

Basilico

507 Capitol Way S # A · +13605708777 · Updated: Jan 14, 2026

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BEERS AND CIDERS 8

| | |
|--|--------------------------|
| Menabrea Ambrata (Amber) | \$7.00 |
| Menabrea Bionda (blonde) | \$7.00 |
| Rotating Porter or Stout | \$6.50 |
| Ayinger Bavarian Hefeweizen 500ml | \$11.00 |
| Rotating IPA | \$6.50 |
| Rotating Gluten-free Beer | \$7.00 |
| Rotating Non - Alcoholic Beer | AVAILABLE OPTIONS |
| | \$11.00 |
| | \$5.50 |
| Finnriver Cider (Pear or Black Currant) | \$17.00 |

NON-ALCOHOLIC BEVERAGES 5

| | |
|---------------------------------------|---------------|
| Original Coca Cola | \$6.00 |
| Sprite or Diet Coke | \$4.00 |
| San Pellegrino Sodas | \$5.00 |
| Blood orange, lemon or pomegranate | |
| Sparkling San Pellegrino 750ml | \$6.00 |
| Kerns Fruit Juices/Purees | \$5.00 |

COFFEE & TEA 5

| | |
|-------------------------|---------------|
| Iced Tea/Hot Tea | \$6.00 |
| Cappucino | \$5.00 |
| Espresso | \$4.00 |
| Double Espresso | \$6.00 |
| Americano | \$4.50 |

VINI DOLCI 1

Montefalco Sagrantino Passito

LIQUORI E DIGESTIVI 9

SPIRITS 1.5oz

AVAILABLE OPTIONS

| | |
|--|---------|
| VKA Organic Tuscan Vodka, Koenig Potato Vodka (GF), Belvedere Vodka, Capitol Vodka, Uncle Val's Botanical Gin, Temple | \$9.00 |
| Chapter One Dry Gin, Dry Fly Gin, Oola 3 Shores (Scotch, Can, U.S.), Skagit Gold Straight Rye, Oola Waitsburg Bourbon, | \$10.00 |
| Connacht Irish Whiskey, Caol Ila 2010 8y Special Barrel, Caol Ila 2009, Caol Ila 2008, Lismore 15 yr aged Single Malt, | \$11.00 |
| Johnnie Walker Red Label | \$12.00 |
| | \$14.00 |
| | \$21.00 |
| | \$26.00 |
| | \$30.00 |

Blended

\$12.00

Johnnie Walker Black Label 12y, Vecchia Romagna Brandy Black Label

Bacardi Gold Rum

\$8.00

Bacardi Silver Rum

\$8.00

The Kraken Rum

\$12.00

Monte Alban Mezcal

\$8.50

Scratch distillery Aquavit

\$11.00

LIQUEUR 1.5oz

AVAILABLE OPTIONS

| | |
|---|---------|
| Aperol/Campari/Select, Vermouth Bianco or Americano, Limoncello Costa Amalfi, Amaretto, Grand Marnier, Triple Sec, | \$7.00 |
| Amaro del Capo (chilled), Sambuca Molinari, Molinari Caffè, Kahlua, Nocino (Green Walnut Liqueur), Arancello, Amaro | \$8.00 |
| Averna, Amaro Fratelli Ramazzotti, Amaro Montenegro, Amaro Cynar, Bailey's, Frangelico | \$9.00 |
| | \$10.00 |
| | \$12.00 |

Grappa 1.5 oz pour

AVAILABLE OPTIONS

| | |
|--|--------|
| Grappa Sibona, Grappa Sibona Barolo, Grappa Sibona Barbera | \$1.00 |
| | \$2.00 |
| | \$6.00 |

FEATURED COCKTAILS 3

Mezcal Negroni

\$15.00

Gold Mezcal, Campari, Americano Vermouth, orange zest, on the rocks.

Northwest Sour

\$16.00

Mischief Golden Rye, Waitsburg Bourbon, lemon juice, juniper syrup, egg white and angostura bitters.

Goccia Siciliana

\$13.00

Homemade "orangello" organic orange liqueur, Capitol vodka, organic lemon juice and sugar syrup. Served up with an orange zest.

WHITE WINES BY THE GLASS 3

'20 Pecorino Abruzzese (Altavilla)

A bright, fresh white from the Central Eastern Coast of Italy, this pecorino features aroma of yellow fruits, and a flinty minerality.

AVAILABLE OPTIONS

g/l: \$10.00

bt: \$37.00

'20 Malvasia - Basilicata (Cnta di Venosa)

Aromatic, yellow ripe peach, honey mango and pineapple. It has a slightly dry mouthfeel with a lingering citrus note.

AVAILABLE OPTIONS

g/l: \$10.50

bt: \$42.00

'22 Frammento (Decugnano dei Barbi)

An Orvieto Classico, this wine is a blend of Grechetto, Vermentino, Sauvignon Blanc, and Procanico. Lightly fruity, refreshing acidity, medium-long finish.

AVAILABLE OPTIONS

g/l: \$11.00

bt: \$44.00

SPARKLING WINES BY THE GLASS ³

NV Prosecco Rose (375ml split)

\$15.00

Soft with a round mouthfeel, fruit forward with a raspberry, strawberry note.

NV Prosecco Sparkling (White)

\$11.00

Delicious apple, citrus, small enticing bubbles

NV Moscato d'Asti

\$10.00

Sweet, effervescent, with flowers and typical "Moscato" aroma, easy to drink, good as aperitif, with appetizers or

HAPPY HOUR FOOD SPECIALS ³

La Pinsa!

\$16.00

A Roman-style pizza with a thick crust, prepared in one of three ways: • Margherita: Tomato sauce, mozzarella, and basil, topped with fresh burrata, classic. (Veg) • La Mortazza: Pistacchio Pesto, Mozzarella and Mortadella topped with fresh burrata and balsamic reduction • L'Ortolana: Tomato sauce and mozzarella, topped with roasted veg and goat cheese. (Veg, VG possible)

Calamari e Verdure Fritti

\$11.00

Fried strips of calamari steak and vegetables served with aioli. (GF)

Penne all'Arrabiata

\$13.00

HH BEVERAGE SPECIALS ³

\$7.50 HH House White

Ask your server for our rotating selection

\$8 HH House Red

Ask your server for our rotating selection

\$6 HH "Lau" Milk Oolong Kombucha

Delightfully effervescent, low ABV (2-4%), creamy and crisp, the "champagne" of kombucha.