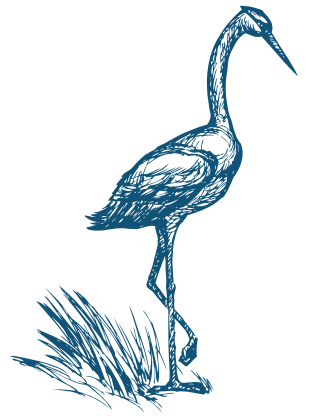


BREAKFAST

SERVED
8 A.M. TO 11 A.M. MONDAY THROUGH FRIDAY
8 A.M. TO NOON SATURDAY & SUNDAY



Basin Bowls AVAILABLE ALL DAY

ACAI

Blended with banana, blueberry, topped with strawberry, banana, shaved coconut, chia seeds, granola, honey. 15

TROPICAL CRUNCH

Blended with banana, pineapple juice, topped with banana, mango, goji berry, chopped chocolate, shredded coconut, granola. 14

YOGURT

Greek yogurt, granola, fresh berries, honey, sliced banana, goji berries. 10

CHIA SEED PUDDING ^{GF}

Coconut milk, chia seeds, toasted almonds, fresh berries, shaved coconut, honey. 12

Toast

AVOCADO

Toasted sourdough, smashed avocado, blistered cherry tomatoes, lime, olive oil, red pepper flakes, micro greens, honey. 12

SMOKED SALMON

Toasted sourdough, lemon pepper herbed cream cheese, cucumbers, capers, dill, pickled red onion, arugula. 14

BANANA NUT

Toasted sourdough, peanut butter, sliced bananas, chopped chocolate, granola, sliced almonds, honey. 10

BERRY RICOTTA

Toasted sourdough, whipped ricotta with lemon zest and mint, strawberry-blueberry compote, honey drizzle, granola. 10

Add an egg \$3

Breakfast Favorites

EVIA CLASSIC

2 Eggs any style, bacon or sausage links, warm honey-buttered biscuit, crispy potato rounds. 12

BERRY BAKED FRENCH TOAST

Vanilla custard, strawberry-blueberry compote, whipped cream, maple syrup. 14

BREAKFAST SANDWICH

Toasted ciabatta, rosemary ham, arugula, over easy egg, herbed aioli, crispy potato rounds. 14

CHICKEN & WAFFLES

Pearl sugar waffles, crispy chicken, maple syrup. 16

SUNRISE BREAKFAST ENCHILADAS

Slow roasted pork carnitas, cheese, salsa verde, over easy egg. 16

EVIA OMELETTE ^{GF}

Blistered cherry tomatoes, arugula, red peppers, brie cheese, fresh greens tossed in a champagne vinaigrette, toasted sourdough. 12

HONEY BUTTER CHICKEN BISCUITS

2 Warm biscuits, crispy chicken, American cheese, honey butter, crispy potato rounds. 15

BREAKFAST TACOS

Warm flour tortillas, scrambled eggs, cheddar, bacon, pico de gallo, salsa verde, crispy potato rounds. 14

TRES LECHES PANCAKES

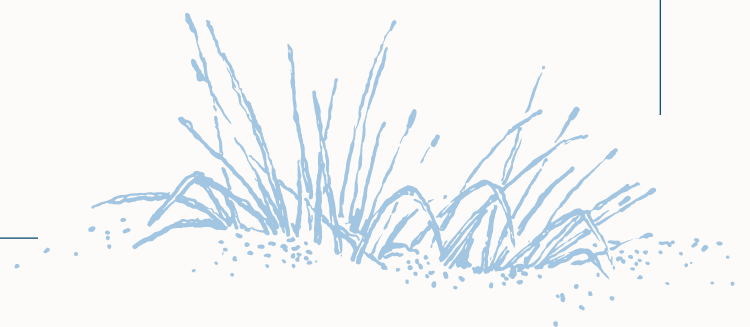
3 Fluffy pancakes, tres leches milk, caramel sauce, cinnamon sugar. 12

PANCAKES

3 Traditional buttermilk pancakes, maple syrup, hot honey butter. 10
Add your choice of strawberries, blueberries, bananas or chocolate chunks 2

A LA CARTE

Short Stack of Pancakes 5 • 2 Eggs Any Style 6 • Bacon 4 • Sausage Links 4
Warm Biscuits 5 • Fresh Fruit 4 • Crispy Potato Rounds 4 • Pearl Sugar Waffles 6



CAUTION: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risk, consult your physician.

Please Note: Basin Bistro is not a gluten-free restaurant, and all food is prepared in an environment with gluten ingredients. ^{GF} Gluten-Free

LUNCH

SERVED
11 A.M. TO 4 P.M. MONDAY THROUGH FRIDAY
NOON TO 4 P.M. SATURDAY & SUNDAY



Snacks

CRAB EMPANADAS

Crab meat, red peppers, caramelized onions, mango ginger chutney dipping sauce. 12

EDAMAME HUMMUS

Edamame, tahini, olive oil, garlic, lemon, flat bread, veggies. 11

KOREAN CAULIFLOWER

Crispy cauliflower, sticky Korean BBQ sauce, scallions, red peppers, sesame seeds. 12

Salads

EVIA CAESAR

Crisp romaine, parmesan, grilled flatbread, Caesar dressing. 12

GRAINS & THINGS

Shredded kale and romaine, arugula, red peppers, farro, chopped almonds, quinoa, fresh herbs, roasted red onions, butternut squash, broccolini, champagne vinaigrette. 13

CEVICHE ^{GF}

Shrimp, avocado, red peppers, cucumber, red onion, Aji Amarillo, lime, tortilla chips. 12

TRUFFLE FRIES

Crispy fries, parmesan, truffle aioli. 16

FLATBREAD

Basil pesto, mozzarella, parmesan, arugula, tomatoes, balsamic glaze. 12

TROPICAL CHOPPED SALAD ^{GF}

Shredded kale and romaine, pineapple, almonds, cherry tomatoes, edamame, chia seeds, goji berries, shaved coconut, mango vinaigrette. 13

SIMPLE SALMON SALAD ^{GF}

Seared salmon, arugula, cherry tomatoes, cucumbers, champagne vinaigrette. 18

ADD PROTEIN

Grilled Chicken 5 • Crispy Chicken 5 • Salmon 6 • Poke Tuna 6

Basin Bowls

TUNA ^{GF}

Raw poke, steamed rice, edamame, cucumbers, arugula, carrots, scallions, pickled ginger, sesame seeds, soy ginger sauce. 16

CRISPY CHICKEN

Fried chicken, steamed rice, blistered cherry tomatoes, shredded red cabbage, chilled street corn, shredded cheddar, roasted jalapeño ranch sauce. 14

MANGO SALMON

Mango-glazed salmon, steamed rice, arugula, red peppers, pickled red onions, farro, curried cauliflower, scallions, champagne vinaigrette. 19

Handhelds

Served with your choice of side.

CHICKEN CAPRESE

Toasted ciabatta, crispy chicken, basil pesto, mozzarella, tomatoes, olive oil, balsamic. 16

VEGETABLE CRUNCH WRAP ^{GF}

Edamame hummus, carrots, crunchy Asian slaw, pickled red onions, cucumbers, soy ginger sauce. 13

FISH TACOS

Warm flour tortillas, grilled flounder, crispy slaw, chilled street corn, pico de gallo, cilantro. Served with chips and salsa verde. 12

EVIA BURGER

Toasted brioche bun, aged Irish white cheddar, butter lettuce, tomato, pickles, herbed aioli. 16

KOREAN CHICKEN

Toasted brioche bun, crispy Korean BBQ chicken, crunchy pickled slaw, sesame seeds, butter lettuce, cucumbers, sriracha aioli. 16

CRAB MELT

Toasted ciabatta, creamy crab salad, cucumbers, pickled red onion, butter lettuce, brie. 18

PICNIC CLUB

Toasted ciabatta, rosemary ham, bacon, Dijon, brie, butter lettuce, tomatoes, herbed aioli. 16

SIDES

Fries 4 • Sweet Potato Fries 5 • Fresh Fruit 4 • Chilled Street Corn 5 • Crunchy Asian Slaw 4 • Garden Salad with Champagne Vinaigrette 4

Kids Menu

Served with fries, sweet potato fries or fresh fruit, and a fountain drink.

CHEESEBURGER 10 • CHICKEN STRIPS 8 • GRILLED CHEESE 8

