

BASECAMP

KITCHEN ← → KITCHEN

BASECAMP

breakfast

7am-10:30am

DAILY MENU

breakfast sandwich 5* LC V

cage-free eggs, cheddar cheese, mayo

choice of english muffin | croissant | everything bagel |
made-without gluten bread

the original backlot breakfast burrito 7*

served all day!

cage-free eggs, tater tots, cheddar cheese,
flour tortilla

choice of applewood-smoked bacon | turkey sausage |
beyond meat +1

SIDES

tater tots 3 VG IG

LOCALLY-CRAFTED PASTRIES V LC

krispy kreme doughnuts 2.50

butter croissants 3

blueberry scone 3

chocolate chunk cookie 2

oatmeal raisin cookie 2

BREAKFAST GRAB AND GO

freshly squeezed orange juice 3 VG IG

seasonal fruit cup 2.50 VG IG

yogurt parfait 5.25 V

BEVERAGES

starbucks drip coffee + decaf 2.15

hot tea 2.45

bottled starbucks frappuccino 3.45

blue bottle cold brew 4

breakfast tacos 5.50* V

cage-free eggs, cheddar cheese, ranchero
sauce, choice of tortilla

choice of applewood-smoked bacon | turkey sausage |
fajita vegetables
(2 per order)

breakfast quesadilla 6* V

cage-free eggs, cheddar and jack cheeses,
flour tortilla

*make any breakfast entrée a "meal" and add a side of
tater tots +2

*make any breakfast entrée a "combo" and add a 12oz
hot coffee +1.85

*add applewood-smoked bacon or turkey sausage +2

*add avocado +1

KNOW WHAT YOU'RE EATING

SEAFOOD WATCH S

All of our seafood is purchased in accordance with
the Monterey Bay Aquarium's Seafood Watch
guidelines for sustainability.

VEGAN VG

Contains absolutely no ingredients from animal or
dairy products.

VEGETARIAN V

Contains no meat, fish, poultry, shellfish or products
derived from these sources but may contain dairy or
eggs.

FARM TO FORK FF

Contains seasonal, minimally processed ingredients
from a local farm, ranch or fishing boat.

MADE WITHOUT GLUTEN-CONTAINING IG

INGREDIENTS

Does not contain ingredients that are sources of
gluten, but is prepared in an open kitchen where
gluten is present.

LOCALLY CRAFTED LC

Contains products crafted by a small, locally owned
food business using socially and/or environmentally
responsible practices.

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lunch

10:30am-3pm

DAILY MENU

grass-fed beef burger 6 LC

grass-fed beef, basecamp sauce, butter lettuce, beefsteak tomato, red onion, pickles, toasted bun
add cheese +0.50 | fried egg +1 | bacon+2 | avocado+1

beyond burger 7 VG LC

seasoned beyond meat, basecamp sauce, butter lettuce, beefsteak tomato, red onion, pickles, toasted bun
add cheese +0.50 | fried egg +1 | bacon+2 | avocado+1

smoked tri-tip sandwich 8 LC

black peppercorn aioli, manchego cheese, arugula, crispy onions, grinder bun, molasses barbecue sauce

spicy barbecue pulled chicken sandwich 8 LC

black peppercorn aioli, manchego cheese, arugula, crispy onions, grinder bun, spicy chipotle barbecue sauce

make it meal and add french fries or barbecue chips +2
or add onion rings +2.50

tacos 5.50* IG

refried black beans, lime aioli, radish, cilantro, pickled onions, cotija cheese, lime, choice of tortilla
choice of tri-tip | pulled chicken | fajita vegetables
(2 per order)

beyond tacos 6* VG IG

refried black beans, beyond meat, lime aioli, radish, cilantro, pickled onions, lime, choice of tortilla
(2 per order)

bean and cheese burrito 5.50* V

refried black beans, jack and cheddar cheeses, cotija cheese, pickled onions, flour tortilla

make it a meal and add tortilla chips +2

barbecue bowl 8* IG

white rice, black beans, arugula, crispy onions, roasted corn salsa
choice of smoked tri-tip with molasses barbecue sauce or pulled chicken with spicy barbecue sauce

caesar 6* V

chopped romaine, seasoned croutons, parmesan, lemon, house-made vegan caesar dressing
add smoked tri-tip or pulled chicken +2

*add avocado +1

BEVERAGES

assorted canned sodas 1.50

coke, diet coke, sprite, dr. pepper, barq's root beer

make any lunch entrée a "combo" and add a canned soda or water +1.25

SIDES

french fries 3 VG

onion rings 3.50 V

house-made barbecue VG IG

potato chips 3

tortilla chips + salsa roja 3 VG IG

SIDE SAUCES 0.50

molasses barbecue VG IG

spicy chipotle barbecue VG IG

house-made vegan ranch VG IG

LUNCH GRAB AND GO

herb-grilled chicken wrap 6.50

avocado lime aioli, arugula, tomato, tortilla wrap

protein box 6 V

hard-boiled egg, almond butter, apple slices, roasted cashews, multi-grain crackers

watermelon feta salad 4 VG IG

arugula, feta, mint, lime, tajin

pasta salad 3 V

macaroni, celery, onions, bell peppers, olives, scallions, mayonnaise, apple cider vinegar

potato salad 3 VG IG

yukon potatoes, red onions, chives, dijon mustard, parsley, red wine vinegar

pulled chicken caesar salad 8

organic romaine, parmesan cheese, seasoned croutons, lemon, caesar dressing

sambal chicken salad 8

red and green cabbage, grilled chicken, scallions, cilantro, red bell peppers, coconut milk, roasted peanuts, coconut sambal dressing