

# PIZZA

## BASE PIES

Red pie w/ mozzarella (parmesan)  
White pie w/ mozzarella (parmesan – garlic)  
Gluten-free crust (small only) Add  
Not recommended for those with Celiac Disease

## CHEESE

Extra Traditional mozzarella  
Fresh mozzarella  
Gorgonzola  
Ricotta

## MEAT

Pepperoni  
Sausage  
Bacon  
Meatball  
Chicken  
Anchovies  
Little Neck Clams

## VEGGIE

Mushroom  
White Onion  
Green Pepper  
Cherry Pepper  
Roasted Red Pepper  
Broccoli  
Spinach  
Fresh Tomato  
Sun-Dried Tomato  
Stewed Tomato  
Black Olive  
Artichoke Hearts  
Fried Eggplant  
Mashed Potato  
Jalapeños  
Fresh Garlic  
Fresh Basil  
Pesto (contains walnuts + Parm)

## BASIC Salad

Mixed greens - sliced pears - candied walnuts - crumbled gorgonzola - light vinaigrette

## CAESAR Salad

Romaine lettuce - croutons - caesar dressing  
parmesan cheese

Add chicken or bacon to either

# CLASSIC PIES

|                                                                                                             | SM | LG |
|-------------------------------------------------------------------------------------------------------------|----|----|
| Mashed – white pie w/ mozz – mashed potato – bacon                                                          | 18 | 26 |
| Veggie – red pie w/mozz – onion – mushroom – spinach<br>roasted red pepper – black olive - Artichoke Hearts | 20 | 30 |
| Marg – red pie – fresh mozzarella – basil<br>stewed tomato                                                  | 18 | 27 |
| So Meaty – red pie w/ mozz – bacon – pepperoni –<br>sausage – fresh basil – ricotta                         | 23 | 36 |
| 4-Maggio – white pie w/ mozz – ricotta – parmesan –<br>gorgonzola – fresh basil                             | 18 | 28 |
| Meatball – red pie w/ mozz – meatball – ricotta –<br>onion – fresh basil – garlic                           | 22 | 34 |
| J Street – white pie w/ mozz – chicken – bacon<br>sun dried tomato – pesto                                  | 23 | 36 |
| Pepper – red pie w/ mozz – cherry peppers –<br>sausage – gorgonzola                                         | 20 | 30 |

MONTHLY SPECIALTY PIE please ask your server for details

# WINE

## WHITE

Mezzacorona - Pinot Grigio- Italy 9 / 36  
Joel Gott - Sauvignon Blanc- California 10 / 40  
Kim Crawford - Sauvignon Blanc- New Zealand 13 / 52  
Hess - Chardonnay- Monterey, CA 11 / 44  
Chateau Ste. Michelle - Mimi Chardonnay - H3 CA 12 / 48  
Gerard Bertrand - Gris Blanc - Rosé - France 11 / 44  
Chateau Ste. Michelle - Reisling - Columbia Valley, WA 9 / 36

## RED

Castle Rock - Pinot Noir- Mendocino County, CA 10 / 40  
14 Hands - Merlot- Columbia Valley, WA 9 / 36  
Avalon - Cabernet Sauvignon- Napa Valley, CA 12 / 48  
1895 - Malbec- Argentina 10 / 40  
Horse Heaven Hills, H3 - Cabernet Sauvignon - WA 13 / 52  
Conundrum - Red Wine Blend- California 12 / 48  
Teal Lake - Shiraz- Australia 11 / 44  
Parducci - Zinfandel- Mendocino County, CA 11 / 44

## BUBBLES

Poema - Cava Brut 10 / 40  
Avisi - Prosecco 11 / 44  
Freixenet - Cordon Negro Brut - Split 13 / n/a  
Veuve Cliquot - Yellow Label n/a / 125

# BEER

## KEG

Bud Light 7  
Golden Road Mango Cart 7  
Four Peaks Amber Ale 7  
Bud Light 7  
Harland Hazy IPA 8  
Ashland Seltzer Blackberry Lemonade 8  
Swinging Friars Pale Ale 8

## BOTTLES

Corona Extra 7  
Stella Artois 7  
Coors Light 7  
Firestone Walker 805 8  
Breckenridge Vanilla Porter 8  
Delirium Tremens Belgian 11  
Michelob Ultra 6  
Estrella Jalisco Cerveza 6  
Rolling Rock Extra Pale Lager 6

## Non-Alcoholic Beverages

Foxon Park Soda - East Haven, CT  
Root Beer - Cream - Iron Brew - Lemon Lime - Grape -  
Orange - Cherry - Strawberry - White Birch 4  
Red Bull Regular - Sugar Free 5  
Proud Source Sparkling 16oz 5  
Proud Source Still 16oz 5

## PITCHERS

Stone, Ashland, Harland 31  
Seasonal Craft Beer  
Bud, Golden Road, Four Peaks 27  
CAN  
Stone Hazy IPA 8  
Ballast Point Sculpin IPA 8  
Modelo Especial 7  
Mother Earth Cali Creamin 8  
Stone Buenaveza Salt & Lime Lager 7  
Saint Archer Blonde Ale 7  
Bivouac Blackberry Cider 8

(16oz Can)  
Juneshine Blood Orange Mint Kombucha 11  
Modern Times FruitLands- Gose 10  
Modern Times Orderville Hazy-Mosaic IPA 9

# COCKTAILS

Basic Dirty Martini  
Vodka, Ketel One ♦ Gin, Tanqueray with blue cheese stuffed olives 12  
Basic Mule  
Ginger beer, bitters, lime 12  
Vodka, Titos ♦ Gin, Beefeater ♦ Whiskey, Jack Daniels  
Tequila, Cazadores Blanco♦ Mezcal, Xicarú

Basic Paloma  
Herradura Silver Tequila, grapefruit juice, agave nectar, fresh lime 13

Basic “Scratch” Margarita  
100% Agave Tequila, fresh lime, agave nectar 13  
Tequila, Altos ♦ Mezcal, Xicarú ♦ Spicy, Altos  
Make it a Cadillac & add a shot of Grand Marnier +4

Basic Old Fashioned  
Simple syrup, angostura bitters, orange twist  
Whiskey, Buffalo Trace ♦ Rum, Sailor Jerry 12  
Tequila, Cali Fino Reposado

Basic Manhattan  
Old Forester Rye, sweet vermouth, bitters, brandied cherry 12

URBN Iced Tea  
Deep Eddy Sweet Tea Vodka, lemonade, fresh lemon 12

Basic Mai Tai  
Zaya aged Rum, Curzan white Rum 13  
agave nectar, lime juice, orgeat, mint sprig  
topped with Black Magic Spiced Rum

Basic Bloody Mary  
Cutwater Vodka and spicy bloody mary mix 13  
Tajin, cherry peppers, blue cheese stuffed olives

Basic Mojito  
Cruzan Light Rum, fresh mint, fresh lime, raw sugar, sparkling water 13

Basic Negroni  
Hendrick’s Gin, Campari, sweet vermouth, orange twist 13

Make it a Boulevardier & sub gin with Bulleit Rye

Basic Michelada  
Jugo Maggi, Clamato, Tajin & Lime featuring Estrella Jalisco Cerveza 10

## BASIC PITCHERS

### Moscow Mules

featuring Svedka Vodka  
\$49.00

### Margaritas

featuring El Jimador Tequila  
\$49.00

## HAPPY HOUR 3:00pm-7:00pm EVERYDAY

\$6 Well Liquor

\$5 Michelob Ultra

Rolling Rock

Stella Artois

Estrella Jalisco

\$6 All Draught Beer

\$7 Jack Daniels Whiskey

\$7 Jameson Whiskey

\$8 Titos Vodka

\$8 Cutwater Reposado Tequila

\$7 House Red & White Wines

(All Happy Hour Liquors allow for a single mixer)

## 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