

Non-spirited Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Root Beer, Lemonade, Unsweet Tea,
Raspberry Tea | \$3.75 -Unlimited Refills-

Smeraldina Sparkling Artesian Water \$12/Liter French Pressed Boil Line Coffee | \$6/sm \$8/lg

Nitrogen Boil Line Cold Brew Coffee / \$5.00 Assorted Mighty Leaf Herbal Tea | \$4

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 Springs Vodka, Prosecco

Skinny Girl | \$8

Big Springs Vodka, Splash of Glitter Cranberry, Splash of Pineapple, Fresh Lime,
Soda Water

Raspberry Margarita | \$12

Teremana Tequila, Chambord, Agave Nectar, Fresh Lime Juice, Raspberry Puree,
Sugar & Salt Rim

Seasonal Mojito | \$11

Bacardi Rum, Fresh Mint, Fresh Lime, Soda Water, Simple Syrup, & Seasonal
Muddled Fruit

Coffee Martini | \$11

Boil Line Nitro Cold Brew, Big Springs Vodka, Kahlua, Cream, Three Beans on
Top-
Health, Wealth, and Happiness

Celebration-tini | \$12

Vanilla Vodka, White Chocolate Liquor, Frangelico, Heavy Cream, Icing &
Sprinkle Rim

Hops

Draft

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

Zero Proof Cocktails | \$6

Lavender Lemonade

Vanilla Fig Sparkler

Fresh Lemon, Vanilla Syrup, Fig Preserve, Soda Water

Seasonal Faux-jito

Seasonal Fruit, Fresh Lime Juice, Fresh Mint, Simple Syrup, Soda
Water

The Swifty Swizzle

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

Grapes

Red Wine

Dark Horse Cabernet Sauvignon | \$9/glass \$25/btl

Josh Cellars Cabernet Sauvignon | \$12/glass \$39/btl

Frey Cabernet Sauvignon | \$36/btl

Dark Horse Merlot | \$10/glass \$32/btl

Josh Cellars Merlot | \$12/glass \$39/btl

Josh Cellars Pinot Noir | \$12/glass \$39/btl

Malbec | \$12/glass \$39/btl

Cecchi Chianti | \$10/glass \$29/btl

White Wine

Kendall Jackson Chardonnay | \$12/glass \$35/btl

Le Crema Chardonnay \$14/glass \$46/btl

Kendall Jackson Sauvignon Blanc | \$12/glass \$39/btl

Ecco Domani Pinot Grigio | \$10/glass \$32/btl

Menage a Trois Sweet Moscato | \$10/glass \$32/btl

Prosecco on Tap | \$8/glass

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness*

*For those who have food allergies, please inform
your server. We will be happy to discuss any
necessary changes*

**GF Items may be cross contaminated (fryer,
wood fired oven), please discuss the severity of your
Gluten Intolerance with your server.**

Salads, Soups, Sides, Sandwiches

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

Strawberry Salad | \$9/sm /\$13/lg

Local Berger's Green House Hydroponic Greens, Crumbled Feta, Pickled Red Onion, Strawberries, Candied Walnuts, Balsamic Vinaigrette

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

Lump Crab Dip | \$18

Wood Fired, Warm Baguette

Fried Brussel Sprouts | \$10 *GF *VE

Pepper Relish Vinaigrette

Wood Fired Banana Peppers | \$16 *GF

House Red Sauce, Stuffed with Sausage, Topped with Mozzarella & Basil

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 & Pepperoncini 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, Fresh Mozzarella, Pepperoni, Hot Honey

Take Me To Italy | \$17

Garlic Oil, Fresh Mozzarella, Prosciutto, Arugula, & Balsamic Reduction

Truffled Forager | \$17 *VG

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$16 *VG

House Sauce, Fresh Mozzarella, and Basil

Charlie's Choice | \$16

Garlic Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$17

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Chloe's Charm | \$17

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

\$3 Each Additional Topping

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