

Port & Dessert Wine

Taylor Fladgate LBV	11
Taylor Fladgate 20	18
Fonseca 10	14

Dessert Martinis & Aperitifs

Chocolate Martini	14
Espresso Martini	12
Coconut Keylime Pie Martini	13
Caravella Limoncello	12

Single Malt Scotch

Highlands

Glenmorangie 10	14
Glenlivet 12	16
Macallan 12 <i>Sherry Oak Cask</i>	18
Macallan 15 <i>Triple Oak Cask</i>	22
Macallan 18 <i>Sherry Oak Cask</i>	42
Macallan 21 <i>Triple Oak Cask</i>	94

Speyside

Balvenie 12 <i>DoubleWood</i>	18
Balvenie 14 <i>Caribbean Cask</i>	20
Balvenie 17 <i>DoubleWood</i>	29
Balvenie 21 <i>PortWood</i>	38
Glenfiddich 12	15
Glenfiddich 15	18

West Highland & Lowland

Oban 14	19
Auchentoshan	19

Islands- Islay & Skye

Ardbeg 10	19
Talisker 10	18
Laphroaig 10	16
Lagavulin 16	19

Desserts

SEASONAL GELATO 8

small batch Grenadine, Brandied cherries

BLACKBERRY CHEESECAKE 12

traditional NY style, blackberry sauce, crème anglaise

LOADED DUTCH APPLE PIE 10

Granny Smith apple, walnut & pecan
cherries & raisins & Ron Zacapa crème anglaise

LINDOR TRUFFLE LAVA CAKE 11

65% chocolate cake batter with warm caramel center
chocolate Caramel sauce

Inspiring Cocktails

LION'S CUP 16.5

~Orlando Pride~

Patron Silver, Patron Mango, lemon, lime
mango puree, Port floater

TANQUERAY TEN & TONIC 13.5

~light & botanical~

Tanqueray Ten Gin, Jack Rudy tonic
lemon twist, rosemary

TICKLED PEACH 16

~fresh & bubbly~

Method and Standard Raspberry Vodka
Grand Marnier Peach Raspberry, lemon
cranberry, champagne

WHITE OAK AGED MANHATTAN 18

~house barreled for 30 days~

Basil Hayden, Carpano Antica Sweet Vermouth
Solerno Blood Orange Liqueur, chocolate bitters

CLOUD NINE 16

~house infused for 14 days~

Zyr vodka, house infused Lychees
St. Germain, simple, mint, lime

PARADISE BREEZE 13

~light & tropical~

Caravella Limoncello, Absolute Citrus vodka
Rum Haven cocoanut rum
Pineapple, lime, Jack Rudy tonic

RYE NOT? 16

~nutty & smooth~

Bulliet Rye Whiskey, Disaronno Amaretto
Walnut bitters

KLIMT KISS CUCUMBER SMASH 15.5

~fresh & floral~

Choice of Aviation Gin or Effen Cucumber Vodka
St. Germain, mint, cucumber, lime

FLORIDA MULE 14

~classic Mule with a Bohemian twist~

St. Augustine Cane Vodka, lime, grapefruit
Fever Tree Ginger Beer, cranberry bitters

POSIEDON'S ESCAPE 13.5

~our spa in a sip~

Absolute Passion fruit vodka, Solerno Blood Orange liqueur
Cedilla Acai liqueur, plum bitters
squeeze of lemon



Sparkling Wine & Champagne

Banfi Rosa Regale Sweet Sparkling Italy NV	<i>split</i>	13
Lucien Albrecht Crémant d'Alsace Brut Rosé France NV	10	45
Nicolas Feuillatte Brut France NV	14	69
Zonin Brut Prosecco Veneto Italy NV	<i>split</i>	10
Piper Heidsieck Brut France	<i>half</i>	38
Perrier-Jouet Grand Brut France		89
Veuve Clicquot Brut "Yellow Label" France		136
Dom Perignon Brut France '06		268

Light, Terroir Driven

Chateau Ste. Michelle "Cold Creek" Riesling WA '15	12	46
Castello Banfi "San Angelo" Pinot Grigio Tuscany, Italy '15	13	48
Benziger Sauvignon Blanc Sonoma County, CA '13	10	38
King Estate "Signature Collection" Pinot Gris Oregon '15	11.5	44
Nobilo "Icon" Sauvignon Blanc Marlborough, NZ '15	12	46
Château La Gordonne Rosé Côtes de Provece, France '15	11.5	44

Full, Fruit Forward

The Kessler Collection by Raymond Chardonnay CA '15	10	38
Antinori, Chardonnay , "Castella della Sala Estate Italy '12	12	45
Stag's Leap "Karia" Chardonnay Napa Valley, CA '14	16	68
Antica, Chardonnay , Atlas Peak, CA '14	13	50
Nickel & Nickel Chardonnay Napa, CA '14		70

Light, Fruit Forward

The Four Graces Pinot Noir Willamette, OR '14	13	50
King Estate, Pinot Noir , Oregon '14	<i>half</i>	31

Medium, Fruit Forward

Meiomi Pinot Noir Sonoma Coast, CA '15	14	52
Swanson Merlot Napa Valley, CA '13	15	54
Kessler Collection by Raymond Cabernet Sauvignon CA '15	10	38
Concha y Toro "Gran Reserva" Malbec Chile '14	12	46
"Decoy" by Duckhorn Cabernet Sauvignon Sonoma, CA '14		62

Full, Fruit Forward

Bohemian Collection Cabernet Sauvignon Napa, CA '14	14	54
Stag's Leap "Hands of Time" Cabernet Blend CA '13	16	60
Sequoia Grove Cabernet Sauvignon Napa, CA '13	18	70
Antica Cabernet Sauvignon Atlas Peak, CA '12		95
Stag's Leap "Artemis" Cabernet Sauvignon Napa, CA '14		104
Caymus Cabernet Sauvignon Napa, CA '13 or '14		169
Plumpjack Cabernet Sauvignon "Estate" Oakville, CA '14		198

Appetizers & Sharables

BOHEMIAN HUNTER'S BOARD 25

speck, sweet sopressata, chicken truffle mousse
naked goat, Cambozola, natural green Castelvetro olives
cornichons, lingonberry jam, rustic baguette

BOHEMIAN CALAMARI 16

all natural Boston squid, Jalapeno, Moroccan Harissa sauce
green olives, Piquillo peppers, Capote capers, Meyer lemon
fresh oregano

SMOKED SALMON BAGUETTE 22

crème fraiche, shallots, fried capers, chive on crispy baguette

KESSLER LUMP CRAB CAKE 15

organic arugula, basil oil, rémoulade, grilled lemon

WAGYU BEEF CARPACCIO 17

marinated & dry aged rare Wagyu, shaved parmesan
arugula, crispy capers, mustard aioli, & crostini

BUFFALO JUMBO WINGS 15

spice rubbed, buffalo sauce
house made blue cheese dressing

LOBSTER BISQUE 9

De Luze VS Cognac, tomato & fresh cilantro

FRENCH GREEN LENTIL SOUP BOWL 7

carrots, onion, celery, smoked sea salt
lime wedge, Fresno pepper

Entrée Salads

GRILLED PEACH SALAD 12

field greens, buttered pecans, goat cheese crumbles
raspberries, cornbread croutons, fig & sherry vinaigrette

THE NUESKE'S BACON WEDGE 11

old world style smoked & peppered bacon
Statesboro blue cheese, grape tomatoes
candied walnuts, jalapeño ranch dressing

CAESAR SALAD 10

shaved parmesan, tomatoes, Italian bread croutons
house Caesar dressing

PUMPKIN SEED MIXED GREENS 9

baby field greens, frisée, lollo rossa & tango, feta
grape tomatoes, walnut oil & white balsamic vinaigrette

enhance your salad with items from the grill

French cut chicken breast 7

five shrimp 8

salmon filet 10

crab cake 9

Chophouse Sandwiches

SWISS CROQUE MADAME SKILLET 14
raclette cheese, baked French ham, rosemary olive bread
sunny side up egg, cornichons and whole grain mustard

LAMB BURGER 16
Naan bread, feta cheese, watercress, red onion,
olive tapenade, pickled cucumber, tzatziki sauce
tomato, olive and cucumber salad

1855 BLACK ANGUS BURGER 18
Telera bread, porcini mascarpone cheese, watercress
onion rings, horseradish honey mustard sauce

Stone Oven Baked Pizza

made with tarte flambe crust & fire roasted tomato sauce

MARGHERITA 12
mozzarella, fresh basil

MUSHROOM & CRÈME FRAICHE 15
porcini crème fraîche, white truffle oil, mozzarella
caramelized onions

JAMON SERRANO 14
thinly sliced spanish ham, mozzarella, arugula
parmesan, pine nuts, pea tendrils

Steaks & Seafood

1855 BLACK ANGUS RIBEYE 16oz 41
aged more than 21 days

CENTER CUT FILET MIGNON 8oz 44
aged a minimum of 14 up to 21 days

NEW YORK STRIP STEAK 14oz 39
aged up to 28 days

MEDITERRANEAN BAKED SALMON 29
tomatoes, feta, olives, banana peppers, jalapeños
cilantro, chardonnay, extra virgin olive oil
jasmine rice, lemon, tzatziki

Sides 6

house fries

fingerling potatoes

sweet potato fries

grilled asparagus

Draft beers

Ask about our seasonal draft offering!

We have a constant rotation of Florida's local crafts brews.

Craft beer bottles

Abita Andygator 6.25

Helles Doppelbock- Abita Springs, LA 8% ABV

Crooked Can High Stepper 6.75

American IPA- Winter Garden , FL 7% ABV

3 Daughters Beach Blond Ale 6

American Blonde Ale- St. Petersburg, FL 5% ABV

Cigar City Florida Cracker 6

Belgian Style White Ale- Tampa, FL 5.5% ABV

Brooklyn Lager 6.25

American Amber Lager- Brooklyn, NY 5.2% ABV

Vodka

St. Augustine Cane

Grey Goose VX, Effen Cucumber

Belvedere Unfiltered Rare Diamond Rye

Gin

Aviation, St. George Terroir

Rogue Pink Spruce, Old St. Pete

Ransom Old Tom, Monkey 47

Whiskey, Bourbon, & Rye

Bulleit, Buffalo Trace, Knob Creek
Hudson Baby, Basil Hayden, Bookers

Bulleit Rye, Knob Creek Rye
St. Augustine Double Cask Bourbon

Tequila

Patron Silver & Reposado Roca

Tres Generaciones Anejo

Rum

Rumhaven Coconut Rum

Cruzan Diamond Estate Light

Bacardi 8 Gran Reserva

Ron Zacapa, Cruzan Black Strap