

11 Schuyler St. Staten Island NY 10301
Tel: 718-791-0027

Sunday 11:30AM-9:00PM
Friday - Saturday 11:30AM-11:00PM
Monday to Thursday 11:30AM-10:00PM

The BASEMENT

BAR | AMERICAN TAVERN

CZM3 IOZCF

SANDWICHES

All served with curly fries
or petite house salad

Club

Tuna Salad 17.95
Tuna salad, melted white
American cheese, Greenleaf
lettuce and tomatoes.

Grilled Chicken 17.95
Grilled organic chicken filets, Fontina
cheese, lemon - basil aioli, Greenleaf
lettuce and tomatoes.

Turkey & Bacon 17.95
Thin sliced deli style turkey,
bacon, provolone, Greenleaf
lettuce and tomatoes.

Ham and Gruyere 17.95
Sliced cured ham, Gruyere cheese,
honey - mustard vinaigrette,
Greenleaf lettuce & tomatoes.

Panini

Italiano 17.95
Prosciutto di Parma, Capocollo,
ham, provolone cheese, roasted peppers,
arugula and Italian vinaigrette.

Chicken Milanese 17.95
Breaded chicken cutlets, sun-dried
tomato pesto, Fontina cheese, lettuce,
tomato and balsamic glaze.

Chicken Caprese 17.95
Grilled chicken, fresh mozzarella,
sliced tomatoes, olive tapenade,
lettuce and Italian dressing

Chicken and Brie 17.95
Grilled chicken, melted Brie cheese,
roasted peppers, arugula and
spicy mayo.

Heros

Rustic Chicken Parm 17.95
Breaded chicken cutlets,
Pomodoro sauce, melted provolone,
Prosciutto di Parma and arugula.

Buffalo Chicken 17.95
Fried chicken cutlets, spicy
Buffalo sauce, Ranch dressing
and shredded romaine.

Steak & Cheese 18.50
Thin sliced New York strip steak,
sauteed with mushrooms, onions,
peppers, gravy and melted white
American cheese.

Eggplant Parm 17.50
Thin sliced fried eggplant,
Pomodoro sauce, melted provolone
cheese and arugula.

APPETIZERS

Brooklyn Burrata 18
Over Capocollo, orange slices, strawberries,
arugula and balsamic glaze.

Avocado Fritto 17.50
Avocado slices wrapped with Fontina cheese,
Prosciutto di Parma, breaded and fried.
Served with Pomodoro and basil aioli sauce.

Cannellini Hummus 15
Pureed cannellini beans, parsley, lemon,
garlic topped with tomato bruschetta and
served with grilled flat bread.

Bison Meatballs 18.50
Authentic American Buffalo meatballs slow
baked with caramelized onions and cream of
wild mushrooms.

Sweet Potato Fritters 16
With goat cheese and spicy mayo.

Scallop Francese 18
Sauteed in lemon-butter sauce and ricotta gnocchi.

Calamari 18
Fried and served with side of Pomodoro
sauce and basil aioli.

Pomodoro Mussels 18
Mussels sauteed with fresh garlic, basil, tomatoes
served with lime crema and grilled bread.

Champagne Mussels 18.50
Mussels simmered in Champagne,
Dijon mustard and cream.

Ginger Clams 18
Clams sauteed in ginger - garlic - lime broth.

Baked Clams 17.50
½ dz. clams baked with Pecorino Romano
bread crumbs, lemon juice and parsley.

Billionaire Oysters (4) 18
Raspberry oysters baked with chopped bacon,
creamed spinach, bread crumbs and topped
with spicy mayo.

Octopus 19.50
Grilled octopus over mashed potatoes
and green salsa verde.

Tavern Wings 16
Choice of:
Country Fried | Hickory BBQ
Traditional Buffalo | Vietnamese

RUSTIC FLAT
BREADS

OSSO BUCCO

Melted cheese,
pulled pork in demi glace.

BUFFALO SHRIMP

Melted provolone, Buffalo fried shrimp,
shredded romaine and Ranch dressing.

16.50

ENTREES

Chicken Martini 19.95
Organic chicken cutlets crusted with Pecorino
Romano, lemon - parsley butter sauce and
served with Bucatini pasta.

Chicken Artichoke 19.95
Organic chicken filets rolled with artichoke -
spinach and mascarpone cheese, baked with
gnocchi in creamy Alfredo sauce.

Truffle Chicken 19.95
Pan roasted chicken breast, peas, garlic,
shaved truffles, Parmigiano Reggiano
cream sauce and mezzì rigatoni.

Steak Louie 28.50
Salute to American icon Louie Armstrong:
12 oz New York strip shell steak grilled
to your liking served with Stella blue cheese
salsa with fries. **Add Shrimp (3) for 9.95**

Seafood Risotto Rosso 29
Shrimp, calamari, clams, mussels slow
simmered in tomato sauce and risotto.

Spring Tuna 21.95
Seared 5 oz tuna over spring greens, fresh apples,
strawberries, dry figs, creamy Ricotta Salatta
cheese and raspberry vinaigrette.

BURGERS

All served with curly fries or petite house salad

Tavern Burger 19.95
8 oz home blend beef patty grilled to
your liking served with avocado, Gruyere
cheese and bacon.

Bacon Cheese Burger 17.95
8 oz burger, bacon, American cheese,
Greenleaf lettuce and tomatoes

French Onion Burger 16.95
8 oz Angus burger, sweet caramelized onions,
Gruyere cheese.

Buffalo Burger 18.50
Authentic Bison patty American cheese,
Greenleaf lettuce, tomatoes and our house sauce.

Falafel Burger 15
With hummus spread, Greenleaf lettuce,
tomatoes and avocado.

Salads

Frisse Salad
California Frisse, crispy bacon,
red onions, pecans, shaved
Parmigiano Reggiano
and drizzled with
sweet pecan vinaigrette.
15.95

Chicken Caesar Salad
Grilled organic chicken filets over
Artisan baby romaine tossed with
home - made Caesar dressing, fried
capers, crouton and Parmigiano
Reggiano cheese.
16.50

Shrimp Caprese
(4) Grilled shrimp over
slices of fresh mozzarella,
tomatoes, basil, arugula and
balsamic glaze.
17.95

**Spring Mix &
Fruit Salad**
Spring greens, fresh apples,
strawberries, dry figs,
Ricotta Salatta cheese and
raspberry vinaigrette.
14.50

SOUPS

French Onion 9
Lobster Bisque 11

Side 10 DISHES

Asparagus
Mashed Potatoes
Pecorino Fries
Mac & Cheese
Cheese Risotto
Sauteed Bok Choy
Sauteed Veggies
Creamed Spinach

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These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Prices may be changed at any time without further notice.

WINE
by the



RED

- Cabernet Sauvignon 12
- Merlot 10
- Montepulciano 12
- Pinot Noir 12
- Malbec 12
- Chianti 12

WHITE

- Chardonnay 12
- Sauvignon Blanc 12
- Pinot Grigio 12
- Reisling 10
- Proseco 187 ML 18

BEERS

ON TAP

BROOKLYN LAGER
OR LOCAL BREWERY

BY THE BOTTLE

- Budweiser 6
- Coor's Light 6
- Corona 7
- Heineken 7
- Sam Adams 7
- Allagash 7
- Blue Moon 7
- Laguinitas IPA 7
- Sierra Nevada Pale Ale 7
- Abita Purple Haze 7
- Stella 7
- Peroni 7
- Guinness Draft Can 8
- Aventinus Weizenbock 10
- Duvel 10
- Lindeman's Raspberry Framboise 12



REDS BY THE BOTTLE

CABERNET SAUVIGNONS

- Sterling - California 42
- Rock & Vine - California 48
- J. Lohr - California 48
- Catherine - California 65
- Jordan - California 115
- Caymus - California 150
- Abstract - California 75
- Cakebread - California 135
- Stags Leap - California 135
- Prisoner - California 95
- Santa Carolina - Chile 42
- Uppercut - California 52
- Bound & Determined California 70

MERLOT

- Josh - California 44
- Juntos - Spain 42
- Trig Point - California 52

MONTEPULCIANO

- Bajo - Italy 42
- Podere Costarani - Italy 42
- Tre Saggi - Italy 65

PINOT NOIR

- Terrebone - California 42
- Benton Lane - Oregon 58
- Hob Nob - France 42

MALBEC

- Susana Balboa - Argentina 58
- Battle Axe - Argentina 48
- El Origen - Argentina 52

CHIANTI

- Ruffino - Italy 95
- Straccali - Italy 42
- Casaloste - Italy 60

WHITE BY THE BOTTLE

CHARDONNAY

- William Hill - California 42
- Valliant - California 70
- Stags Leap - California 75
- Pam's - California 50

SAUVIGNON BLANC

- Little Sheep - New Zealand 42
- Seresin - New Zealand 50
- Matua - New Zealand 45

PINOT GRIGIO

- Santa Margherita - Italy 45
- Barone Fini - Italy 42
- Kris - Italy 46

SANCERRE

- Les Hautes Pierre - France 54

REISLING

- Willm - France 42

BOOKS & BOOZE



PREMIUM COCKTAILS

Tequila

- Mockingbird 15
- Banhez Mezcal, Herradura
- Reposado, Italicus, Passion Fruit, Pomegranate, Lemon.

Catch Me In The Rye 16

Bulleit Rye, Remy, Sugar, Bitters.

Behold, Here is a Poison 15

Patron Reposado, Campari, Grapefruit, Lime, Cinnamon.

Band of Sisters 16

Michter's, Hennessy, Cruzan Aged Rum, Raspberry, Coconut, Lime.

Gone with the Wind 16

Johnnie Walker Red, Singleton Single Malt, Lemon, Ginger Liquor, Dee's Autobody Home Grown Honey.

Things Fall Apart 15

Grey Goose Vodka, Domaine de Canton, Lillet Blanc, Pineapple and Basil.

Are You There, Vodka ? It's Me. 14

Tito's, St. Germain, Pomegranate, Lemon, Lychee.

Jane Eyre 14

Widow Jane Bourbon, Aperol, Amaro, Lemon.

Mules & Men 14

Maker's Mark, Ginger Beer, Citrus Bitters, St. Germain, Lime.

Cliff's notes
COCKTAILS

- MARGARITA Traditional 10 • Premium 12
- SANGRIA Traditional 10 • Premium 12
- MOJITO Traditional 10 • Premium 12
- HURRICANE Traditional 10 • Premium 12
- NEGRONI 13
- Bombay Sapphire, Campari, Sweet Vermouth.
- OLD FASHIONED 13
- Woodford, Sugar, Bitters.

- MANHATTAN 13
- Knob Creek Rye, Sweet Vermouth, Bitters.
- COSMOPOLITAN 13
- Kettle Citron, Cointreau, Cranberry, Lime.
- DIRTY MARTINI 13
- Tito's Vodka, Olive Brine, Dry Vermouth.
- ESPRESSO MARTINI 12
- Vanilla Vodka, Kahlua, Espresso.
- MOSCOW MULE 12
- Stoli, Ginger Beer, Lime.

MONDAY - FRIDAY

HAPPY HOUR

3:00 PM - 7:00 PM