

Libations

COCKTAILS, WINE, & BEER

Specialty Cocktails

Hand Crafted, Fresh Juices, Homemade Syrups

The Basiltini | \$11

Big Springs Gin, Cucumber Basil Simple Syrup, Fresh Lime, St. Germain

Cigar Old Fashioned | \$12

Big Springs American Whiskey, Black Walnut Bitters, Smoke

Lavender Martini | \$11

Lavender Syrup, Fresh Lemon, Big Spring Vodka, Prosecco

Red Sangria | \$10

Red Wine, Apple Brandy, Fresh Citrus

Fig Margarita | \$12

Cinnamon Infused Tequila, Cointreau, Agave Nectar, Fresh Lime Juice, Fig Puree

Cranberry Hugo Spritz | \$11

St. Germain, Cointreau, Prosecco, Cranberry Juice, Fresh Lime, & Rosemary

Draft Beer

New Trail Lazy River Pilsner | \$7 | 4.4% ABV

Troegs Perpetual IPA | \$8 | 7.5% ABV

Lagunitas IPA | \$8 | 6.2 % ABV

Stella Artois | \$8 | 5% ABV

Blue Moon | \$6 | 5.4 % ABV

Modelo | \$7 | 4.4% ABV

Yuengling Lager | \$5 | 4.5% ABV

Miller Lite | \$5 | 4.2 % ABV

Canned /Bottled NA Beer

NA Blue Moon | \$7 | .5% ABV

NA Heineken | \$7 | 0% ABV

Zero Proof Cocktails | \$6

Lavender Lemonade

Vanilla Fig Sparkler

Fresh Lemon, Vanilla Syrup, Fig Preserve, Soda Water

Cranberry Mockarita

Cranberry Juice, Fresh Lime Juice, Agave, Soda Water

The Swifty Swizzle

Pineapple Juice, Cranberry Juice, Fresh Lemon, Pink Glitter, Soda Water

Fall 2026 - Winter 2027

Red Wine

R1 San Cassia no 'Le Viale' - Rosso Veneto | \$9/glass \$32/btl

Unique blend of Corvina, Cabernet & Merlot with velvety, rich notes of red cherry and a smoky undertone.

R2 Sasso di Sole Orcia | \$12/glass \$39/btl

Bold yet approachable Sangiovese with red currant fruit, touch of spice and lingering finish.

R3 San Felo 'Balla la Vecchia' | \$11/glass \$33/btl

Smooth blend of Cabernet and Merlot with ripe red fruit, touch of spice and a fresh, persistent finish.

R4 Vigneti Radica Montepulciano D'Abruzzo | \$11/glass \$32/btl

Medium bodied with deep flavors of black Amarena cherry and cocoa.

R5 Rocco Nebbiolo D'Alba | \$12/glass \$39/btl

Elegant and complex with juicy red cherry, earthy undertones and a dry, tannic finish.

R6 Castell'in Villa - Chianti Classico | \$68/btl

Refined and balanced with bright notes of cherry and spice and great structure.

R7 Duckhorn Vineyards Cabernet Sauvignon, CA | \$89/btl

Full bodied red with rich dark berry and spice flavors with polished finish.

White Wine

W1 Castelfeder 'Cuvée Bianco' | \$11/glass \$33/btl

Northern Italian Blend of Pinot Bianco, Sauvignon Blanc, Chardonnay with notes of apple and pear and a crisp finish.

W2 Rocchina Pinot Grigio - Pinot Grigio | \$11/glass \$32/btl

Bright, light and aromatic with notes of citrus and a crisp, mineral finish.

W3 Terrabianca 'Mermota' - Langhe Sauvignon | \$12/glass \$38/btl

Balanced and fruity with bright grapefruit and lime and a lingering finish.

W4 San Cassiano 'Le Viale' - Verona Chardonnay | \$12/glass \$38/btl

Unique Chardonnay aged in Acacia with ripe fruit, honey, and a memorable finish.

W5 Terrabianca 'd'Oro' - Moscato D'Asti \$9/glass \$32/btl

Bubbly and balanced sweetness with orchard fruit, honey, and white flowers with a crisp, refreshing finish.

W6 Gulfi 'Valcanzjria' - Sicilia Bianco \$48/btl

Unbaked blend 60% Chardonnay 40% Carricante with notes of apple and exotic fruits and a dry, crisp finish.

W7 Rombauer Vineyards, Chardonnay, CA \$74/btl

Full bodied, rich, creamy texture, buttery finish, vibrant peach and citrus flavors balanced by bight acidity.

Bubbles

Prosecco on Tap | \$8/glass

Rocchina Prosecco Brut - Prosecco | \$36/btl

Veuve Cliquot Champagne | \$130/ btl

Salads, Soups, Sides, Sandwiches

Fall 2026 - Winter 2027

House Salad | \$8/sm \$12 /lg *GF *VE *GF

Local Berger's Green House Hydroponic Greens, Cucumber,
Shaved Red Onion, Carrot, Tomatoes,
House Vinaigrette

Caesar Salad | \$11/sm /\$15/lg

Chopped Romaine, Parmesan, Croutons, & House Caesar Dressing
+\$2 Add Two Anchovies

Chopped Chicken Salad | \$21

House Salad with Chopped Marinated Grilled Chicken
Breast (chilled) , Salami, Crumbled Feta, Crispy
Chickpeas, Banana Peppers

Crispy Chicken Caesar Salad | \$16

Panko & Parmesan Breaded Chicken Cutlet Topped with Our Caesar
Salad

Steak Salad | \$18

House Salad Topped with Marinated Grilled Medium Rare Steak,
Grated Mozzarella, Crispy Leeks

Classic French Onion Soup | \$12

Creamy Tomato Soup with Basil Pistou & Parmesan | \$9 *VG *GF

Lump Crab Dip | \$18

Wood Fired, Warm Baguette

Fried Brussel Sprouts | \$11 *GF *VE

Pepper Relish Vinaigrette

Truffle Fries | \$9/sm \$11/lg *GF

Fried Arugula, Parmesan, Lemon Basil Aioli

French Fries | \$4/sm \$6/lg *GF

Ketchup

**Sandwiches served on toasted ciabatta & with side of
potato chips. Add \$2.00 to upgrade to fries.**

The Basil Beef Sandwich | \$16

Tomato & Peperoncini Braised Shredded Beef, Havarti
Cheese, Caramelized Onion, Roasted Garlic Aioli, Jus
Dipping Sauce

Crispy Chicken Sandwich | \$16

Panko, Parmesan Fried Chicken Cutlet, Prosciutto, Fresh
Mozzarella, Arugula, Pickled Red Onion, Roasted Garlic Aioli

Caprese Sandwich | \$12

Tomato, Fresh Mozzarella, Basil Pistou, Balsamic Reduction
+Add Prosciutto +\$2

Antipasti Sandwich | \$15

Crispy Pepperoni, Salami, Prosciutto, Fresh Mozzarella,
Roasted Garlic Aioli, Parmesan, Arugula, Hot Banana Peppers

Wood Fired Pizzas

Dough prepared daily in house

Zoey Pie | \$14 *VG

House Sauce and Mozzarella

The Zander Man | \$17

House Sauce, Crumbled Mozzarella, Pepperoni, Hot Honey

Little Like Italy | \$17

Garlic Oil, Crumbled Mozzarella, Crispy Prosciutto, Arugula, &
Balsamic Reduction

Truffled Forager | \$17 *VG

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$16 *VG

House Sauce, Crumbled Mozzarella, and Basil

Charlie's Choice | \$18

Garlic Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$18

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Chloe's Charm | \$18

Garlic Oil, Mozzarella, Sausage, Onion, Banana Peppers, Basil,
Parmesan, Balsamic Reduction

The Spicy Pig | \$18

Garlic Oil, Mozzarella, Sausage, Bacon, Peppers, Onions, Hot Honey

Italian Stallion | \$19

Garlic Oil, Mozzarella, Salami, Pepperoni, Onions, Banana Peppers,
Parmesan, Basil

The JHB Special | \$17

House Sauce, Mozzarella, Mushrooms, Pepperoni

Additional Toppings | \$3 each

**Substitute for GF shell + \$5* *Substitute Vegan Mozzarella + \$4*

Basil Wood Fired Kitchen & Lounge

213 North Main Street, Muncy, PA 17756 | 570-757-7216 | www.basilwoodfired.com

Tuesday - Friday Lunch 11am - 2pm | Dinner Tuesday - Thursday 4:30pm - 8pm | Friday & Saturday Dinner 5pm - 9pm

*GF Items share cross contamination in our fryer and wood fired oven. Please discuss your severity of gluten intolerance or any food allergy with your server.