

BASECAMP MENU

APPETIZERS

- Red Dog Calamari** 9-
pounded, battered, breaded, deep fried calamari strips with tangy cocktail and tartar sauces
- Summer Bruschetta** 10-
organic summer tomatoes & fresh basil leaves with soft mozzarella melted into a 7 grain bread
- Fried Artichoke Hearts** 8-
succulent wedges of artichoke heart battered, breaded and fried with a side of ranch dressing & salsa
- Spicy Chicken Wings** 8-
deep fried, tasty & served with ranch or blue cheese
- Homemade Fresh Cut French Fries** 4-
Russet potato cut & fried w/ our special seasoning salt



BaseCamp uses nonhydrogenated soybean fry oil which is then recycled by biodiesel automobiles

SOUPS & SALADS ...

- Homemade Soup of the Day** 4-
our chef's consistently produce amazing soups
- House Salad** 4-
mixed greens, lemon cucumber & cherry tomatoes with your choice of blue cheese, ranch, dijon, balsamic or orange vinaigrette dressing
- Soup and House Salad Combo** 7-

(more salad option on the next page)

...MORE SALADS & BREAD

- Spinach Salad** 9-
fresh spinach served with red onions, goat cheese, cranberries, mandarins, candied pecans and balsamic dressing
- Endive Salad** 8-
nutritious watercress, beautiful endive, refreshing melon and sweet mandarins tossed with orange vinaigrette
- Traditional Caesar Salad** 8-
romaine, asiago, romano & parmesan cheeses with croutons and homemade dressing
- French Baguette** 2-
compliment an entree or pair with a soup & salad

Add grilled chicken (\$4-) to any salad

ENTREES

*Served with seasonal vegetables & savory steamed jasmine rice or potatoes Lyonnaise. Add soup or salad for \$3.
Please inquire about the chef's nightly specials*

- Angus Filet Mignon** 8 oz. 34-
California pasture fed & hormone free; grilled to order
stuffed with blue cheese: 3-
- Glazed Roasted Duck** 12 oz. 22-
oven roasted with a blend of shallots, whostersher, orange juice, honey and mustard to create a succulent citrus flavor
6 oz. 17-
- Wild Alaskan Salmon** 17-
6 oz. filet grilled then served in a puff pastry and topped with a basil cream sauce
- Lemon Free-Range Chicken** 16-
Petaluma Rocky Range chicken breast sauteed with garlic, lemon, white wine & butter

WINES BY THE GLASS OR BOTTLE

ALL WINES ARE FROM ORGANICALLY GROWN GRAPES IN CALIFORNIA

Chardonnay

'04 Bonterra, Mendocino 5.00 / 14

'04 Coppola, Rutherford 6.50 / 23

Sauvignon Blanc

'04 Mason, Napa Valley 5.50 / 22

'04 Napa Wine Co., Napa Valley 8.00 / 28

White Zinfandel

'05 Shenandoah, Amador 4.50 / 11

Cabernet Sauvignon

'03 Bonterra, Mendocino 5.50 / 22

'03 Benziger, Sonoma 6.50 / 26

Merlot

'01 Mason, Napa Valley 7.00 / 27

'03 Bonterra, Mendocino 5.50 / 22

Zinfandel

'04 Sobon Estate, Amador 6.00 / 24

'03 Frog's Leap, Napa 8.00 / 30

Pinot Noir

'05 Napa Wine Co., Napa 7.00 / 27

'04 Morgan, Monterey 8.00 / 34

BEERS ON TAP

Guinness Stout, Black n' Tan or Stella Artois 4.00

Sierra Nevada, Fat Tire 3.50

Grizzley & Snoweizen (Snowshoe Brewery, Arnold) 3.50

Budweiser 2.50

BOTTLED BEERS

Heineken, Clausthaler, Sam Adams 3.75

Amstel Light, Michelob Ultra, Clausthaler 3.50

Bud, Bud Lite, Coors, Coors Lite 3.00

O'Douls Non-Alcoholic Ale and Amber 2.50

BaseCamp

Bear Valley, CA

Lodge • Restaurant • Pub

The large wooden posts and beams surrounding you are the same woodwork of Tito's Pension which opened for business in 1967 as the first lodge & restaurant in Bear Valley. Since then a handful of businesses have circulated through this building. Most notable was "The Red Dog Lodge" which operated from 1979 to 1999. "The Dog" was the long-time favorite among locals and Bear Valley patrons. Good food and lively atmosphere were served regularly and many memories were derived from this establishment. Feel free to take a look at the bar and peruse the carvings etched through the generations.

Today, BaseCamp is run cooperatively with a local business called Mountain Adventure Seminars (MAS) which is a year-round mountaineering school which focuses on rock climbing in the summer and telemark skiing, mountaineering, avalanche education and backcountry tours during the winter. If you are looking for an adventure then these are folks to get you pointed in the right direction.

The goal at BaseCamp is to make your visit to Bear Valley pleasant and relaxing. We serve delicious meals, provide comfortable accommodations, and create a friendly and social environment. So sit back, relax and enjoy Bear Valley

PUB MEALS

(served with house salad. Add grilled chicken or tofu for \$3)

- BaseCamp Fish & Chips** 13-
beer battered Pacific Cod served with Russet fries & tartar sauce on the side - a local favorite
- Fusili Fling** 15-
pasta, mushrooms, onion, garlic, broccoli & tomatoes tossed with pesto & asiago, parmesan & romano cheeses and topped with roasted almonds
- Teriyaki Stir Fry** 14-
carrots, onions, snap peas, broccoli & red bell peppers tossed with garlic, chives, sesame oil & pineapple juice over jasmine rice
- Homemade Vegetarian Lasagna** 12-
spinach, onion, ricotta and garlic layered with pasta, marinara, asiago, romano & parmesan cheeses.

BURGERS

Served with your choice of house salad or french fries

- Charbroiled Angus Burger *** 9-
Colorado pasture fed; hormone free; grilled to order
- Teriyaki Chicken Burger *** 11-
grilled Petaluma Rocky Range chicken breast marinated in a homemade teriyaki sauce
- Mickael's Homemade Veggie Burger *** 9-
made with a special blend of beans, rice, potatoes, eggs & vegetables
- * *add to any burger ...* swiss, cheddar, monterey jack, bacon, sauteed onions, sauteed mushrooms, pineapple, jalapeno peppers, blue cheese or salsa **.50/item**

DESSERTS

- Homemade Ice Cream:** vanilla or specialty 4-
topped with caramel or chocolate syrup 5-
- Rootbeer Float:** 6-
vanilla ice cream dunked in Henry Weinhard's root beer
- Fresh Baked Pies:** apple or seasonal 4-
a la mode 6-
- Homemade Chocolate Mousse** 5-
- Fruit Salad** 6-
sweet and refreshing mix of cantelope, grapes, pineapple & honeydew a la mode 8-
- Homemade Bread Pudding** 5-
pecan, caramel, white chocolate & blackberry a la mode 7-

HOT & COLD DRINKS

- Milk & Juice** small 2-
orange, cranberry, pineapple large 4-
- Sodas, Calistoga, Lemonade** 2-
- Henry Weinhard's Root Beer** 3-
- Organic Fair-Trade Peru Coffee** 3-
- Hot Tea:** black, green or chamomile 3-
- Hot Chocolate**

BaseCamp uses organic food items when available as well as sustainably harvested fish, free-range chicken and natural meats that are raised without hormones or antibiotics.

One check per table. Parties of 6 or more are subject to an automatic 18% gratuity. Sales tax will be added to the price of all food and beverages items. \$1 per item added for 'to go' orders. \$4 for split orders. \$10/bottle

BASECAMP CHILDREN'S MENU

served with your choice of french fries, fruit salad
or fresh baby carrots & snap peas with ranch dip

Kids Fish and Chips **8-**

breaded and fried Pacific Cod with Russet fries

Cub Burger **6-**

w/ cheddar, swiss or jack cheese **7-**

Megan's Favorite Pasta **6-**

fun fusili pasta with butter & cheese or marinara

Cheese Quesadilla **5-**

traditional flour tortilla with jack and cheddar cheese

Filet Mignon **4 oz.** **15-**

Please help your children with proper dinner manners.