

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
HAPPY HOUR 4 PM TO 7 PM
DINNER 5 PM TO 11 PM



TAKEOUT AVAILABLE
(323) 848 - 2460

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

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 W/GOAT CHEESE, TOMATO BASIL CHECCA AND OUR OWN GRILLED ROSEMARY BREAD				
“PIZZATINI” OF THE DAY				6.5
INDIVIDUAL VERSION OF OUR THIN CRUST WOOD-GRILLED PIZZA				
TUNA TARTARE				8.5
AVOCADO, CUCUMBER, SEAWEED SALAD WITH WONTON CRISP				
OVEN ROASTED TOMATO CAPRESE				7
BURRATA CHEESE, BASIL PESTO AND FRENCH SEA SALT				
SALAD OF THE SEASON				7
THE FRESHEST SEASONAL INGREDIENTS, CHANGES DAILY				
BLACKENED AHI TACOS				8
ON CORN TORTILLAS WITH NAPA CABBAGE, TOMATOES, GUACAMOLE AND ROASTED TOMATO SALSA				
RAFI SALAD				8
BELGIAN ENDIVE, WATERCRESS, TOMATOES, PINENUTS, PARMESAN CHEESE, AVOCADOS, HEARTS OF PALM IN A TANGY RED WINE VINAIGRETTE				
BLUE CRAB CAKES				8
CORNMEAL CRUSTED, SAUTÉED, WITH CHIPOTLE TARTAR SAUCE AND A NICE LITTLE SALAD				
SLIDER COMBO				8
CERTIFIED ANGUS BEEF® ON HOUSE-MADE BRIOCHE, WITH PURPLE ONION MARMALADE				

SPECIALTY SALADS

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

SANDWICHES

ON FRESHLY BAKED BASIX BREADS N' BUNS W/HOUSEMADE CHIPS, BABY GREENS SALAD, FRESH FRUIT OR COLE SLAW
 CHEDDAR, SWISS OR PROVOLONE CHEESE ADD 1.00 APPLEWOOD SMOKED BACON ADD 1.50

BLUE CRABCAKE SANDWICH	8
BLUE CRAB CORNMEAL CRUSTED & SAUTÉED, ON TOASTED HOUSE-MADE BRIOCHE W/CHIPOTLE MAYO	
HAMBURGER	9
<i>CERTIFIED ANGUS BEEF®</i> SERVED W/BUTTER LETTUCE, TOMATO & GRILLED ONION ON A HOUSEMADE BUN	
TURKEY BURGER	9
SERVED WITH LETTUCE, TOMATO AND GRILLED ONION ON A HOUSEMADE BUN	
SEARED AHI TUNA	10
HOUSEMADE BRIOCHE WITH OVEN ROASTED TOMATO AND TARRAGON AIOLI	
CHICKEN PESTO	9.5
GRILLED CHICKEN BREAST, PROVOLONE, ROASTED RED PEPPERS & BASIL PESTO MAYO	
THE TURKEY CLUB	10
OVEN-ROASTED TURKEY W/APPLEWOOD SMOKED BACON, BIBB LETTUCE, TOMATO, AVOCADO & MAYO	
GRILLED CHICKEN & AVOCADO CLUB	10
APPLEWOOD SMOKED BACON, TOMATO, MELTED SWISS & MAYO ON TOASTED SOURDOUGH	
WILD SALMON BURGER	10
FRESHLY GROUND WILD SALMON, CABBAGE SLAW, LEMON-CAPER AIOLI ON A TOASTED BRIOCHE BUN	
KOBE BEEF BURGER	14
SUMPTUOUS, MELT-IN-YOUR-MOUTH TENDERNESS, OUR KOBE-STYLE HAMBURGER IS BEST COOKED MEDIUM OR MEDIUM RARE, SERVED ON A FRESHLY BAKED BRIOCHE BUN WITH RED ONION MARMALADE	

ENTREES

ADD MIXED BABY GREENS OR CAESAR DINNER SALAD 2.50

TRADITIONAL ROAST TURKEY DINNER	14
HERB ROASTED TURKEY, CORNBREAD-PECAN STUFFING, MASHED POTATOES AND GRAVY, MAPLE GLAZED YAMS AND HOUSEMADE CRANBERRY CHUTNEY	
BEEF BOURGUIGNON	14
CLASSIC FRENCH STEW OF CUBED <i>CERTIFIED ANGUS BEEF®</i> , SLOW COOKED IN RED WINE WITH SAUTÉED MUSHROOMS, PEARL ONIONS AND CARROTS, SERVED OVER EGG NOODLES	
TURKEY MEATLOAF	11
WITH CREAMY SUNDRIED TOMATO BASIL SAUCE, MASHED RED POTATOES	
CHICKEN MARSALA	13
BONELESS CHICKEN BREAST SAUTÉED WITH MUSHROOMS IN A RICH MARSALA WINE SAUCE, SERVED WITH MASHED RED POTATOES	
CHICKEN PARMESAN	13
LIGHTLY BREADED CHICKEN BREAST WITH HOUSEMADE MARINARA SAUCE, BASIL, MOZZARELLA & PARMESAN CHEESES, SERVED ON ANGEL HAIR PASTA	
LEMON CHICKEN PICCATA	13
BONELESS CHICKEN BREAST SAUTÉED WITH GARLIC AND SHALLOTS, IN A LEMON CAPER WINE SAUCE, SERVED WITH ANGEL HAIR PASTA	
BASIX POT ROAST	15
TENDER BEEF, BRAISED W/CARROTS, MUSHROOMS & ONIONS, SERVED WITH OVEN ROASTED VEGGIES	
FREE RANGE BONELESS HALF CHICKEN	15
CITRUS-INFUSED ROASTED, BONELESS CHICKEN OVER SAVORY POLENTA AND ESCAROLE FENNEL SAUTÉE	
GRILLED SKIRT STEAK WITH CHIMICHURRI	15
MESQUITE GRILLED <i>CERTIFIED ANGUS BEEF®</i> SERVED WITH JASMINE RICE, FRIED PLANTAINS AND BLACK BEANS WITH CILANTRO MINT CHIMICHURRI	
BISTRO STEAK	15
TENDER, FLAVORFUL <i>CERTIFIED ANGUS BEEF®</i> HANGER STEAK WITH AN HERB-GARLIC PESTO, SERVED WITH BRUSSELS SPROUTS AND MASHED RED POTATOES	
ROASTED PORK LOIN	15
BING CHERRY PORT WINE COMPOTE WITH MASHED RED POTATOES	
SESAME CRUSTED WILD SALMON	16
PAN SEARED, SERVED WITH STEAMED RICE AND BABY BOK CHOY	

SIDES

ADD ANY SIDE TO YOUR ENTRÉE FOR ONLY 2.5

STEAMED BROCCOLI	WOOD GRILLED VEGETABLES	WOOD GRILLED POLENTA
BRUSSELS SPROUTS	BABY BOK CHOY WITH BLACK MUSHROOMS	MASHED POTATOES
JASMINE RICE	SAUTÉED SPINACH W/GARLIC OR SIMPLY STEAMED	CABBAGE SLAW

SKINNY WOOD GRILLED PIZZAS

UNIQUE HAND FORMED PIZZAS, GRILLED OVER MESQUITE, THE THIN CRUST IS ENHANCED
BY THE DISTINCT FLAVORS OF THE FRESHEST QUALITY INGREDIENTS. ENJOY!

MIXED BABY GREEN DINNER SALAD ADD 2.50

MESQUITE GRILLED CHICKEN ADD 2.75

PIZZA MARGARITA	10
HOUSEMADE ZESTY MARINARA SAUCE, ITALIAN CHEESES & FRESH BASIL	
GRILLED VEGETABLE	10
WOOD GRILLED EGGPLANT & ZUCCHINI, SUNDRIED TOMATOES, BLACK OLIVE TAPENADE, CARMELIZED ONION, ROASTED RED PEPPERS AND TOMATO SAUCE	
GORGONZOLA DOLCE	11
WITH SPINACH, CURRANTS AND FONTINA	
CHICKEN FENNEL SAUSAGE	11
WITH FONTINA, PANNA, RED ONION AND CRISPED SAGE	
BBQ CHICKEN	11
CHICKEN BREAST, SMOKED GOUDA, MOZZARELLA, BBQ SAUCE, RED ONION & CILANTRO	
TRI-COLORE PIZZA	11
THREE GREAT TASTES IN ONE PIZZA! ROSEMARY CHICKEN & GOAT CHEESE, CILANTRO CHICKEN SAUSAGE & BASIL PESTO, FRESH TOMATO, BASIL AND ITALIAN CHEESES	
PROSCUITTO WITH ARUGULA	11
ROMA TOMATOES AND SHAVED PARMESAN TOSSED IN RED WINE VINAIGRETTE	
CHICKEN PESTO PIZZA	11
OVEN DRIED TOMATO, PINE NUTS, MOZZARELLA AND PARMESAN	

PASTAS

ADD MIXED BABY GREENS OR CAESAR DINNER SALAD 2.50

FETTUCCINI & TURKEY MEAT BALLS	TASTY CLASSIC IN A TOMATO BASIL SAUCE	11
FARFALLE WITH CHICKEN	SMOKY CILANTRO CREAM SAUCE, SWEET CORN, SEASONAL VEGETABLES	11
CHICKEN TEQUILA PASTA	RED & GREEN PEPPERS, RED ONION, CILANTRO W/ JALAPEÑO CREAM SAUCE	11.5
SPAGHETTI AND MEATBALLS	SPAGHETTI THE OLD-FASHIONED WAY WITH MEATBALLS! OUR INTERPRETATION OF A CLASSIC, 100 % <i>CERTIFIED ANGUS BEEF</i> ® WITH PINE NUTS AND FRESH HERBS	11.5
CHICKEN & SUNDRIED TOMATO-PESTO FETTUCCINI	w/ SAUTÉED MUSHROOMS	12
BLACKENED CHICKEN PASTA	CAJUN-SEASONED CHICKEN BREAST WITH CHINA PEAS, MUSHROOMS AND ROMA TOMATOES IN A GARLIC CREAM SAUCE	12.5
WILD SALMON & BOWTIE PASTA	TENDER PIECES OF FRESH WILD SALMON SAUTÉED IN A CREAMY TOMATO SAUCE	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
LITTLE 1.35	BIG 1.65	CAPPUCCINO	2.95	3.50
	SUPER 2.25	CAFÉ LATTE	2.95	3.50
FRESH BREWED ICED COFFEE		CAFÉ MOCHA	3.50	3.95
BIG 1.65		CAFÉ AMERICANO	2.00	2.25
HOT COCOA	2.75			2.50

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