



The
BASEMENT
BAR | AMERICAN TAVERN

Lunch menu

11 Schuyler St
Staten Island, NY 10301
718-791-0027
THEBASEMENTNYC.COM





Appetizers

FRIED BROCCOLINI 15

Served with Remoulade sauce

HUMMUS 14

Cannellini beans pureed with parsley, lemon, garlic topped with tomato bruschetta, slide veggies and corn chips.

SWEET POTATO FRITTERS 14

3 Fritters stuffed with goat cheese and served with spicy mayo.

BROOKLYN BURRATA 17

Over Capocollo, orange slices, strawberries, arugula and balsamic glaze.

BOURBON RIBS 14

3 Baby back ribs roasted with sweet Bourbon glaze.

HAPPY HOUR WINGS (4) 10

CHOICE OF: Spicy butter | Hickory BBQ
Buffalo | Vietnamese

TAVERN NACHOS 12

CALAMARI 17

Fried and served with tomato sauce.

MUSSELS 17

Choice of Pomodoro sauce
or Roasted Garlic sauce.

BAKED CLAMS 12.95

4 Little neck clams stuffed with bread crumbs, Pecorino Romano, lemon juice and parsley.



Salads

All salads available without protein 12.95

CHICKEN CAESAR 18

Traditional chopped romaine, croutons, Parmigiano Reggiano and organic grilled chicken.

SHRIMP CAPRESE 19

3 Grilled shrimp over slices of fresh mozzarella, ripe tomatoes, basil, arugula and balsamic glaze.

STEAK SALAD 22

8 oz. sliced steak served over California Frisse with crispy bacon, red onions, pecans, shaved Parmigiano Reggiano and tossed with sweet pecan vinaigrette.

SPRING TUNA 22

5 oz. seared tuna over Spring greens, fresh apples. Strawberries, dry figs, creamy Ricotta Salatta cheese and raspberry vinaigrette.

MEDITERRANEAN LAMB 22

3 Lamb chops served over Spring greens with goat cheese, Kalamata olives, roasted peppers, thin shaved red onions and tossed with zesty lemon – oregano dressing.

Seafood

OYSTERS (6) 18

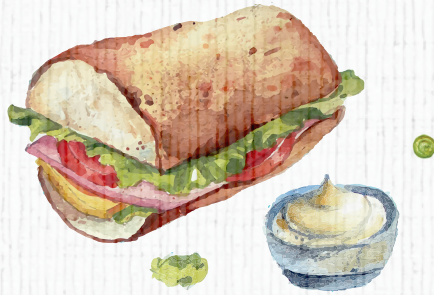
CLAMS (6) 18

SHRIMP COCKTAIL (4) 18

ROYAL 38

4 Oysters, 4 Clams, 4 Shrimps.





Sandwiches

All served with choice of curly fries or house salad.

REUBEN 18.50

Your choice of Pastrami or Turkey with melted Swiss cheese, sauerkraut, Russian dressing on Rye bread.

HOT PASTRAMI 18.50

Thin sliced pastrami, melted provolone, caramelized onions, pickles, mustard and Rye bread.

TURKEY BLT 17.95

Thin sliced turkey breast, melted Swiss cheese, maple bacon, Greenleaf lettuce, tomatoes, mayo and toasted bread. Available as wrap or club sandwich. Add Avocado 2.50

CHICKEN ST. GEORGE 17.95

Fried medallions of chicken, Greenleaf lettuce, tomatoes, spicy mayo, sliced pickles on Brioche bun.

CHICKEN CAESAR WRAP 17.95

Grilled chicken, shredded romaine, sliced tomatoes, Provolone, Pecorino Romano, Caesar dressing, wrapped in warm flour tortilla.

CHICKEN PARM HERO 17.95

Breaded chicken cutlets, tomato sauce, melted Provolone, fresh arugula on brick oven hero.

BBQ PULLED PORK 17.95

Shredded pork, Hickory BBQ, caramelized onions, melted Monterey Jack cheese served on Brioche bun.

STEAK & CHEESE 22

Sliced steak, sauteed onions, mushrooms, melted white American cheese and gravy, served on brick oven hero.

BUFFALO SHRIMP WRAP 19.95

Fried shrimp tossed in spicy Buffalo sauce with shredded lettuce, tomatoes and ranch dressing wrapped in flour tortilla.

BALSAMIC MUSHROOM WRAP 15.95

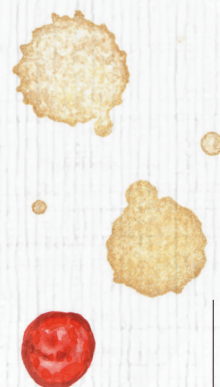
Wild mushrooms, baby arugula, red onion, roasted red peppers and balsamic glaze.

Soups

FRENCH ONION 10

LOBSTER BISQUE 12





From the Grill

*All served with curly fries
or petite house salad*

BURGER 17.95

8 oz. beef burger grilled to your liking.
Served with Greenleaf lettuce and tomatoes.

Build your own:

Cheese 1.25 | Bacon 1.75 | Mushroom 1.50

TAVERN BURGER 24

8 oz. home blend beef patty
grilled to your liking.

Served with sliced avocado,
bacon and Gruyer cheese.

BUFFALO BURGER 22

Lean authentic American Bison burger,
melted white American cheese, Greenleaf lettuce,
tomatoes and house sauce.

STEAK LOUIE 45

Salute to American icon Louie Armstrong:

New York strip steak grilled to your liking
served with Stella blue cheese salsa and fries.

STEAK AND POTATOES 25

8 oz. sliced top sirloin steak served over
mashed potatoes and mushroom demi-glaze.

House of Pasta

BOLOGNESE 23

Italian beef ragu slow simmered in tomato
sauce with onions, carrots, celery,
Pecorino Romano, basil and herbs.

Served over fettuccini and whipped ricotta.

BURRATA POMODORO 22

Mezzi Rigatoni pasta slow simmered in tomato sauce
with garlic, E.V.O., basil and topped
with Brooklyn burrata.

SHRIMP CARBONARA ROSSA 24

(4) Shrimp sautéed with bacon, garlic, onions, peas,
sun-dried tomato pesto, lobster broth, touch of
cream and served over fettuccine.

CHICKEN MARTINI 23

Organic chicken cutlets crusted with
Parmigiano Reggiano cheese, sautéed in
lemon - parsley butter sauce.

Accompanied by cheese risotto.

TRUFFLE CHICKEN 23

Pan seared chicken cutlets
served over mezz rigatoni
in truffle cream sauce.

PASTA PRIMAVERA 19

Garden veggies sauteed with
white wine, garlic and oil.
Served over rice noodles or
other pasta choice.

Side dishes 12

Mashed Potatoes | Truffle Pecorino Fries | Roasted Wedge Potatoes | Mac & Cheese
Cheese Risotto | Sauteed Bok Choy | Sauteed Veggies | Creamed Spinach



MONDAY - FRIDAY 11:30 AM to 3 PM

HAPPY LUNCH HOUR

10% OFF ANY ALCOHOLIC BEVERAGE

Wine
by the glass

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
PROSECCO 187 ML	18

Beers
by the bottle

COOR’S LIGHT	6
CORONA	7
HEINEKEN	7
SAM ADAMS	7
ALLAGASH	7
BLUE MOON	7
LAGUNITAS IPA	7
SIERRA NEVADA PALE ALE	7
ABITA PURPLE HAZE	7
PERONI	7
GUINNESS DRAFT CAN	8
AVENTINUS WEIZENBOCK	10
DUVEL	10
LINDEMAN’S RASPBERRY FRAMBOISE	12

Cocktails

Tequila Mockingbird	16
Casamigo Mezcal, Herradura Reposado, Italicus, Passion Fruit, Lemon.	
Catch Me In The Rye	16
Bulleit Rye, Remy, Sugar, Bitters.	
Behold, Here Is A Poison	15
Patron Reposado, Campari, Grapefruit, Lime, Cinnamon.	
Moulin Rouge	15
Citadelle Rouge Gin, Dragonfruit Liqueur, Lime, Lychee.	
Gone With The Wind	16
Nikka Japanese whiskey, American Honey Sting, Lemon, Ginger Liquor, Dee’s Autobody Home Grown Honey.	
Are You There, Vodka? It’s Me.	15
Tito’s, St. Germain, Pomegranate, Lemon, Lychee.	
Jane Eyre	15
Widow Jane Bourbon, Aperol, Amaro, Lemon.	
Of Mules & Men	15
Maker’s Mark, Ginger Beer, Citrus Bitters, St. Germain, Lime.	

BOURBONS

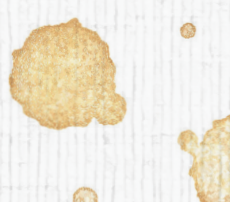
Ask Server For Menu List.

We feature the largest selection of Bourbon - Rye - Scotch & Whiskey on Staten Island.

MARGARITA 12	MOJITO 12
SANGRIA 12	HURRICANE 12

Cliff NOTES COCKTAILS

COSMOPOLITAN	14
Ketel Citron, Cointreau, Cranberry, Lime.	
DIRTY MARTINI	15
Tito’s Vodka, Olive Brine, Dry Vermouth.	
ESPRESSO MARTINI	15
Vanilla Vodka, Kahlua, Espresso.	
NEGRONI	15
Bombay Sapphire, Campari, Sweet Vermouth.	
OLD FASHIONED	15
Woodford, Sugar, Bitters.	
MANHATTAN	15
Knob Creek Rye, Sweet Vermouth, Bitters.	
MOSCOW MULE	14
Stoli, Ginger Beer, Lime.	





Lunch Specials

