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BOHO KITCHEN

STARTERS

- | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| Soup of the day \$5
ask your server | Octopus Salad \$18
lemon, olive oil, cilantro
peppers, onions and
'tostones' | Fish Bites \$10
beer battered & fried
Mahi-Mahi with 'salsa verde' |
| Grilled Octopus \$15
marinated in olive oil and
herbs, served with chimi
sauce | Calamari \$10
fried or sautéed with
butter and garlic | Cod Risotto Croquettes \$12
served with roasted pepper
aioli & cucumber, tomato
and avocado salad |
| Pulled Pork Wonton Nachos 🍴 \$15
slow cooked pork, 'salsa verde', cheddar
cheese, green onions, grape tomatoes,
corn and black beans | | |

TARTINES

open-faced on baguette toast

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|--------------------------------------------------------------|------------------------------------------------------------------------------|------------------------------------------------------------------|
| Avocado 🌿 \$10
with grape tomatoes and
cilantro | Smoked Salmon 🍴 \$13
with goat cheese, avocado
and green onions | Caprese 🌿 \$11
mozzarella, grape tomatoes
and pesto |
|--------------------------------------------------------------|------------------------------------------------------------------------------|------------------------------------------------------------------|

FRITATTAS

baked eggs served in a cast iron skillet with a side of baguette toast

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|-------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| Meat \$15
bacon, ham, spanish chorizo,
onions, peppers and cheddar
cheese | Smoked Salmon 🍴 \$16
with red onions & goat
cheese, topped with green
onions and mixed greens | Veggie 🌿 \$14
red onions, peppers, grape
tomatoes, mushrooms,
mozzarella and pesto |
|-------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|

BURGERS & SANDWICHES

all include one of our sides

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Boho Burger 🍴 \$16
our signature burger with an 8oz
beef patty with spicy mayo relish,
lettuce, tomato, caramelized onions,
bacon & swiss cheese | Eggplant Grilled Cheese 🌿 \$12
grilled eggplant with mozzarella,
goat cheese, tomatoes &
home-made pesto |
| Classic Burger \$15
8 oz beef patty with lettuce, tomato,
sautéed onions, applewood smoked
bacon & cheddar cheese served on
a brioche bun | Chicken Sandwich 🍴 \$15
grilled or fried chicken breast,
bacon, lettuce, tomato, onion,
avocado, and 'salsa verde' served
on a brioche bun |
| Veggie Burger 🌿 \$13
5 oz veggie patty with lettuce,
tomato, red onions, avocado &
mayo-mustard | Mahi Sandwich \$18
Mahi-Mahi breaded in panko,
with red pepper sauce, muenster
cheese, lettuce and pickled
onions |
| Bison Burger \$20
8 oz bison patty, caramelized onions
& mushrooms, goat cheese, muenster
cheese, lettuce and tomato | |

TACOS

served on flour tortillas

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|------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|
| Chicken \$14
grilled or fried chicken breast, peppers
sauce, cheese, mesclum lettuce and
pico de gallo | Fish 🍴 \$14
beer battered & fried Mahi-Mahi,
served with a cabbage slaw, pickled
onions and 'salsa verde' |
| Pulled Pork \$14
cheese, toasted grains, 'salsa verde'
and wonton chips | Shrimp \$14
grilled shrimp with garlic sauce,
cheese, mesclum and pico de gallo |

MAIN

- | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Angus Skirt Steak 14 oz \$20
choose from one of our sides | Ribeye 16oz 🍴 \$30
pan seared and butter basted with
rosemary & thyme
Choose from one of our sides |
| Tikki Chicken 🍴 \$15
grilled chicken marinated in a blend
of spices, served with a mango sauce
Choose from one of our sides | Cowboy Steak 🍴 \$80
48 oz pan seared and butter basted
with rosemary & thyme
Choose 3 sides |
| Mahi-Mahi Fillet \$18
topped with lemon and cream caper
sauce
Choose from one of our sides | House Salad 🌿 \$11
spring mix, grape tomatoes, carrots
cilantro, fruit, corn and raddish
add:
grilled chicken ◆ grilled shrimp
+\$5 +\$7 |
| Linguine
choose your sauce:
alfredo ◆ tomato & herbs ◆ oil and garlic
pesto ◆ creamy pesto

choose your protein
Chicken ◆ Shrimp ◆ Skirt Steak ◆ Veggies 🌿
\$14 \$20 \$20 \$12 | Caeser Salad 🌿 \$10
romaine lettuce, homemade croutons,
shredded parmesan, walnuts & lemon
pepper caeser dressing made in house
add:
grilled chicken ◆ skirt steak
+\$5 +\$9 |

SIDES

rosemary mashed potatoes \$5 ◆ grilled veggies \$6 ◆ french fries \$4 ◆
truffle fries \$6 ◆ mash of the day \$5 ◆ side salad \$4 ◆ sautéed potatoes \$5

🌿 vegetarian and vegan friendly options

🍴 house recommendation



BRUNCH

Yogurt & Fruit Bowl \$6

greek yogurt with mixed fruits and granola

Oatmeal \$6

homemade oatmeal with granola

Eggs & Toast \$6

2 eggs, fried or scrambled, with french baguette toast

bacon ♦ ham ♦ chorizo ♦ cheese ♦ strawberry jam ♦ avocado ♦ veggies
 +\$3 +\$3 +\$3 +\$1.5  +\$0.5  +\$3  +\$3

Stack of Pancakes

classic with sugar \$10 ♦ pumpkin with coconut & granola \$12

Waffles \$10

classic homemade waffles with sugar

Chicken & Waffles \$16

classic homemade waffles stacked with fried crispy chicken with a honey glaze, bacon and topped with an egg

French Toast

brioche toast soaked in cinnamon egg batter with a golden caramelized finish

classic ♦ 'dulce de leche ♦ nutella & fruits ♦ guava & cream cheese
 \$11 \$13 \$13 \$13

ADD ONS

fruits \$3 ♦ bacon or ham \$3 ♦ granola \$1 ♦ nutella \$2
 'dulce de leche' \$1.5 ♦ fruit jam \$0.5 ♦ side of eggs (2) \$2

MAIN

all include side of sautéed potatoes
 change of side \$4

French Toast Sandwich \$15

black forest ham, applewood smoked bacon, fried egg and swiss cheese between two french toast slices

Breakfast Sandwich \$13

black forest ham, applewood smoked bacon, fried egg, lettuce, tomato, onion and cheddar cheese on french baguette

Croque Madame \$15

open faced on thick brioche with black forest ham, applewood smoked bacon, swiss cheese, béchamel and fried egg

Eggs Benedict

on a brioche or 'alcapurria' base and topped with cilantro hollandaise

ham & bacon ♦ smoke salmon & avocado ♦ pulled pork ♦ butter fried shrimp & avocado ♦ sautéed lobster with butter, garlic & red onions
 \$12 \$15 \$14 \$15 \$16

DRINKS

we offer a variety of cocktails home-brewed by our bartenders
 ask your server for the cocktails menu!

Natural Juices \$6

passion fruit ♦ melon ♦ orange ♦ fruit punch ♦ lemonade ♦ tropical cherry

Sodas \$2

coca-cola ♦ diet coke ♦ sprite ♦ iced tea

Mimosas

single \$8 ♦ bucket \$35

Beers

Heineken \$4 ♦ Medalla \$3 ♦ Corona \$4 ♦ Coors Light \$4
 Michelob Ultra \$3 ♦ Boqueron Blonde Ale \$3 ♦ Crash Boat IPA \$3



Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food born illness. Please notify your server of any possible ALLERGIES

WINES






 GLASS \$7

RED WINE

	BOTTLE
JOSH CELLARS Cabernet. California (2018)	\$25
DECOY Cabernet. California (2017)	\$35
SILVERADO Cabernet. California (2018)	\$60
STAGS LEAP Cabernet. California (2017)	\$75
CAYMUS Cabernet. California (2018)	\$95
PETIT PITTACUM Garnacha. Francia (2018)	\$25
 FINCA LANANDE Malbec. Argentina (2020)	\$15
JOSH CELLARS Merlot. California (2018)	\$25
LOUIS LATOUR Pinot Noir. California (2016)	\$25
MEIOMI Pinot Noir. California (2017)	\$30
ELOUAN Pinot Noir. California (2017)	\$30
CLOUDLINE Pinot Noir. California (2018)	\$35
BELLE GLOS Pinot Noir. California (2010)	\$65
PETIT PITTACUM Red Blend. España (2016)	\$20
JOSH CELLARS Red Blend. California (2018)	\$25
PRAYER OF SINNERS Red Blend. Washington (2017)	\$35
OPUS ONE Red Blend. California (2015)	\$415
OPUS ONE Red Blend. California (2016)	\$430
ALIDIS Ribera del Duero. España (2018)	\$15
 TRUS Ribera del Duero. España (2018)	\$15
PESQUERA Ribera del Duero. España (2018)	\$35
BODEGAS RODA Rioja. España (2016)	\$45

WHITE WINE

	BOTTLE
LEIRA Albariño. España (2018)	\$20
 VIÑA MAIPO Chardonnay. Chile (2019)	\$15
MÉNAGE À TROIS Chardonnay. California (2018)	\$20
WENTE Chardonnay. California (2018)	\$20
JOSH CELLARS Chardonnay. California (2018)	\$20
SILVERADO Chardonnay. California (2018)	\$40
CHATEAU STE MICHELLE Chardonnay. California (2017)	\$25
 PLACIDO Pinot Grigio. Italia (2019)	\$15
 LAGARIA Pinot Grigio. Italia (2019)	\$15

ROSÉ

	BOTTLE
NOTORIOUS PINK Grenache. Francia (2019)	\$30
 PARALLELE 45' Rosé. Francia (2019)	\$20
WHISPERING ANGEL Rosé. Francia (2019)	\$30

SPARKLING WINE

	BOTTLE
LAURENT PERRIER Brut. Francia	\$59
 POL REMY Brut. Francia	\$25
LAURENT PERRIER Brut Rosé. Francia	\$89
 VILLA CONCHI Cava. España	\$25
TORRE ORIA Cava Brut. España	\$25
CANELLA Prosecco. Italia	\$25



**BOHO
KITCHEN**

COFFEE

espresso			\$2.0		
cortado/macchiato			\$2.50		
latte	6oz	\$3.0	12oz	\$4.0	
mocha	6oz	\$3.50	12oz	\$4.50	
cappuccino	6oz	\$3.0	12oz	\$4.0	
americano	6oz	\$2.0	12oz	\$2.5	
carajillo barrilito 3 estrellas				\$6.0	
chai latte	6oz	\$3.5	12oz	\$5.0	
tea	6oz	\$2	12oz	\$3.5	
hot chocolate	6oz	\$3.5	12oz	\$4.5	
iced coffee	10oz	\$5.0			



BOHO COCKTAILS

BEE'Z KNEE'Z	GIN, LIME, SUGAR, HONEY, EGG WHITES
BEE STING	GIN, CHILE POBLANO LIQUOR, LIME, SUGAR
MAYIN BOO	VODKA, LIME, SUGAR, GINGER, HIBISCUS
BOHO'S MULE	BOURBON, AGAVE, LIME, GINGER BEER
LAVENDER TONIC	GIN, SUGAR, LAVENDER, TONIC, "SMOKE"
PISCO SOUR	PERUVIAN LIQUOR, LIME, SUGAR, EGG WHITE
PINK PISCO	GIN, PERUVIAN LIQUOR, ANGOSTURA, SUGAR, MINT
BOHO SPRITZ	CAVA, APEROL, BITTERS
COSMOPOLITAN	VODKA, COINTREAU, LIME, SUGAR, CRANBERRY
VELVET	RON AÑEJO, GUAVA SAUCE, LIME, EGG WHITES
ADA VERDE	MEZCAL, LIME, SUGAR, HERB SHRUB
SPICY PINEAPPLE MARGARITA	TEQUILA, CHILE POBLANO LIQUOR, PINEAPPLE, HONEY, LIME
MARGARITA	TEQUILA, LIME, SUGAR, COINTREAU
OLD FASHION	BOURBON, SUGAR, ANGOSTURA
NEGRONI	GIN, CAMPARI, SWEET VERMOUTH
MANHATTAN	BOURBON, SWEET VERMOUTH, ANGOSTURA, ORANGE BITTERS
TOM COLLINS	GIN, LIME, SUGAR, CLUB SODA
MARTINI	VODKA OR GIN, VERMOUTH
BLOODY MARY	VODKA, LIME, TABASCO, PEPPER, ENGLISH SAUCE, BITTERS
LONG ISLAND	GIN, VODKA, RUM, TEQUILA, ORANGE LIQUER, LIME, COCA COLA



TIP YOUR BARTENDER





**We ask that you keep your
mask on always
while in the premises and
while interacting with
our staff**

**Le pedimos que se mantenga
utilizando su mascarilla
mientras se encuentra en
las facilidades, al igual
que en cada interacción
con nuestro staff**