresh lime, agave nectar	12
Tequila, <i>Altos</i> ♦ Mezcal, <i>Xicaru</i> ♦ Spicy, <i>Altos</i>	
Make it a Cadillac & add a shot of Grand Marnier +4	

Basic Old Fashioned	
Simple syrup, angostura bitters, orange twist	
Whiskey, <i>Maker's 46</i> ♦ Rum, <i>Cutwater Spiced</i>	12
Tequila, <i>Casamigos Repo</i>	

Basic Manhattan	
<i>Woodford Reserve</i> Rye, sweet vermouth, bitters, brandied cherry	12

URBN Iced Tea	
<i>Deep Eddy Sweet Tea</i> Vodka, lemonade, fresh lemon	12

Basic Mai Tai	
<i>Plantation Pineapple</i> Rum, lime orgeat, mint sprig, black walnut bitters	12

Basic Bloody Mary	
<i>Infused Absolut</i> Vodka, spicy bloody mary mix, Salt+pepper seasoned rim, cherry peppers, blue cheese stuffed olives	12

Basic Mojito	
<i>Cruzan Light</i> Rum, fresh mint, fresh lime, raw sugar, sparkling water	12

Basic Negroni	
<i>Hendrick's</i> Gin, <i>Campari</i> , sweet vermouth, orange twist	12
Make it a <i>Boulevardier</i> & sub gin with <i>Knob Creek Rye</i>	

Basic Classic Cosmo	
<i>Svedka</i> Vodka, fresh lime, cranberry, lemon twist	12

HAPPY HOUR 4:00pm-7:00pm EVERYDAY

\$5 Well Liquor	\$6 All Draught Beer
\$5 Bottles Of:	\$6 Absolut Vodka
Stella	\$6 Jack Daniels Whiskey
Coors Light	\$6 Jameson Whiskey
Corona	\$7 Titos Vodka
Bud Light	\$7 House Red & White Wines

(All Happy Hour Liquors allow for a single mixer)
FREE samples of BASIC pizza (excluding game days)

ART NIGHT 8:00pm-11:00pm TUESDAYS
Support local artists + shop boutiques
Live art (painting, dancing + music performances vary weekly)

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-2:00am EVERYDAY