






## STARTERS

<b>Soup of the day</b> \$7 ask your server	<b>Calamari</b> \$11 fried or sautéed with butter and garlic	<b>Fish Bites</b> \$10 beer battered & fried Mahi-Mahi with 'salsa verde'
<b>Grilled Octopus</b> \$15 marinated in olive oil and herbs, served with chimi sauce	<b>Octopus Salad</b> \$18 lemon, olive oil, cilantro peppers, onions and 'tostones'	<b>Cod Risotto Croquetes</b> \$12 served with roasted pepper aioli & cucumber, tomato and avocado salad
<b>Gratinated Oysters</b> \$17 seafood salad stuffed oysters with Parmesan gratin ( incl. 6 oysters )	<b>Pulled Pork Wonton Nachos</b>  \$18 slow cooked pork, 'salsa verde', cheddar cheese, green onions, grape tomatoes, corn and black beans	<b>Chef's Veggie Salad</b>  \$12 fresh raw veggies in a lime vinaigrette

## TARTINES

open-faced on baguette toast

<b>Avocado</b>  \$13 with grape tomatoes and cilantro	<b>Smoked Salmon</b>  \$15 with goat cheese, avocado and green onions	<b>Caprese</b>  \$12 mozzarella, grape tomatoes and pesto
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## FRITATTAS

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

<b>Meat</b> \$18 bacon, ham, spanish chorizo, onions, peppers and cheddar cheese	<b>Smoked Salmon</b>  \$17 with red onions & goat cheese, topped with green onions and mixed greens	<b>Veggie</b>  \$15 red onions, peppers, grape tomatoes, mushrooms, mozzarella and pesto
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## BURGERS & SANDWICHES


Each comes with fries or onion rings, make them truffle for \$4 extra & change to any other side for \$5 extra

<b>Boho Burger</b>  \$18 our signature burger with an 8oz beef patty with spicy mayo relish, lettuce, tomato, caramelized onions, bacon & swiss cheese	<b>Classic Burger</b> \$18 8oz beef patty with lettuce, tomato, pickles, red onions, ketchup, mustard cheddar cheese & apple wood smoked bacon	<b>Chicken Sandwich</b>  \$17 grilled chicken breast with lettuce, tomato, honey mustard, Swiss Cheese & apple wood smoked bacon
<b>Bison Burger</b> \$20 8 oz Bison patty with bourbon glazed caramelized onions, Swiss cheese, goat cheese, lettuce & tomato	<b>Onion Burger</b> \$19 8 oz beef patty with mixed greens, tomato, onion ring, caramelized onions & homemade BBQ sauce	<b>Veggie Burger</b>  \$14 5 oz veggie patty with lettuce, tomato, red onions, avocado & mayo-mustard

**Eggplant Grilled Cheese**  \$14  
grilled eggplant with mozzarella, goat cheese, tomatoes & home-made pesto

## TACOS

served on flour tortillas

<b>Chicken</b> \$15 sautéed grilled chicken with red onions, red bell pepper, black beans, corn, guacamole, topped with mixed greens & pico de gallo	<b>Fish</b>  \$15 beer battered & fried Mahi-Mahi, served with a cabbage slaw, pickled onions and 'salsa verde'	<b>Shrimp</b> \$18 grilled & sautéed shrimp with sweet chili, carrot & cole slaw garnish
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## MAIN

Change your side for \$5 extra


<b>Angus Skirt Steak 14 oz</b> \$27 comes with cilantro and 3 cheese risotto & house made chimi	<b>Filet Mignon</b> \$24 pan seared filet mignon basted with garlic, a side of mashed potatoes, rosemary & thyme
<b>Ribeye 16oz</b>  \$45 pan seared, butter based with truffle oil, rosemary & thyme compound butter with a side of taro root mash	<b>Tikki Chicken</b>  \$18 two grilled chicken breasts marinated in a blend of spices served with chunky mango salsa and "manposteo"
<b>Mahi-Mahi Fillet</b> \$18 topped with lemon and cream caper sauce and a side of tostones	<b>Salmon Fillet</b> \$19 comes on a bed of gnocchi, with a light garlic crème sauce & pesto oil
<b>House Salad</b>  \$11 spring mix, grape tomatoes, carrots cilantro, fruit, corn and raddish add: grilled chicken ◆ grilled shrimp +\$6 ◆ +\$10	<b>Caesar Salad</b>  \$10 romaine lettuce, homemade croutons, shredded parmesan, walnuts & lemon pepper caesar dressing made in house add: grilled chicken +\$6

### Linguine

choose your sauce:

alfredo ◆ tomato & herbs ◆ oil and garlic pesto ◆ creamy pesto

choose your protein

Chicken ◆ Shrimp ◆ Skirt Steak ◆ Veggies   
\$14 \$20 \$28 \$12

## SIDES

french fries \$6 ◆ truffle fries \$8 ◆ sautéed potatoes \$6 ◆ onion rings \$7  
arroz con habichuelas \$6 ◆ tostones \$5 ◆ mamposteo \$7 ◆ risotto \$7  
mashed potatoes \$6 ◆ grilled veggies \$6 ◆ side salad \$5  
gnocchi \$8 ◆ malanga mash \$6



# BRUNCH

## Yogurt & Fruit Bowl \$7

greek yogurt with mixed fruits and granola

## Oatmeal \$7

homemade oatmeal with granola

## Eggs & Toast \$8

2 eggs, fried or scrambled, with french baguette toast

bacon ♦ ham ♦ chorizo ♦ cheese ♦ fruit jam ♦ veggies

+\$4

+\$4

+\$4

+\$2.5

 +\$1

 +\$3

## Stack of Pancakes

classic with sugar \$12 ♦ chocolate chip \$13 ♦ blueberry \$13

## Waffles \$12

classic homemade waffles with sugar

## Chicken & Waffles \$18

classic Belgian waffles stacked with bacon, crispy fried chicken, honey butter glaze or siracha honey butter glaze & topped with an egg

## French Toast \$13

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

## 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 \$5

## French Toast Sandwich \$17

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 \$16

thick brioche toast dipped in bechamel batter, seared and served open faced with gruyère cheese, ham, bacon & topped with an egg

## Steak & Eggs \$35

sautéed potatoes, grilled vegies, 14 oz skirt steak & 2 eggs in any style

## 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

\$13

\$16

\$16

\$16

\$18

## DRINKS

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

## Natural Juices \$7

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

## Sodas \$3

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 Brewing Co. \$3.5



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 \$9

## RED WINE

	BOTTLE
BONANZA Cabernet. California (Lot4)	\$30
JOSH CELLARS Cabernet. California (2018)	\$30
DECOY Cabernet. California (2017)	\$40
SILVERADO Cabernet. California (2018)	\$65
STAGS LEAP Cabernet. California (2017)	\$80
CAYMUS Cabernet. California (2018)	\$100
PETIT PITTACUM Garnacha. Francia (2018)	\$30
 FINCA LANANDE Malbec. Argentina (2020)	\$20
JOSH CELLARS Merlot. California (2018)	\$30
LOUIS LATOUR Pinot Noir. California (2016)	\$30
MEIOMI Pinot Noir. California (2017)	\$35
ELOUAN Pinot Noir. California (2017)	\$35
CLOUDLINE Pinot Noir. California (2018)	\$40
BELLE GLOS Pinot Noir. California (2010)	\$70
PETIT PITTACUM Red Blend. España (2016)	\$25
JOSH CELLARS Red Blend. California(2018)	\$30
PRAYER OF SINNERS Red Blend. Washington(2017)	\$40
OPUS ONE Red Blend. California(2015)	\$515
OPUS ONE Red Blend. California(2016)	\$530
ALIDIS Ribera del Duero. España (2018)	\$20
 TRUS Ribera del Duero. España (2018)	\$20
PESQUERA Ribera del Duero. España (2018)	\$40
BODEGAS RODA Rioja. España (2016)	\$50

## WHITE WINE

	BOTTLE
LEIRA Albariño. España (2018)	\$25
 VIÑA MAIPO Chardonnay. Chile (2019)	\$20
MÉNAGE À TROIS Chardonnay. California (2018)	\$25
WENTE Chardonnay. California (2018)	\$25
JOSH CELLARS Chardonnay. California (2018)	\$25
SILVERADO Chardonnay. California (2018)	\$45
CHATEAU STE MICHELLE Chardonnay. California (2017)	\$30
 PLACIDO Pinot Grigio. Italia (2019)	\$20
 LAGARIA Pinot Grigio. Italia (2019)	\$20

## ROSÉ

	BOTTLE
NOTORIOUS PINK Grenache. Francia (2019)	\$35
 PARALLELE 45' Rosé. Francia (2019)	\$25
WHISPERING ANGEL Rosé. Francia (2019)	\$35

## SPARKLING WINE

	BOTTLE
LAURENT PERRIER Brut. Francia	\$75
DRAPPIER Brut. Francia	\$90
DRAPPIER Rosé. Francia	\$95
LAURENT PERRIER Brut Rosé. Francia	\$100
 VILLA CONCHI Cava. España	\$30
TORRE ORIA Cava Brut. España	\$30
CANELLA Prosecco. Italia	\$30



# BOHO COCKTAILS

<b>BEE'Z KNEE'Z</b>	BEEFEATER, LIME JUICE, HONEY REDUCTION, DEHYDRATED LIME	<b>\$11</b>
<b>BEE STING</b>	BEEFEATER, ANCHO REYES POBLANO LIQUEUR, LIME JUICE + SIMPLE SYRUP, CANDIED JALAPEÑO	<b>\$11</b>
<b>MAYIN BOO</b>	BELVEDERE, LIME JUICE, GINGER SYRUP, HIBISCUS FLOAT, DEHYDRATED GINGER GARNISH	<b>\$11</b>
<b>KENTUCKY MULE</b>	BULLET BOURBON, AGAVE, LIME JUICE + GINGER BEER, MINT SPRIG	<b>\$12</b>
<b>LAVENDER COLLINS</b>	BEEFEATER, LAVENDER SYRUP, LIME JUICE, TONIC WATER	<b>\$11</b>
<b>BOHO SPRITZ</b>	APEROL, HONEY REDUCTION, LIME JUICE, TOP WITH CAVA, ORANGE SLICE GARNISH	<b>\$12</b>
<b>MACGYVER</b>	BELVEDERE, DRAMBUIE, LIME JUICE, TAMARIND JUICE, PINEAPPLE JUICE, LIME GARNISH	<b>\$10</b>
<b>VELVET</b>	BARRILLITO 3 STAR RUM, GUAVA REDUCTION, LIME JUICE, SPICED SYRUP, EGG WHITE, DASHES OF ANGOSTURA FOR GARNISH	<b>\$11</b>
<b>PALOMA</b>	ESPIRITU LAURO MEZCAL, LIME JUICE, PINK GRAPEFRUIT, LIME GARNISH	<b>\$12</b>
<b>PINK NEBULA</b>	TITO'S, COINTREAU, LIME JUICE, PINK CRANBERRY JUICE, LAVENDER SYRUP, ORANGE PEEL GARNISH	<b>\$12</b>
<b>SPICY MARGARITA</b>	JIMADOR BLANCO, ANCHO REYES POBLANO LIQUEUR, PINEAPPLE JUICE, LIME JUICE, COINTREAU, HONEY REDUCTION, DEHYDRATED CANDIED JALAPEÑO, SALT OR TAHINI	<b>\$13</b>
<b>OLD FASHIONED</b>	BULLEIT BOURBON, ANGOSTURA, ORANGE BITTER, TAMARIND SYRUP, BARSPOON AVERNA, ORANGE PEEL GARNISH	<b>\$13</b>
<b>MANHATTAN</b>	BULLEIT RYE, DOLIN ROUGE, SWEET VERMOUTH, ANGOSTURA, ORANGE BUTTERS, RICH BROWN SIMPLE SYRUP	<b>\$13</b>



TIP YOUR BARTENDER





**BOHO  
KITCHEN**

# COFFEE

Espresso		\$3.0		
Cortado/Macchiato		\$3.50		
Latte	6oz	\$4.0	12oz	\$6.0
Mocha	6oz	\$4.50	12oz	\$6.50
Cappuccino	6oz	\$4.0	12oz	\$6.0
Americano	6oz	\$3.0	12oz	\$4.5
Iced Coffee	10oz	\$6.0		
Chai Latte	6oz	\$4.0	12oz	\$5.5
Tea	6oz	\$2.0	12oz	\$3.5
Hot Chocolate	6oz	\$4.5	12oz	\$5.5
Carajillo Barrilito 3 Estrellas				\$8.0

## ADD ONS

NON DAIRY MILKS \$1 WHIPPED CREAM \$1 EXTRA SHOT \$2