

BASIN 141

BRUNCH MENU

SATURDAYS 11AM-2PM, SUNDAYS 10AM-2PM

BRUNCH

CINNAMON CREAM PANCAKES \$14

DULCE DE LECHE, FRESH CINNAMON WHIPPED CREAM, SCRAMBLED EGGS, APPLEWOOD SMOKED BACON

BRIOCHE FRENCH TOAST \$14

MIXED BERRIES, SWEETENED MASCARPONE CHEESE, POWDERED SUGAR, SCRAMBLED EGGS, APPLEWOOD SMOKED BACON

FRIED CHICKEN & WAFFLES \$15

BUTTERMILK FRIED CHICKEN BREAST, BELGIAN WAFFLE, ROSEMARY-INFUSED MAPLE SYRUP, WHIPPED BUTTER

MORNING FLATBREAD \$14

BAKED FLATBREAD, SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, HERB ROASTED TOMATOES, MONTEREY JACK, RED ONION, ARUGULA

POT ROAST HASH \$17

SLOW ROASTED POT ROAST & HOUSE POTATOES, POACHED EGGS, POBLANO CREAM SAUCE, QUESO FRESCO & CILANTRO, GRILLED BAGUETTE

ANGELENO EGGS BENNY \$19

GRILLED FLAT IRON STEAK, POACHED EGGS, JALAPEÑO CORN BREAD, CILANTRO-JALAPEÑO AIOLI, PICO DE GALLO, HOUSE POTATOES

MACHACA TACOS (2) \$15

SHREDDED BEEF, SCRAMBLED EGGS, PICO DE GALLO, COTIJA, CILANTRO, FLOUR TORTILLAS (SUBSTITUTE VEGETARIAN SOFRITO- NO CHARGE)

CHILAQUILES \$13

SCRAMBLED EGGS, HOUSE CHIPS, REFRIED BLACK BEANS, TOMATILLO SALSA, CREMA, PICKLED ONIONS & CILANTRO, HOUSE POTATOES (ADD SHREDDED CHICKEN. CARNITAS. OR SHORT RIB \$4.50)

VEGETABLE PESTO FRITTATA \$15

BAKED EGGS, SAUTEED PORTABELLAS, HERB ROASTED TOMATO, WILTED KALE, PESTO SAUCE & MONTEREY JACK (CONTAINS NUTS) **V** **GF**

DRINK

BOTTOMLESS MIMOSA \$24

SPARKLING WINE AND ORANGE JUICE (AVAILABLE ONLY WITH PURCHASE OF ENTREE)

BLOODY MARY \$8

HOUSE INFUSED VODKA, BASIN BLOODY MARY MIX, CHILI SALT (ADD 7OZ SIDECAR OF MODELO ESPECIAL \$3)

MICHELADA \$6

CORONA, CHILI SALT, FRESH LIME, BASIN BLOODY MARY MIX

SANGRIA \$7

APEROL SPRITZ \$12

APEROL APERTIF, SPARKLING WINE, SODA

BASIL PALOMA \$14

HERRADURA SILVER, MUDDLED BASIL & GRAPEFRUIT, FRESH GRAPEFRUIT JUICE, SODA

PIMMS COCKTAIL \$12

PIMMS NO. 1, GINGER LIQUEUR, FRESH LEMON, HONEY SYRUP & GINGER BEER

FRENCH PRESS COFFEE \$5

MONTROSE

2265 HONOLULU AVE, MONTROSE, CA 91020 PHONE: 818.236.4810

BASIN141.COM

[@BASIN141](https://www.facebook.com/BASIN141)

[@BASIN141MONTROSE](https://www.instagram.com/BASIN141)

V VEGETARIAN **VG** VEGAN **GF** GLUTEN FRIENDLY

*20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BRUNCH

DAYBREAK SANDWICH \$15

TURKEY SAUSAGE PATTY, FOLDED EGG, CHEDDAR CHEESE, CHIPOTLE AIOLI, BRIOCHE BUN, MIXED GREEN SALAD

BREAKFAST BURRITO \$15

SCRAMBLED EGGS, CHORIZO, CHEDDAR, MONTEREY JACK, REFRIED BLACK BEANS, HOUSE POTATOES, PICO DE GALLO, MIXED GREEN SALAD (SUBSTITUTE VEGETARIAN SOFRITO- NO CHARGE)

PICKENS CHICKEN SANDWICH \$16

GRILLED CHICKEN BREAST, ROASTED ANAHEIM PEPPER, MONTEREY JACK, CARAMELIZED ONIONS, ARUGULA, HOUSE AIOLI, GRILLED SOURDOUGH, MIXED GREEN SALAD

3 EGG BREAKFAST \$13

3 EGGS ANY WAY, APPLEWOOD SMOKED BACON, HOUSE POTATOES, TOASTED SOURDOUGH

AVOCADO TOAST \$10

GRILLED WHOLE WHEAT, OVEN ROASTED TOMATOES, RADISH **V** **VG** & RED ONION, CILANTRO (ADD POACHED EGG \$2.50)

BREAKFAST BASIN BURGER \$18

BLACK ANGUS BEEF, FRIED EGG, APPLEWOOD SMOKED BACON, HAVARTI CHEESE, ROASTED TOMATOES, ARUGULA, CARAMELIZED ONIONS, MIXED GREEN SALAD

CHOPPED KALE CAESAR \$15

SPICED BRIOCHE CROUTONS, SHAVED PARMESAN, POACHED EGG, HOUSE MADE CAESAR (ADD BACON \$3, ADD CHICKEN \$5, ADD SHRIMP \$7)

FISH TACOS (2) \$14.5

BEER BATTERED ALASKAN POLLACK, SLAW, CHIPOTLE AIOLI, HAND MADE TORTILLAS, CHIPS, GRILLED YELLOW PEPPER

CRISP PORK BELLY TACOS (2) \$14.5

CORN SALSA, PICKLED VEGETABLES, CHIPOTLE AIOLI, **GF** HANDMADE TORTILLAS, CHIPS, GRILLED YELLOW PEPPER