

Lunch

Appetizers

Spinach & Ricotta Gnocchi 8.50
"au gratin" with gorgonzola

Butternut Squash Ravioli 7.95
creamy Frangelico sauce and pumpkin seeds oil

Grilled Monterey Calamari 9.50
over spicy sauteed swiss chard with garlic

Sweet & Spicy Jumbo Shrimp 9.50
glazed in a coconut milk, orange and Thai chili sauce

Lamb Meatball Casserole 8.95
with braised red onion and tomato sauce
topped with feta cheese

Salads

Seared Ahi Tuna Salad 10.95
baby arugula, avocado, red onion, cherry tomato, crispy carrots,
daikon sprouts, sesame-ginger dressing, sesame crusted tuna

Asian Pears & Grapes Salad 8.50

Organic mixed green, cucumber,
pinenuts, pears, grapes, raspberry-walnut vinaigrette

Spiced Pumpkin & Duck Confit Salad 12.75
baby arugula, roasted pumpkin, lentils, feta cheese
duck leg confit, red wine vinaigrette

Blakened Steak Salad 10.50
Baby spinach and arugula, cherry tomatoes, red onions
gorgonzola cheese, green olives, crispy potato, piquillo
pepper dressing topped with a grilled hanger steak

Main Course

Short Rib Ravioli 10.95
in a garlic tomato sauce with swiss chard
and ricotta salata

Spaghetti & Lentils 9.75
spaghetti with lentils, oven roasted tomato,
baby spinach, tomato sauce

Butternut Squash Ravioli 10.25
Brown butter and sage, parmesan cheese

Thai BBQ Short Ribs 13.50
braised short ribs in a sweet and spicy
BBQ sauce over scallion mashed potato

Oven Roasted Chicken 10.50
stuffed with Monterey Jack cheese and oven roasted tomato
white wine and sage sauce

Basil

Seasonal Dining



FRESH LOCAL SEAFOOD
ORGANIC PRODUCE
BEST SELECTION OF CALIFORNIA WINES

Sandwiches

(choice of soup, salad or fries)

Beef Sliders 8.95
mini cheese burgers with caramelized onion,
smoked gouda, bacon and baby arugula

Tuna Steak Sandwich 9.50
seared Ahi tuna, avocado, lettuce,
jalapeno-cilantro aioli

Dessert

5.00

Passionfruit-Basil Creme Brulé
Panettone Bread Pudding with Red Wine Poached Pear
Fudgy Chocolate Cake
Pumpkin Cheesecake with Pistacho Sauce
Lemongrass Panna Cotta with Mango Sorbet

Cocktails

Passionfruit Basil-tini 9.00
Flor de Caña rum, passion fruit, fresh basil
-Our Signature Cocktail-

Southern Chai 8.50
A warm blend of Maker's Mark Bourbon
and organic Chai tea

Pomegranatini 8.00
Perfect pairing of Tequila and fresh pomegranate juice

It's Acai Thyme 8.50
Veev Acai spirit, fresh berries and thyme

Blood Orange Margarita 9.00
Tequila, Citronage, fresh lemon
and blood orange juice

Dinner

Starters

Spinach & Ricotta Gnocchi 9.50
"au gratin" with gorgonzola sauce

Butternut Squash Ravioli 8.95
creamy Frangelico sauce and pumpkin seeds oil

Grilled Monterey Bay Calamari 10.50
over spicy sauteed swiss chard with garlic

Lamb Meatball Casserole 9.95
braised red onion, tomato sauce, topped with feta cheese

Sweet & Spicy Jumbo Shrimp 10.50
glazed in a coconut milk, orange and Thai chili sauce

Salads

Seared Ahi Tuna Salad 12.95
baby arugula, avocado, red onions, cherry tomatoes, crispy carrots,
daikon sprouts, sesame-ginger dressing, sesame crusted tuna

Asian Pears & Grapes Salad 9.50
Organic mixed green, cucumber,

pinenuts, pears, grapes, raspberry-walnut vinaigrette

Spiced Pumpkin & Duck Confit Salad 9.75
baby arugula, roasted pumpkin, lentils, feta cheese
duck confit, red wine vinaigrette

Main Course

Short Rib Ravioli 14.50
in a garlic tomato sauce with swiss chard and ricotta salata

Spaghetti Vegetariani 13.75
spaghetti with lentils, oven roasted tomatoes, spinach in a tomato sauce

Pan Roasted Halibut 19.75
over butternut squash risotto, wild mushroom, brown butter vinaigrette

Honey-Thyme glazed Rack of Lamb 24.50
over spaghetti squash and wild mushroom

Duck Prosciutto Wrapped Chicken 17.50
stuffed with Monterey jack cheese and oven roasted tomato
in a white wine and sage sauce

Thai BBQ Short Ribs 18.95
braised short ribs in a sweet and spicy BBQ sauce
over scallion mashed potatoes

OPEN LUNCH & DINNER
MONDAY THRU SATURDAY
11:30 AM UNTIL LATE NIGHT