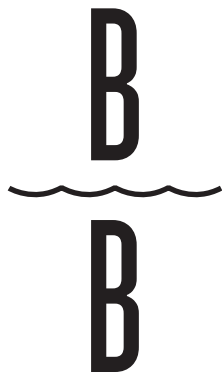


The Basin Barroom Menu



STARTERS & SIDES

	calories
\$8 Chicken Wings <i>A Dozen Wings: Plain, BBQ, Buffalo</i>	960 -1380
VG \$5 Chips with Guacamole <i>Corn Tortilla Chips, Guacamole</i>	1030
\$11 Fried Calamari <i>Crispy Calamari, Chesapeake Bay Seasoning, Marinara Sauce</i>	500
\$9 Brisket Nachos <i>Corn Tortilla Chips, Smokehouse Brisket, Pico de Gallo, Guacamole, Sour Cream, Jalapeños</i>	1430
\$9 Loaded Bacon Cheddar Puffs <i>Potato Puffs, Cheddar Cheese, Bacon Bits, Sour Cream, Green Onions</i>	640
VG \$3 Basket of Fries <i>Regular or Sweet Potato</i>	290/300

KIDS

\$6 Cheeseburger <i>Cheddar Cheese, Jr. Burger Patty, Brioche Bun, Fries</i>	430
VG \$6 Grilled Cheese <i>Cheddar Cheese, Sourdough, Fries</i>	580
\$5 Hot Dog <i>All Beef Hot Dog, Fries</i>	530

THE BASIN BARROOM 520 12th St S Ste 100, Arlington
OPEN DAILY 11AM-10PM

TO GO ORDERS AVAILABLE. ASK A TEAM MEMBER.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

VG vegan **●** vegetarian
Updated March 2019

SANDWICHES

\$10 Steak & Cheese <i>Provolone Cheese, Sautéed Mushrooms, Onions, Mayo</i>	990
\$6 Chicago Dog <i>Yellow Mustard, Onions, Sweet Relish, Dill Pickle</i>	370
\$10 Sweet & Crispy Chicken Sandwich Plate <i>Fried Chicken, Kale, Onion, Tomato, Muenster Cheese, Sweet & Spicy Sauce with French Fries</i>	1240
\$9 Chicken Tenders Plate <i>Chicken Tenders, French Fries</i>	950

\$8 BUILD YOUR OWN

1: PICK A PROTEIN	
Fried Chicken Breast <i>Breaded and Fried Chicken Breast, Brioche Bun</i>	430
Beef Burger <i>Ground Beef Patty Cooked to Medium, Brioche Bun</i>	630
VG Beyond Meat™ Burger <i>Veggie Patty, Hamburger Bun. This looks and tastes like beef but is completely vegan!</i>	430
2: PICK A STYLE	
VG Classic <i>Lettuce, Tomato, Just Mayo</i>	130
VI Latin <i>Oregano, Oaxaca Cheese, Avocado, Chipotle Aioli</i>	360
VI Buffalo <i>Buffalo Sauce, Shaved Carrots and Celery, Blue Cheese Dressing</i>	360
VI Southern <i>Pimento Cheese, Pickles, Honey-Slaw</i>	310
VG Vietnamese <i>Spicy Just Mayo, Pickled Carrot and Daikon, Cilantro, Jalapeño, Cucumber</i>	240
3: ADD MORE	
\$1 Cheese or Bacon	110/440
VG \$2 Fries	240

Winter Drink Menu



Wine BY THE Glass

SPARKLING	calories
\$8 Madame Liberte Brut Sparkling <i>Dry, Citrus, Orange Peel</i>	130
WHITE	
\$8 Dancing Crow Vineyards Sauvignon Blanc <i>Crisp, Grapefruit, Floral</i>	130
\$9 J Wine Pinot Gris <i>Tropical, Green Apple</i>	130
\$10 Empire Estate Finger Lakes Dry Riesling <i>Lemon, Minerality</i>	130
\$7 Bread & Butter Chardonnay <i>Buttery, Oaky, Vanilla</i>	130
ROSÉ	
\$8 Angels & Cowboys Rosé <i>Light Bodied, Strawberry, Melon</i>	130
RED	
\$11 Federalist Bourbon Barrel Aged Zinfandel <i>Berries, Plum, Smoke</i>	130
\$8 A.A. Badenhorst Red Blend <i>Spicy, Complex, Balanced</i>	130
\$9 Elouan Pinot Noir <i>Earthy, Elegant, Bright Cherry</i>	130
\$7 Criterion Malbec <i>Smooth, Bold, Dark Fruit</i>	130
\$12 Vietti Nebbiolo <i>Blackberry, Leather</i>	130
\$10 Criterion Chalk Hill Cabernet Sauvignon <i>Black Currant, Cassis</i>	130

Cocktails

HANDCRAFTED & SEASONAL	calories
\$8 Bourbon Sour <i>Bourbon, Lemon Juice, Thyme Syrup, Rosemary</i>	190
\$8 French 75 <i>Gin, Simple Syrup, Lemon Juice, Sparkling Wine</i>	190
\$8 Old Fashioned <i>Bourbon, Simple Syrup, Orange Bitters, Aromatic Bitters</i>	210
\$8 Rising Tide <i>White Rum, Chartreuse, Cranberry Juice, Lemon Juice, Sage</i>	150
\$8 Dark & Stormy <i>Dark Rum, Ginger Beer, Bitters</i>	180
\$8 White Aviation <i>Gin, Luxardo, St. Germain, Lemon Juice</i>	160

Happy Hour

Monday-Thursday 4-6pm
\$1 off all wines by the glass or cocktails

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