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BOHO KITCHEN

STARTERS

- Soup of the day** \$7 ask your server
- Octopus Salad** \$18 lemon, olive oil, cilantro peppers, onions and 'tostones'
- Grilled Octopus** \$17 marinated in olive oil and herbs, served with chimichurri sauce
- Calamari** \$12 fried or sautéed with butter and garlic
- Fish Bites** \$11 beer battered & fried Mahi-Mahi with 'salsa verde'
- Cod Risotto Croquettes** \$13 served with roasted pepper aioli & cucumber, tomato and avocado salad
- Pulled Pork Wonton Nachos** 🍴 \$19 slow cooked pork, 'salsa verde', cheddar cheese, green onions, grape tomatoes, corn and black beans
- Chicken Wings** \$18 8 chicken wings with your choice of sauce flavor
Dry Rub ♦ Asian Style
BBQ ♦ Blue Cheese

BURGERS & SANDWICHES

choose a side of home made french fries or onion rings

- Boho Burger** 🍴 \$20 our signature burger with an 8oz beef patty with spicy mayo relish, lettuce, tomato, caramelized onions, bacon & swiss cheese
- Eggplant Grilled Cheese** 🌿 \$16 grilled eggplant with mozzarella, goat cheese, tomatoes & home-made pesto
- Classic Burger** \$20 8 oz beef patty with lettuce, tomato, sautéed onions, applewood smoked bacon & cheddar cheese served on a brioche bun
- Chicken Sandwich** 🍴 \$19 grilled or fried chicken breast, bacon, lettuce, tomato, onion, avocado, and 'salsa verde' served on a brioche bun
- Veggie Burger** 🌿 \$16 5 oz panko fried veggie patty with lettuce, tomato, red onions, avocado & mayo-mustard
- Bison Burger** \$22 8 oz bison patty, caramelized onions & mushrooms, goat cheese, muenster cheese, lettuce and tomato

TACOS

served on flour tortillas

- Chicken** \$17 grilled or fried chicken breast, peppers sauce, cheese, mesclum lettuce and pico de gallo
- Fish** 🍴 \$17 beer battered & fried Mahi-Mahi, served with a cabbage slaw, pickled onions and 'salsa verde'
- Pulled Pork** \$16 cheese, toasted grains, 'salsa verde' and wonton chips
- Shrimp** \$19 Fried shrimp sautéed with sweet chili & topped with spicy slaw.

MAIN

change your side for \$5

- Angus Skirt Steak 14 oz** \$29 choose from one of our sides
- Filet Mignon** \$26 pan seared filet mignon baster with garlic, a side of mashed potatoes, rosemary & thyme
- Tikki Chicken** 🍴 \$20 grilled chicken marinated in a blend of spices, served with a mango sauce Choose from one of our sides
- Mahi-Mahi Fillet** \$20 topped with lemon and cream caper sauce Choose from one of our sides
- Ribeye 16oz** 🍴 \$47 pan seared and butter basted with rosemary & thyme Choose from one of our sides
- Cobb Salad** \$24 Iceberg & romaine lettuce (chiffonade), tomato, bacon, chicken breast, hard-boiled eggs, avocado, chives and blue cheese.
- Caeser Salad** 🌿 \$12 romaine lettuce, homemade croutons, shredded parmesan, walnuts & lemon pepper caeser dressing made in house
add: grilled chicken +\$8

Linguine

choose your sauce:

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

choose your protein

Chicken ♦ Shrimp ♦ Skirt Steak ♦ Veggies 🌿
\$17 \$22 \$30 \$14

SIDES

- rice and beans \$7 ♦ tostones \$6 ♦ grilled veggies \$7 ♦ french fries \$7
onion rings \$8 ♦ truffle fries \$9 ♦ malanga mash \$7 ♦ sautéed potatoes \$7
gnocchi \$10 ♦ side salad \$6 ♦ mashed potatoes \$7 ♦ mamposteao \$8

Ask your server about our desserts!

🌿 vegetarian and vegan friendly options

🍴 house recommendation



Yogurt & Fruit Bowl \$7

greek yogurt with mixed fruits and granola

Oatmeal \$7

homemade oatmeal with granola

Eggs & Toast \$7

2 eggs, fried or scrambled, with french baguette toast
bacon ◆ ham ◆ chorizo ◆ cheese ◆ fruit jam ◆ veggies
+\$3 +\$3 +\$3 +\$1.5 +\$0.5 +\$3

Stack of Pancakes

classic with sugar \$11 ◆ chocolate chip \$11 ◆ blueberry \$11

Waffles \$12

classic homemade waffles with sugar

Chicken & Waffles \$18

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

French Toast \$12

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

TARTINES

open-faced on baguette toast

Avocado \$13

with grape tomatoes and cilantro

Smoked Salmon \$15

with goat cheese, avocado and green onions

Caprese \$12

fresh mozzarella, cherry tomato, basil pesto & balsamic vinegar reduction.

FRITATTAS

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

Avocado \$13

with grape tomatoes and cilantro

Smoked Salmon \$17

with red onions & goat cheese, topped with green onions and mixed greens

Veggie \$15

red onions, peppers, grape tomatoes, mushrooms, mozzarella and pesto

MAIN

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

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 \$15

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

Steak & Eggs

16oz Ribeye basted and served with rosemary & thyme compound butter \$50
14oz Skirt Steak, a side of sauteed potatoes & two eggs in any style \$35

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 \$15 \$16 \$18

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



BOHOKITCHEN

 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

COFFEE

ESPRESSO

Espresso	3.00	
Macchiato	3.50	
Café Bonbón	4.50	
Latte	4.00	6.00
Cappuccino	4.00	6.00
Americano	3.00	4.50
Mocha	4.50	6.50
Lavender Mocha	5.00	6.50
Mint Mocha	5.00	6.50
Vanilla Lavender Latte	5.00	6.50
Extra shot espresso	2.00	

HOT DRINKS

Hot Chocolate	4.00	5.50
Chai Latte	4.00	5.50
Tea (Variety)	2.00	3.50

COCKTAILS

Carajillo	8.00	
Irish Coffee	8.00	
Espresso Martini	8.00	
Affogato	6.00	
(add liqueur)	2.00	

EXTRAS + \$1

Whipped Cream

Almond Milk

Oat Milk

Syrups

Vanilla

Chocolate

Caramel

Hazelnut

Almond

House Lavender

House Mint

Seasonal Flavors





BOHO COCKTAILS

BEE STING	GIN, CHILE LIQUEUR, HONEY REDUCTION & LIME JUICE	\$11
MAYIN BOO	VODKA, HIBISCUS TEA, GINGER SYRUP & LIME JUICE	\$11
BOHO MULE	BOURBON WHISKEY, ROSEMARY, THYME SIMPLE SYRUP, GINGER BEER & LIME JUICE	\$12
LAVENDER COLLINS	GIN, LAVENDER SYRUP, LIME JUICE & TONIC	\$11
PASSIFLORA SPRITZ	AAPÉRITIF LIQUEUR, PASSION FRUIT LIQUEUR, HONEY REDUCTION, LIME JUICE & TOPPED WITH CAVA	\$12
MCGYVER	SCOTCH WHISKEY WITH HEATHER HONEY HERBS & SPICES, TAMARIND, PINEAPPLE & LIME JUICE	\$10
VELVET	SPICED RUM, GUAVA WITH ROSEMARY & THYME REDUCTION, EGG WHITES & LIME JUICE	\$11
PINK NÉBULA	VODKA, ORANGE LIQUEUR, LAVENDER SYRUP, PINK CRANBERRY JUICE & LIME JUICE	\$12
BOHO OLD FASHIONED	RYE WHISKEY, TAMARIND SYRUP & A FEW DASHES OF ORANGE BITTERS	\$13
MALVERDE	MEZCAL, FRESH CUCUMBER, HERB SHRUB & LIME JUICE	\$11

ASK YOUR SERVER FOR OUR SEASONAL DRINKS



TIP YOUR BARTENDER





Continental breakfast includes:

2 eggs any style

Toast

Ham or bacon

1/2 french toast or 1 pancake

6oz coffee or 10oz fresh juice

\$15.00 + tax

for hotel guests only**

****2 per room per day**



**BOHO
KITCHEN**

Pizza



Aries

chimi sauce, dominican salami, amarillos, mozzarella and feta cheese
8" \$17 14" \$20 18" \$27



Libra

red sauce, feta, asiago, cheddar, parmesan and mozzarella
8" \$14 14" \$17 18" \$25



Taurus

red sauce, chicken, chorizo, bacon, pepperonccini and mozzarella cheese
8" \$17 14" \$22 18" \$27



Scorpio

red sauce, pepperoni, mozzarella and compound garlic honey
8" \$14 14" \$17 18" \$25



Gemini

Bechamel, gratinated potatoes, parmesan, petit pois and truffle oil
8" \$17 14" \$20 18" \$27



Sagitarario

pesto, smoked salmon, capers, pickled onions, and compound garlic honey
8" \$17 14" \$20 18" \$25



Cancer

red sauce, shrimps, lobster, calamari and mozzarella

8" \$17 14" \$22 18" \$27



Capricorn

red sauce, mushrooms, goat cheese, mozzarella and pickled red onions

8" \$15 14" \$17 18" \$23



Leo

red sauce, tomato confit, cherry tomatoes, herb infused oil and burrata cheese

8" \$15 14" \$22 18" \$25



Aquarius

garlic sauce, vegetables and mozzarella

8" \$14 14" \$20 18" \$25



Pisces

red sauce, mozzarella, basil and olive oil

8" \$14 14" \$17 18" \$22



Virgo

pesto, pulled pork, amarillos and mozzarella

8" \$16 14" \$22 18" \$27



Sceptic

mushroom sauce, pickled red onions, mushrooms, spinach, vegan cheese on cauliflower

8" \$17