**Breakfast**

**EARLY BIRD**  
SERVED 7:30AM TIL 11AM

- Annie's Denver Omelette: $18  
- Eggs Benny: $20  
- Chilaquiles Verdes: $17  
- French Toast: $16  
- Hotcakes: $16  
- French Toast: $16  
- Cool Ranch Hashbrowns: $6  
- Bacon: $6  
- Two Eggs: $6

**FRESH BAKED while supplies last**

- Plain Croissant: $5  
- Chocolate Croissant: $6  
- Almond Croissant: $7  
- Yogurt + Granola: $9  
- Overnight Oats with the Fixins: $9

**Salads & Soup**

- Full Leaf Caesar: $15  
- The Big Salad: $16  
- Slice of Wedge: $16  
- Grain Bowl: $17  
- Side Salad: $6

**ADD ON**

- chicken + $6  
- salmon + $8  
- shrimp + $7  
- feta + $5

- Chicken Sausage Patties: $7  
- Smoked Salmon: $10  
- Avocado: $4  
- Fruit Salad: $6

**S N A C K S**

- Crunchy Veggie Crudité: $12  
- Shrimp Cocktail: $16  
- Crispy “Everything” Cauliflower: $13

**Mains**

**SERVED 4PM TIL CLOSE**

- Grilled Chicken “Panzanella”: $26  
- Grilled Garlic Shrimp with Fries: $29  
- Roasted Salmon: $31  
- Local Fish Tacos: $26  
- Skirt Steak: $36

**Desserts**

- Jumbo Slice of Chocolate Cake: $15  
- Key Lime Pie: $10  
- Strawberry Cheesecake: $12

**LAKE WITH SMOKED SALMON**: Add egg +$3

**STAPLES**  
SERVED ALL DAY

- Brekkie Quesadilla: $16  
- The Breakfast Plate: $19  
- Avocado Toast: $16  
- Latke with Smoked Salmon: $17  
- Butter, syrup

**Brekkie Sides**

- Chicken Sausage Patties: $7  
- Smoked Salmon: $10  
- Avocado: $4  
- Fruit Salad: $6

**S N A C K S**

- Crunchy Veggie Crudité: $12  
- Shrimp Cocktail: $16  
- Crispy “Everything” Cauliflower: $13

**MORE SIDES**

- Fries: $8  
- Challah Garlic Bread: $8  
- Side Salad: $6

**GRASSHOPPER**:  
creme de menthe, fernet branca, creme de cacao, cream

**CHEF PARTNER**: Chris Pandel  
**CHEF DE CUISINE**: Aneliese Merlino

---

Consuming raw or undercooked meat or seafood may increase your risk of food-borne illness, especially if you have any medical conditions.

A 4% surcharge will be added to your final bill to assist in covering operating costs. The entirety of the surcharge is retained by Boka Restaurant Group, and the surcharge is not intended to be either a gratuity or a charge for services performed.
Coffee & Tea
PLUS JUICES + MORE

Drip Coffee..........................5
Espresso..................................5
Cortado...................................6
Cappuccino..............................6
Latte.......................................7
Cold Brew..................................7
Hot Tea.....................................5
Iced Tea...................................4
Cold Press Green Juice...............13
Fresh-Squeezed Orange Juice........7

Coffee

Plus Juices

Soft Drinks
Coca-Cola..............................5
Diet Coke..................................5
Sprite.......................................5
Ginger Ale..................................5
San Pellegrino liter....................9
Acqua Panna liter.......................9

Soft Drinks

Coffee & Tea

Cocktails

Cocktails

Wines
BY THE GLASS

Sparkling
Carboniste, Albarino/Pinot Grigio........16/64
“Carbo-Nation,” CA

White
Delta Wines, Sauvignon Blanc...........17/68
North Coast, CA
Lo-Fi Wines, Chardonnay...............19/76
Santa Barbara, CA

Rosé & Skin Contact
Es Okay, Field Blend Rosé................15/60
North Coast, CA
Adroit, Skin-Contact Ribolla Gialla...16/64
Busalacchi Vineyard, Monterey, CA

Red
Lo-Fi Wines, Pinot Noir/Gamay........18/72
Santa Barbara, CA (served chilled)
Union Sacré, Cabernet Franc............17/68
Dry Creek Vineyard, Paso Robles, CA
Scenic Drive, Cabernet Sauvignon.....20/80
San Benito, CA

NEW REGULARS
Smoked Paloma..........................18
tequila, smoked grapefruit juice, lime juice soda, black lava salt
Raspberry “Brisk”........................16
vodka, raspberry, lemon, iced tea
Duck Season...............................18
duck fat-washed rye whiskey, amaretto
Invisible Sun...............................19
coconut milk-washed rum agricole, pineapple juice, lime juice, pimento dram

OLD FRIENDS

Sex on the Beach........................15
vodka, peach, cranberry, orange
Harvey Wallbanger.......................17
vodka, Galliano, orange juice, egg white
Salty Dog...................................17
gin, grapefruit, lime
Tequila Sunrise............................18
blanco tequila, mezcal, orange juice, house-made grenadine
Eastside....................................15
gin, cucumber, mint, lime juice
Rum Teddy..................................17
rum, cherry heering, galliano, pineapple juice
Brandy Old Fashioned....................17
brandy, sprite, bitters
Black Manhattan..........................18
rye whiskey, aperol amaro, bitters

BEERS & CIDER

Coors Golden Banquet 12oz..................7
Skyduster Rice Lager 12oz..................9
Three Weavers Expatriate IPA 12oz.......9
Smog City From LA Wit Love White Ale 16oz 14
Almanac Boost Coffee Stout 16oz........15
La Lata Cider 8oz...........................15
Best Day Non-Alcoholic Kolsch 12oz......8

BEVERAGE MANAGER
Chris Maxwell

Spirit Free
NON-ALCOHOLIC SIPS

Creamsicle...............................12
blood orange, vanilla, lemon
Aloha.........................................12
pineapple, yuzu, lime
Shirley Temple.........................8
sprite, housemade grenadine, cherries

BLOODY MARY
choose your own adventure

16

Classic Mimosa.........................14

OLD FRIENDS

BLOODY MARY
choose your own adventure

16

Classic Mimosa.........................14

WINES
BY THE GLASS

Sparkling
Carboniste, Albarino/Pinot Grigio........16/64
“Carbo-Nation,” CA

White
Delta Wines, Sauvignon Blanc...........17/68
North Coast, CA
Lo-Fi Wines, Chardonnay...............19/76
Santa Barbara, CA

Rosé & Skin Contact
Es Okay, Field Blend Rosé................15/60
North Coast, CA
Adroit, Skin-Contact Ribolla Gialla...16/64
Busalacchi Vineyard, Monterey, CA

Red
Lo-Fi Wines, Pinot Noir/Gamay........18/72
Santa Barbara, CA (served chilled)
Union Sacré, Cabernet Franc............17/68
Dry Creek Vineyard, Paso Robles, CA
Scenic Drive, Cabernet Sauvignon.....20/80
San Benito, CA

NEW REGULARS
Smoked Paloma..........................18
...