

# click to eatBasalt

*Happy Hour and Snacks*

**Roasted Garlic Panini Wedges  
with Cambozola Cheese, Charred Tomatoes  
and Fresh Basil Pesto**  
10

*Esenzia, Old Vine Garnacha, Aragon Espania, 2009 Glass \$7.50*

**Peppered Beef Tenderloin Skewers  
In a Light Cognac Cream Sauce with Fresh Parsley**  
10  
*Red Knot, Shiraz, South Australia, 20011 Glass \$5.00*

**BBQ Pork Nachos with  
Spicy Cheese Sauce, Jalapeños, Sour Cream  
and Pico De Gallo**  
10  
*Zaca Mesa "Z" Cuvee, Santa Ynez, 2008 Glass \$8.50*

**Queso Fundido  
Chihuahua Cheese, Melted and Served with Roasted Poblanos,  
Grilled Tomatoes and Fresh Flour Tortillas**  
9  
**with 3 Chorizo Spiced Shrimp**  
14  
*Mont Gras Carmeñere, Colchagua Valley, Chile, 2011 Glass \$7.00*

**Cheese Plate for One, Two or More  
Assortment of Cheeses, Crackers and  
Dried Fruit**  
8 per  
*A Yummy Glass of Wine!!*

**1# 'O' Chicken Wings**  
Asian, BBQ, Spicy BBQ or HOTTTT  
8  
*Lots Of Beer!*

**Beer Stones**  
**Crispy Pizza Dough Stuffed with Cheese and  
Italian Sausage served with Marinara and Parmesan**  
8  
*Michele Chiarlo, Barbera D' Asti Superiore Glass \$6.00*

**Wild Mushroom Cakes**  
**Over Avocado Pesto and Roasted Red Pepper Coulis**  
9  
*Cloudline, Pinot Noir, Willamette Valley, 2011 Glass \$8.50*

**Truffle Fries with Fresh Rosemary and Parmesan**  
7  
*Bran Caia, TRE, Rosso, Toscana, 2010 Glass \$9.00*

*The Lounge*

*Brick Oven Pizzas*  
**All Pizzas Are 10"**

**Build Your Own Pizza**  
9

**.50 more per topping. Just ask, We probably have it!**  
*A Yummy Glass of Wine!!*

**Margherita Pizza**  
**With Tomato Sauce, Fresh From Scratch Mozzarella,  
Tomatoes and Basil**  
11  
*Ravenswood, Old Vine Zinfandel, Lodi, 2010 Glass \$7.50*

**Pesto Shrimp Pizza**  
**With Mozzarella, Bacon and Basil**  
13  
*Mas Donis Barrica, Montsant Red Wine, Spain, 2010 Glass \$7.75*

**"This Little Piggy Went to Market" Pizza**  
**With BBQ Pork, Bacon, Smoked Gouda, Parmesan,  
Sautéed Onions and Mushrooms**  
12  
*Debesa La Granja, Tempranillo, Zamora, Spain, 2005 Glass \$13.25*

**BBQ Chicken Pizza**  
**with Smoked Gouda, Red Onions and Cilantro**  
10  
*Catena Chardonnay, Mendoza, Argentina, 2011 Glass \$9.75*

**Four Cheese**  
**With Mozzarella, Smoked Gouda, Goat Cheese,  
Fresh Mozzarella, Tomatoes and Basil (Sauce-less)**  
11  
*Michael-David "7 Deadly Zins" Zinfandel, Lodi, 2010*

**The Italian**  
**With Homemade Italian Sausage, Roasted Peppers  
And Black Olives**  
11  
*Masciarelli, Montepulciano d'Abruzzo, 2010 Glass \$6.25*

*The Lounge*

*Sandwich Type Things*  
**All Sandwich Type Things Served with Either A House  
Salad  
or Crispy Cuvée Fries**

**Buffalo Chicken Sandwich  
With Cheddar Cheese and Fries**  
9.5  
*Moselland Arsvitis Riesling, QBA Germany, 2011 Glass \$7.00*

**Panini Caprese**  
**With Fresh From Scratch Mozzarella, Tomatoes,  
And Basil Mayo**  
11  
*Cloudline, Pinot Noir, Willamette Valley, 2011 Glass \$8.50*  
**The Burger**  
9  
**With Cheese 10**  
*Glen Carlon, Grand Classique Cuvée, Paarl, South Africa, 2009 Glass \$10.75*

**Out West Burger With Son Of A Mitch BBQ Sauce,  
Roasted Poblanos and Cheddar Cheese**  
10  
*Montecillo, Crianza, Rioja, 2009 Glass \$7.50*

**Boozy Burger**  
**With Drunken Onions, Bacon, Swiss and Balsamic  
Honey**  
10  
*St Hallett, "Faith" Shiraz, King Valley, 2007 Glass \$7.25*

**The Ultimate Vegi Burger**  
**Made in House and Chock Full of Yummy Vegis**  
9  
*Saint George, Agbioghitiko, Namea, 2010 Glass \$8.00*

**House Made Beer Braised Bratwurst**  
**With Beer Soaked Peppers, Onions, Chimichurri  
And Swiss Cheese**  
12  
*Ranger IPA, Colorado Glass \$4.00*  
**The Famous Fish Tacos! With Chile Lime Slaw**  
9  
*Coors Light, Colorado Glass \$3.00*