

BEGINNINGS

BASIN NACHOS \$17

CRISP PORK BELLY, CHEDDAR CHEESE SAUCE, PICKLED VEGETABLES, PICO DE GALLO, SCALLIONS, GUACAMOLE & CREMA

PUB PRETZEL \$13

GARLIC BUTTER & SEA SALT, BEER CHEESE SAUCE **V**

"K-TOWN" WINGS \$14

SAVORY PEPPER SAUCE, CHOPPED CABBAGE, SCALLIONS, THOUSAND ISLAND DRIZZLE & RANCH

TRUFFLE MAC N' CHEESE \$12SM/18LG

CHEDDAR & MONTEREY JACK, WHITE TRUFFLE OIL, TOASTED PANKO (ADD BACON \$3, ADD CHICKEN \$5) **V**

CHICKEN PESTO FLATBREAD \$14

BAKED FLATBREAD, HERB INFUSED OIL, MONTEREY JACK, PESTO SAUCE, ARUGULA

GRILLED SAUSAGE PLATTER \$28

3 GOURMET SAUSAGES, GARLIC BUTTER PRETZEL, BEER CHEESE SAUCE, ALE-BRAISED SAUERKRAUT, WHOLE GRAIN MUSTARD

CAST IRON CHICKEN TORTILLA SOUP \$12

BRAISED CHICKEN, ROASTED CORN, TORTILLA STRIPS, QUESO FRESCO, CILANTRO (ADD AVOCADO \$3) **GF**

GREENS

THE WEDGE \$15

CRISP ICEBERG, APPLEWOOD SMOKED BACON, BABY HEIRLOOMS, BRIOCHE CROUTONS, SHAVED RED ONION, DANISH BLEU CHEESE DRESSING (ADD CHICKEN \$5, ADD STEAK \$8)

CHOPPED KALE CAESAR \$15

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

ARUGULA & QUINOA \$15

CANDIED WALNUTS, GOAT CHEESE, NAVAL ORANGE & DRIED CRANBERRIES, CHAMPAGNE VINAIGRETTE (ADD CHICKEN \$5, ADD SHRIMP \$7) **V GF**

SEARED AHI SALAD \$20

BLACKENED AHI, BABY GREENS, AVOCADO, CRISPY ONIONS, TOMATOES, SESAME GINGER VINAIGRETTE **GF**

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SIGNATURE TACOS

TWO TACOS \$14.5

SERVED ON HANDMADE TORTILLAS WITH HOUSE CHIPS & GRILLED YELLOW PEPPER (ADD BLACK BEANS \$2.5 ADD ADDITIONAL TACO \$4.75)

FISH-

BEER BATTERED ALASKAN POLLOCK, SLAW, CHIPOTLE AIOLI

CARNITAS-

GRILLED PINEAPPLE SALSA, CILANTRO JALAPEÑO AIOLI

BRAISED SHORT RIB-

PICKLED ONIONS, QUESO FRESCO, CILANTRO **GF**

CRISP PORK BELLY-

CORN SALSA, PICKLED VEGETABLES, CHIPOTLE AIOLI **GF**

SHREDDED CHICKEN-

SLAW, PICKLED VEGETABLES, CILANTRO-JALAPEÑO AIOLI, 141 HOT SAUCE **GF**

CHICKEN MOLE-

COTIJA CHEESE, PICKLED RED ONION, CILANTRO **GF**

CHIMI SHRIMP-

CHIMICHURRI, SLAW, PICO DE GALLO, CREMA

POTATO-

GUACAMOLE, QUESO FRESCO, CREMA, SCALLIONS **V GF**

TRUFFLE MUSHROOM-

WILTED KALE, GARLIC, RED ONION, QUESO FRESCO **V GF**

SOFRITO TACO-

MARINATED TOFU, BLACK BEANS, GRILLED CORN, PICKLED VEGETABLES **V VG GF**

SMALL BITES

SHAVED STREET CORN \$9

CHILI LIME MAYO, GARLIC & CILANTRO, COTIJA CHEESE **V GF**

SAUTEED KALE \$9

MINCED GARLIC, RED ONION, SLICED ALMONDS **V VG GF**

GARLIC PARMESAN FRIES \$7

KETCHUP & GARLIC AIOLI (ADD TRUFFLE OIL \$3) **V GF**

SWEET POTATO FRIES \$7

KETCHUP & GARLIC AIOLI **V GF**

BEER BATTERED ONION RINGS \$7 **V**

HOUSE SALAD \$7

BABY GREENS, CHERRY TOMATOES, RED ONION, QUESO FRESCO, HOUSE VINAIGRETTE **V GF**

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.

MAINS

BLACK ANGUS BASIN BURGER \$16

MANCHEGO CHEESE, CARAMELIZED ONIONS, ARUGULA, SPECIAL SAUCE, BRIOCHE BUN, MIXED GREEN SALAD (ADD FRIED EGG \$2.50, ADD BACON & GUACAMOLE \$5)

THE 141 DOG \$14

BACON WRAPPED, GRILLED PEPPERS, ONIONS, JALAPEÑOS, SPECIAL SAUCE, MIXED GREEN SALAD

POT ROAST FRENCH DIP \$16

CARAMELIZED ONIONS, HAVARTI CHEESE, HORSERADISH AIOLI, FRENCH ROLL, AU JUS, MIXED GREEN SALAD

PORK BELLY BANH MI \$16

BRAISED PORK BELLY, SWEET CHILI GLAZE, PICKLED CARROTS, CUCUMBER, CILANTRO, CITRUS AIOLI, FRENCH ROLL, MIXED GREEN SALAD

PICKENS' CHICKEN SANDWICH \$16

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

FRIED CHICKEN SANDWICH \$16

CAJUN FRIED CHICKEN BREAST, SAMBAL AIOLI, SLAW, PICKLES, BRIOCHE BUN, MIXED GREEN SALAD

GARLIC BREAD GRILLED CHEESE & ROASTED TOMATO SOUP \$15

GRILLED BRIOCHE, CHEDDAR & HAVARTI, CHOPPED BASIL, ROASTED TOMATO BISQUE **V** (ADD AVOCADO \$3, ADD SHORT RIB \$4.75)

FISH & CHIPS \$16

BEER BATTERED ALASKAN POLLOCK, HOUSE-MADE TARTAR SAUCE, MALT VINEGAR, FRIES

STEAK FRITES \$26

8OZ FLAT IRON STEAK, **GF** GARLIC PARMESAN FRIES, CHIMICHURRI SAUCE

GRILLED SALMON \$25

HONEY SOY GLAZE, QUINOA PILAF, SAUTEED BROCCOLI WITH ONIONS & GARLIC, SESAME SEEDS

SHRIMP PASTA BLANCO \$21

SAUTEED GARLIC SHRIMP, SPAGHETTI, WHITE WINE CREAM SAUCE, TOMATOES & BASIL, SHREDDED PARMESAN, GRILLED BAGUETTE

QUINOA & SOFRITO BOWL \$15

SAUTEED KALE & QUINOA, RED ONIONS, GARLIC & BABY HEIRLOOMS TOPPED WITH SOFRITO & CILANTRO **V VG GF** (ADD AVOCADO \$3)

ENDINGS

DOWNTOWN CHURRO WAFFLE HALF \$8 / FULL \$14

CINNAMON & SUGAR COATED WAFFLE, VANILLA ICE CREAM, DULCE DE LECHE, SALTED WALNUTS

CRUMB CAKE FLAMBE \$9

CARAMELIZED APPLES IN GRAN MARNIER, VANILLA ICE CREAM

CHOCOLATE BREAD PUDDING \$9

CHOCOLATE INFUSED BRIOCHE, VANILLA ICE CREAM, HOUSE-MADE CHOCOLATE SAUCE

MAIN MENU

BASIN 141 MONTROSE

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