

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	22	30
Veggie – red pie w/mozz – onion – mushroom – spinach roasted red pepper – black olive - artichoke hearts	24	35
Marg – red pie – fresh mozzarella – basil stewed tomato	22	30
So Meaty – red pie w/ mozz – bacon – pepperoni – sausage – fresh basil – ricotta	28	40
4-Maggio – white pie w/ mozz – ricotta – parmesan – gorgonzola – fresh basil	22	30
Meatball – red pie w/ mozz – meatball – ricotta – onion – fresh basil – garlic	24	37
J Street – white pie w/ mozz – chicken – bacon sun dried tomato – pesto	28	40
Pepper – red pie w/ mozz – cherry peppers – sausage – gorgonzola	23	33

MONTHLY SPECIALTY PIE please ask your server for details

WINE

WHITE

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

RED

Castle Rock - Pinot Noir- Mendocino County, CA 11 / 44
14 Hands - Merlot- Columbia Valley, WA 10 / 40
Avalon - Cabernet Sauvignon- Napa Valley, CA 13 / 52
1895 - Malbec- Argentina 11 / 44
Horse Heaven Hills, H3 - Cabernet Sauvignon - WA 14 / 56
Conundrum - Red Wine Blend- California 13 / 52
Teal Lake - Shiraz- Australia 12 / 48
Parducci - Zinfandel- Mendocino County, CA 12 / 48

BUBBLES

Poema - Cava Brut 11 / 44
Avisi - Prosecco 12 / 48
Freixenet - Cordon Negro Brut - Split 14 / n/a
Veuve Cliquot - Yellow Label n/a / 150

BEER

KEG

Golden Road Mango Cart 7
Four Peaks Amber Ale 7
Bud Light 7
Harland Hazy IPA 8
Seasonal Pale Ale 8
Ashland Seltzer Blackberry Lemonade 8
Seasonal Craft Beer (Ask Server) 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 7
Estrella Jalisco Cerveza 7
Rolling Rock Extra Pale Lager 7

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
TBD 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 13

Basic Mule

Ginger beer, bitters, lime 13
Vodka, **Titos** ♦ Gin, **Beefeater** ♦ Whiskey, **Jack Daniels**
Tequila, **Cazadores** Blanco ♦ Mezcal, **Xicarú**

Basic Paloma

Herradura Silver Tequila, grapefruit juice, agave nectar, fresh lime 14

Basic “Scratch” Margarita

100% Agave Tequila, fresh lime, agave nectar 14
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 14
Whiskey, **Buffalo Trace** ♦ Rum, **Sailor Jerry**
Tequila, **Cali Fino Reposado**

Basic Manhattan

Old Forester Rye, sweet vermouth, bitters, brandied cherry 14

URBN Iced Tea

Deep Eddy Sweet Tea Vodka, lemonade, fresh lemon 13

Basic Mai Tai

Zaya aged Rum, **Curzan** white Rum 14
agave nectar, lime juice, orgeat, mint sprig
topped with **Black Magic** Spiced Rum

Basic Bloody Mary

Cutwater Vodka and spicy bloody mary mix 14
Tajin, cherry peppers, blue cheese stuffed olives

Basic Mojito

Cruzan Light Rum, fresh mint, fresh lime, raw sugar, sparkling water 14

Basic Negroni

Hendrick’s Gin, **Campari**, sweet vermouth, orange twist 14
Make it a **Boulevardier** & sub gin with **Bulleit** Rye

Basic Michelada

Jugo Maggi, Clamato, Tajin & Lime featuring **Estrella Jalisco** Cerveza 11

BASIC PITCHERS

Moscow Mules

featuring **Svedka** Vodka
\$49.00

Margaritas

featuring **El Jimador** Tequila
\$49.00

HAPPY HOUR 3:00pm-6:00pm 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