

BASIX



CAFE

OPEN 7 DAYS A WEEK

7:00 AM TO 11:00 PM

BREAKFAST 7AM TO 3 PM

LUNCH 11:30 AM TO 5 PM

DINNER 5 PM TO 11 PM



TAKEOUT AVAILABLE

*Green Backs, Master Card, Visa & Amex Accepted.
Sorry No Checks Or Traveler's Checks.*

BREAKFAST

SERVED FROM 7 AM TO 3 PM

EGGS & OMELETS

EGG DISHES SERVED WITH CHOICE OF GRIDDLED POTATOES, BROWN RICE, FRESH FRUIT OR SLICED TOMATOES.
CHOICE OF ENGLISH MUFFIN, SOURDOUGH, WHEAT OR RYE TOAST. MUFFIN ADD .75

AMERICANO BREAKFAST	6		
THREE FRESH EGGS (OR EGG WHITES) COOKED THE WAY YOU LIKE THEM			
FARMER'S BREAKFAST	7.5		
THREE FRESH EGGS (OR EGG WHITES) COOKED THE WAY YOU LIKE THEM WITH CHOICE OF APPLEWOOD SMOKED BACON, TURKEY BACON OR CHICKEN SAUSAGE OF YOUR CHOICE			
BUILD YOUR OWN 3 EGG OMELET	7		
INCLUDES YOUR CHOICE OF ANY ONE ITEM, FOR EACH ADDITIONAL ITEM ADD .75			
AVOCADO	CARAMELIZED ONION	MESQUITE GRILLED VEGETABLES	CILANTRO CHICKEN SAUSAGE
TOMATO	BELL PEPPER	CHEDDAR CHEESE	ITALIAN CHICKEN SAUSAGE
MUSHROOMS	ROASTED RED PEPPER	FONTINA CHEESE	APPLEWOOD SMOKED BACON
BROCCOLI	FRESH SPINACH	APPLE CHICKEN SAUSAGE	TURKEY BACON
CALIFORNIA OMELET	8		
AVOCADO, TOMATO, SAUTÉED MUSHROOMS & GREEN ONIONS W/THREE CHEESES & SOUR CREAM			
BURRATA CAPRESE OMELET	8		
CREAMY BURRATA MOZZARELLA, FRESH TOMATO AND BASIL CHECCA			
SMOKED SALMON OMELET	8		
WITH CREAM CHEESE AND SAUTÉED ONIONS, CHIVES			

POWER BREAKFAST SPECIALS

SERVED WITH CHOICE OF BROWN RICE, FRESH FRUIT OR SLICED TOMATOES

EGG WHITE POWER SCRAMBLE	7		
3 EGG WHITES SERVED WITH YOUR CHOICE OF SOURDOUGH, WHEAT OR RYE TOAST INCLUDES YOUR CHOICE OF ANY TWO ITEMS, FOR EACH ADDITIONAL ITEM ADD .75			
BELL PEPPER	CARAMELIZED ONION	ROASTED RED PEPPER	APPLEWOOD SMOKED BACON
BROCCOLI	TOMATO	MESQUITE GRILLED VEGETABLES	CANADIAN BACON
MUSHROOMS	FRESH SPINACH	SOYRIZO	GRILLED CHICKEN
EGG WHITE "POWER BREAKFAST"	8		
MESQUITE GRILLED 1/2 CHICKEN BREAST, 3 SCRAMBLED EGG WHITES, FRESH STEAMED SPINACH			
EGG WHITE "POWER OMELET"	8		
EGG WHITES WITH GRILLED CHICKEN, BACON, CHICKEN SAUSAGE, SPINACH, ONIONS & CHEDDAR CHEESE			

HOT OFF THE GRIDDLE

ADD BANANAS OR FRESH BERRIES, *IN SEASON*, ANY ITEM 1.50

HOUSEMADE BUTTERMILK GRIDDLECAKES	6.5
JUMBO HOUSEMADE BUTTERMILK PANCAKES – THE REAL DEAL!	
BRIOCHE FRENCH TOAST WITH FRESH BERRIES AND POWDERED SUGAR	7.5
COMBINATION BREAKFAST PLATE	8
TWO EGGS OR EGG WHITES, 2 SLICES OF APPLEWOOD SMOKED BACON & ONE JUMBO BUTTERMILK PANCAKE	
POWER COMBO	8
THREE EGG WHITES, MESQUITE GRILLED 1/2 CHICKEN BREAST & ONE JUMBO BUTTERMILK PANCAKE	

BREAKFAST

SERVED FROM 7 AM TO 3 PM

BASIX SPECIALTIES

APPLEWOOD BACON, TURKEY BACON, GRILLED 1/2 CHICKEN BREAST,
ITALIAN, CILANTRO OR APPLE CHICKEN SAUSAGE ADD 1.95

HUEVOS RANCHEROS	TWO EGGS, SUNNY SIDE UP, ON A CORN TORTILLA WITH PICO DE GALLO AND CHEDDAR & JACK CHEESE, SERVED WITH BLACK BEANS & GUACAMOLE	7
GRILLED POLENTA FLORENTINE	TWO POACHED EGGS ON SAVORY POLENTA, SAUTÉED SPINACH HOLLANDAISE SAUCE, SERVED W/FRESH FRUIT OR GRIDDLED POTATOES	8
BASIX EGGS BENEDICT	TWO POACHED EGGS, CANADIAN BACON, HOLLANDAISE SAUCE ON ENGLISH MUFFIN W/FRESH FRUIT OR GRIDDLED POTATOES	8
MALIBU BURRITO	WHOLE WHEAT TORTILLA, EGG WHITES SAUTÉED WITH POTATOES AND ONIONS, SOYRIZO AND SPINACH, WITH ROASTED TOMATO JALAPEÑO SALSA	7
MEXICAN SCRAMBLE	THREE EGGS SCRAMBLED WITH SOYRIZO, CHEDDAR CHEESE AND SALSA, SERVED WITH BLACK BEANS, SOUR CREAM, GUACAMOLE & TORTILLAS	8
BREAKFAST QUESADILLA	SCRAMBLED EGGS OR EGG WHITES WITH CILANTRO CHICKEN SAUSAGE, SAUTÉED ONIONS, PEPPERS, TOMATOES, MELTED JACK & CHEDDAR CHEESES IN A LARGE FLOUR TORTILLA TOPPED WITH A TOMATILLO CREAM SAUCE, SERVED WITH BLACK BEANS, SOUR CREAM AND GUACAMOLE	8
BREAKFAST BURRITO	SCRAMBLED EGGS OR EGG WHITES, SALSA, BLACK BEANS, CHEDDAR CHEESE IN A FLOUR TORTILLA, TOPPED W/SALSA RANCHERA & COTIJA CHEESE, SERVED WITH SOUR CREAM, GUACAMOLE AND SALSA	8
BASIX SPECIAL SCRAMBLE	3 EGGS OR EGG WHITES SCRAMBLED W/ITALIAN CHICKEN SAUSAGE, MUSHROOMS, CARAMELIZED ONIONS & FRESH SPINACH WITH TOAST AND CHOICE OF GRIDDLED POTATOES, SLICED TOMATOES OR FRESH FRUIT	8
CHILAQUILES	EGGS SCRAMBLED W/TORTILLA STRIPS, GRILLED CHICKEN BREAST, TOMATILLO SALSA, MONTEREY JACK & FONTINA CHEESES AND CREMA MEXICANA W/COTIJA CHEESE	8.5
SMOKED SALMON BENEDICT	POACHED EGGS & SMOKED SALMON ON A TOASTED ENGLISH MUFFIN, COVERED WITH A SAVORY DILLED HOLLANDAISE. SERVED WITH FRESH FRUIT OR COUNTRY POTATOES	9.5
CRABCAKES BENEDICT	TWO POACHED EGGS ON OUR DELICIOUS CRABCAKES WITH CHIPOTLE HOLLANDAISE SAUCE, SERVED WITH GRIDDLED POTATOES	9.5

MUFFINS, GRANOLA & OATMEAL

BASIX HOUSEMADE MUFFINS	WHOLE WHEAT BRAN, PUMPKIN, BANANA NUT, CORN, BLUEBERRY, STRAWBERRY, SOUR CREAM COFFEE CAKE OR DAILY SPECIAL	1.5
GRANOLA PARFAIT	HOUSEMADE WITH ORGANIC ROLLED OATS, TOASTED ALMONDS AND BERRIES LAYERED WITH YOGURT	6.5
OATMEAL	ORGANIC STEEL CUT & ROLLED OATS WITH GOLDEN RAISINS, COOKED TO ORDER	5

SIDES

ONE EGG	1	APPLEWOOD SMOKED BACON	3	ENGLISH MUFFIN, TOAST	2
TWO EGGS	2	APPLE CHICKEN SAUSAGE	3	FRESH FRUIT SALAD	
BIG PANCAKE	4	ITALIAN CHICKEN SAUSAGE	3	SMALL 3	LARGE 5
BASIX BRIOCHE	1.5	CILANTRO CHICKEN SAUSAGE	3	GRANOLA	5
TURKEY BACON	3	CANADIAN BACON	3	GRIDDLED POTATOES	2.5

LUNCH

SERVED FROM 11:30 AM TO 5 PM

SOUPS & APPETIZERS

DELICIOUS SOUP OF THE DAY	CUP	4.5	BOWL	6
TUSCAN TOMATO BREAD SOUP	CUP	4.5	BOWL	6
SLOW-SIMMERED, THICK BROTH W/RIPE TOMATOES, BASIL, ROSEMARY CROUTONS & A PARMESAN CHEESE CRISP				
BLACK BEAN TURKEY CHILI				8
SLOW COOKED, SERVED WITH GOAT CHEESE, TOMATO BASIL CHECCA & GRILLED ROSEMARY BREAD				
“PIZZATINI” OF THE DAY	INDIVIDUAL VERSION OF OUR THIN-CRUSTED WOOD-GRILLED PIZZA			6.5
SALAD OF THE SEASON	MADE WITH THE FRESHEST SEASONAL INGREDIENTS, CHANGES DAILY			7
RAFI SALAD	BELGIAN ENDIVE, WATERCRESS, TOMATOES, PINENUTS, PARMESAN CHEESE, AVOCADOS & HEARTS OF PALM, IN A TANGY RED WINE VINAIGRETTE			8
BLUE CRAB CAKES	BLUE CRAB MEAT CRUSTED IN CORNMEAL, SAUTÉED AND SERVED WITH CHIPOTLE TARTAR SAUCE AND A NICE LITTLE SALAD			8
BLACKENED AHI TACOS ON CORN TORTILLAS WITH NAPA CABBAGE, TOMATOES, GUACAMOLE AND ROASTED TOMATO SALSA				8
SLIDER COMBO	CERTIFIED ANGUS BEEF® ON HOUSE-MADE BRIOCHE, W/PURPLE ONION MARMALADE			8
TUNA TARTARE	AVOCADO, CUCUMBER, SEAWEED SALAD WITH WONTON CRISP			8.5

SALADS

		HALF	FULL
CAESAR SALAD	TENDER ROMAINE LEAVES WITH GARLIC CROUTON, EGGLESS DRESSING	4	7
GRILLED CHICKEN ADD 3			
BLT WEDGE	ICEBERG LETTUCE WEDGE W/DICED TOMATOES, APPLEWOOD SMOKED BACON & CREAMY BLEU CHEESE DRESSING		7
CHOPPED ANTIPASTO SALAD	TOMATO, CUCUMBER, RADICCHIO & ROMAINE LETTUCES, FUSSILLI PASTA, RED BELL PEPPERS, GARBANZOS & ITALIAN CHICKEN SAUSAGE CHOPPED WITH RICOTTA SALATA & OTHER ITALIAN CHEESES, SERVED WITH A TANGY RED WINE VINAIGRETTE	6	9
NICOISE	WHITE FLAKED TUNA, HARD BOILED EGG, CANNELLONI BEANS, TOMATOES, ROASTED BEETS & POTATOES, BIBB & RADICCHIO LETTUCES, RED ONIONS, ANCHOVY & RED WINE DIJON VINAIGRETTE	7	10
APPLE COBB	CHOPPED RADICCHIO & ROMAINE LETTUCES, FRESH ROASTED TURKEY, CRISP APPLE, CANDIED PECANS, APPLEWOOD BACON, SUNDRIED CRANBERRIES & CRUMBLLED BLEU CHEESE IN A CREAMY APPLE CIDER DRESSING	7	10
CHINESE CHICKEN	CHICKEN BREAST, SHREDDED NAPA CABBAGE, CRISPY WONTONS, PEANUTS, RED BELL PEPPER, PICKLED GINGER & MANDARIN ORANGES, SERVED WITH A SESAME OIL VINAIGRETTE	7	10
VEGETABLE CHOPPED SALAD WITH CHICKEN BREAST	CRISP GREENS, GRILLED VEGETABLES, AVOCADO, FETA CHEESE, CUCUMBER & TOMATO WITH BASIX ITALIAN VINAIGRETTE	7	10
THE COBB	CHOPPED LETTUCES, GRILLED CHICKEN, APPLEWOOD SMOKED BACON, TOMATO, AVOCADO & HARD BOILED EGG WITH BLEU CHEESE DRESSING	7	10
SANTA FE CHICKEN	LIME-MARINATED CHICKEN BREAST, MIXED GREENS, BLACK BEANS, CORN, CILANTRO, JICAMA, TORTILLA STRIPS & JACK CHEESE TOPPED WITH DICED TOMATOES, AVOCADO, COTIJA CHEESE & SCALLIONS SERVED WITH CILANTRO LIME DRESSING	7	10
MESQUITE GRILLED CHICKEN	CUBED CHICKEN BREAST, BABY GREENS, COUSCOUS, STRAWBERRIES, FRESH MELONS, SLICED FIGS & SLIVERED ALMONDS WITH A LEMON CHAMPAGNE VINAIGRETTE	7	10
RICKIE’S BUTTERMILK CHICKEN SALAD	WITH CRISPY CHICKEN BREAST, BABY GREENS, CORN, DATES, GOAT CHEESE AND AVOCADO WITH BUTTERMILK RANCH DRESSING	7	10

LUNCH

SERVED FROM 11:30 AM TO 5 PM

PASTAS

ADD MIXED BABY GREEN OR CAESAR DINNER SALAD WITH PASTA ADD 2.50

	LUNCH	FULL
FETTUCCHINI AND TURKEY MEAT BALLS TASTY CLASSIC IN TOMATO BASIL SAUCE	7	11
FARFALLE WITH CHICKEN SMOKY CILANTRO CREAM SAUCE, SWEET CORN & SEASONAL VEGETABLES	7	11
CHICKEN TEQUILA PASTA FETTUCCHINI W/RED & GREEN PEPPERS, RED ONION, CILANTRO & JALAPEÑO CREAM SAUCE	7	11.5
SPAGHETTI AND MEATBALLS SPAGHETTI THE OLD-FASHIONED WAY, WITH MEATBALLS! OUR INTERPRETATION OF A CLASSIC, 100% CERTIFIED ANGUS BEEF® WITH PINE NUTS & FRESH HERBS	7.5	11.5
CHICKEN AND SUNDRIED TOMATO-PESTO FETTUCCHINI TENDER CHICKEN BREAST & SAUTÉED MUSHROOMS WITH A TOMATO-PESTO CREAM SAUCE	7.5	12
BLACKENED CHICKEN PASTA CAJUN-SEASONED, TENDER CHICKEN BREAST W/CHINA PEAS, MUSHROOMS & ROMA TOMATOES IN A GARLIC CREAM SAUCE	8	12.5
WILD SALMON AND BOWTIE PASTA TENDER PIECES OF FRESH WILD SALMON SAUTÉED IN A CREAMY TOMATO SAUCE	9	13.5

BEVERAGES

FIJI WATER	2.5	SAN PELLEGRINO SPARKLING WATER	3
ICED GREEN TEA	3	BASIX BLEND TROPICAL ICED TEA	2.5
MILK (NON-FAT, LOW FAT, WHOLE)	2	COKE, DIET COKE, SPRITE, ROOTBEER	2
FRESH HOUSEMADE LEMONADE	2.5	FRESH HOUSEMADE GINGER LEMONADE	2.5
CRANBERRY OR APPLE JUICE	2.5	O.J. - BASIX DAILY SQUEEZE	REG. - 4 LG. - 5

MIGHTY LEAF TEAS 2.5

ORGANIC EARL GREY - ORGANIC HOJICHA GREEN - ORGANIC BREAKFAST - CHAMOMILE CITRUS
AFRICAN NECTAR - GINGER TWIST - GREEN TEA TROPICAL - ORANGE DULCE
DARJEELING CHOICE ESTATE - ORGANIC MINT MELANGE

COFFEE & ESPRESSO

PEET'S MAJOR DICKASON'S (BOTTOMLESS CUP) 2.50		SINGLE	DOUBLE	GRANDE		
TO GO (NO REFILLS)		ESPRESSO	2.00	2.25	2.50	
LITTLE 1.35	BIG 1.65	SUPER 2.25	CAPPUCCINO	2.95	3.50	3.95
FRESH BREWED ICED COFFEE		CAFÉ LATTE	2.95	3.50	3.95	
BIG 1.65	SUPER 2.25	CAFÉ MOCHA	3.50	3.95	4.35	
HOT COCOA	2.75	CAFÉ AMERICANO	2.00	2.25	2.50	

ALL COFFEE & ESPRESSO DRINKS AVAILABLE IN DECAF AND/OR ICED

BEER

MORETTI, ITALY	6.	STELLA ARTOIS	6.	CHIMAY RED LABEL, BELGIUM	10.
AMSTEL LIGHT	5.	SIERRA NEVADA	6.	NEWCASTLE BROWN ALE	6.
HEINEKEN	5.	SHINERBOCK	5.	HAAKE BECK (NON-ALCOHOLIC)	4.
BUDWEISER	4.	BUD LIGHT	4.		