

RESERVE LIBATIONS

THE 1942

Don Julio 1942 Tequila, muddle basil orange bitters
served on a 24 carat ice cube
\$44

BELUGA GOLD

Beluga Gold Vodka, Carpano Bianco Vermouth, on a 24 carat ice cube
\$38

CLASSIC COCKTAILS \$16

Kessler Margarita

Exotico Tequila, Triple Sec, Lime Juice, Orange Juice, Grand Marnier

Hendricks and Q Tonic

Hendricks's Gin, Q Tonic Water, Cucumber

Smoked Paloma

Volcan Blanco, Q Grapefruit Soda, Black Salt, Lime

Tito's or 1792 Mule

Tito's Vodka or 1792 Bourbon, Q Ginger Beer, Cranberry Bitters, Lime

Smooth Old Fashioned

Smooth Ambler Contradiction Bourbon, Angostura Bitters

Fuego Blanco

Maestro Dobel Tequila, Lemon, Chipotle Orange Blossom Honey

Bee's Knees

Monkey 47 Gin, PKZ Orange Blossom Honey Syrup, Lemon

La Poire

Belvedere Infusions Pear & Ginger, St. Germain, lime *organic vodka

FLORIDA CRAFT BEER

Oyster City 12oz \$8

Hooter Brown, *Brown Ale*, 6.9% ABV

Mangrove, *Mango Pale Ale*, 6.9% ABV

Mill Pond Dirty, *Blonde Ale*, 5.5% ABV

Central 28 12oz \$8

Up River, *Pale Ale*, 6.9% ABV

Sunshine, *Wheat Beer*, 6.9% ABV

Oviedo Brewing Co. 16oz \$12

Melon Mambo, *New England IPA*, 6.4% ABV

Hop Truck, *New England IPA*, 6.9% ABV

Kali, *American IPA*, 6.5% ABV

Red Bug Red, *Red Ale*, 5.3% ABV

DOMESTIC & IMPORTED

Bud Light, Stella Artois, Odoul's

DESSERTS

BLACK BEE HONEY CHEESECAKE 11

Grand Marnier caramel sauce, honeycomb waffle crisp

Made with Black Bee Honey- \$1 from every cheesecake sold supports Parramore Kids Zone, which produces this honey and other enriching programs for local Orlando youth

NUTELLA LAVA CAKE 10

Chocolate & hazelnut molten cake
toasted hazelnut

A la mode 2.50

BLUEBERRY LAVENDER GELATO 11

Blueberry and lavender gelato, blueberry

THE BOHEME

Executive Chef Venoy Rogers III

SHAREABLE

TOMATO & BURRATA

heirloom tomatoes, olive oil, aged balsamic, fresh oregano, fleur de sel & cracked pepper 16

CALAMARI

koji marinated tubes and tentacles, banana peppers, peppadew, Harissa aioli 17

BEEF CARPACCIO

marinated dry aged Wagyu, shaved parmesan, arugula, crispy capers, mustard aioli 22

HUNTER'S BOARD

speck, sopressata, casalingo sausage, naked goat & cambozola cheese, olives, lingonberry jam 26

MUSHROOM FLATBREAD

porcini crême fraiche, white truffle oil, mozzarella, caramelized onions, chives, parmesan 18

SOUPS & SALADS

LOBSTER & CRAB BISQUE

De luze VS cognac, tomato, cilantro 12

FRENCH LENTIL SOUP

carrots, onion, celery, smoked sea salt, lime wedge, Fresno pepper 10

CAESAR

shaved parmesan, shredded asiago, Italian bread croutons, house caesar dressing 8

PUMPKIN SEED

organic baby field greens, feta cheese, grape tomatoes, balsamic vinaigrette 8

APPLE SALAD

organic baby field greens, granny smith apple, butter pecans, blue cheese, cornbread croutons, white balsamic vinaigrette 9

SIGNATURES

The most tender cuts from the USA, Certified Angus Beef® Prime seasoned with our Bohemian Signature Rub

THE TABLESIDE TOMAHAWK

\$170

42 oz. Tomahawk and we'll flambée and carve the steak tableside.

Includes two signature sides

limited availability

42oz TOMAHAWK 140

16oz RIBEYE 50

8oz FILET MIGNON 52

14oz NEW YORK STRIP 48

10oz JOYCE FARM CHICKEN BREAST 17

10oz DOUBLE CUT PORKCHOP 35

ACCOMPANIMENTS 6

BOHEMIAN BEARNAISE

GARLIC & FINE HERBS BUTTER

TRUFFLE BUTTER

MAYTAG BLUE CHEESE

PORCINI MUSHROOM CREAM SAUCE

SPECIALTY

MEDITERRANEAN SALMON

tomatoes, feta, olives, peppers, cilantro, chardonnay, olive oil, spinach, rice & tzatziki 30

CERTIFIED ANGUS BEEF® TENDERLOIN

butternut squash and Yukon gold potato mash, grilled asparagus, porcini mushroom sauce 38

CHILEAN SEABASS

red and white quinoa sautéed with kale and grape tomatoes, asparagus, lemon beurre blanc 43

FISH OF THE DAY MKT

SIDES 9

SAUTEED BABY SPINACH

GRILLED ASPARAGUS, BASIL OIL

FRENCH FRIES, TRUFFLE OIL & PARMIGIANO

FOREST MUSHROOMS, GARLIC & HERBS

BUTTERNUT SQUASH & YUKON POTATO MASH

*An 18% service charge will be added to parties of 6 and more, parties 10 + require a contract.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne

CHAMPAGNE & SPARKLING

Zonin *Prosecco* | Italy 12split
Nicolas Feuillatte | Champagne, France 85
Nicolas Feuillatte Rosé | Champagne, France 115
Veuve Clicquot “Yellow Label” | Champagne, France 23/125
Veuve Clicquot Rosé | Champagne, France 31/165
Perrier-Jouët *Grand* | Champagne, France 120
Perrier-Jouët “Belle Epoque” | Champagne, France 240
Dom Perignon | Champagne, France 350
Armand de Brignac, Ace of Spades | Champagne, France 750

ROSE

La Fete Du Rose | St. Tropez, Provence, FR 64
Chateau d’Esclans “Whispering Angel” | Cotes de Provence, FR 15/60
Chateau d’Esclans “Rock Angel” | Cotes de Provence, FR 79
Wolffier Estate | Summer in a Bottle, Cotes de Provence, FR 60

INTERESTING WHITES

Thomas Schmidt Kabinett *Riesling* | Mosel, Germany 12/42
Terlato *Pinot Grigio* | Friuli, Italy 13/46
Pike Road *Pinot Gris* | Willamette, Oregon 12/42
The Crossings *Sauvignon Blanc* | Marlborough, New Zealand 52
Wairau River *Sauvignon Blanc* | Marlborough, New Zealand 14/54
Villa Maria *Sauvignon Blanc* | CA *Vegan, Organic, Sustainable 58
Sauvion *Sauvignon Blanc* | Sancerre, Loire Valley, France 20/82
Ferrari Carano *Fume Blanc* | Sonoma County 42
Jaine *Sauvignon Blanc* | Columbia Valley, WA 52
Conundrum *White Blend* | CA *Sustainable Vineyard 13/46
Fillaboa *Albarino* | Spain 50
Chateau La Nerthe *Chateauf-neuf-de-Pape Blanc* | France 113

CHARDONNAY

Kessler Collection by Raymond | CA 12/42
Carmel Road “Unoaked” | Monterey, CA 42
Louis Jadot, Macon Village | Beaune, Burgundy, FR 12/42
Girardin | Napa 59
MacRostie | Sonoma Coast 15/58
Stag’s Leap “Karia” | Napa 17/66
Cuvee Saint Vincent | Merusault, Burgundy, FR 80
Chalk Hill Estate | Sonoma 86
Nickel & Nickel | Napa 100
Cakebread Cellars | Napa 115
Quilt | Napa 80

PORT & DESSERT WINE

Zind Humbrecht, Pinot Gris | France 110
Taylor Fladgate 20year *Tawny* | Portugal 18
Fonseca 10year *Tawny* | Portugal 14
Sandeman *Ruby* | Porto Portugal 14
Taylor Fladgate *LBV* | Porto Portugal 11
Limoncello | Italy 15

PINOT NOIR / MERLOT

Elouan *Pinot Noir* | Oregon 13/46
Belle Glos “Balade” *Pinot Noir* | Sta. Rita Hills, CA 21/82
Dioria *Pinot Noir* | Monterey, CA 52
Hardford Court *Pinot Nior* | Russian River, Sonoma 82
Argyle *Pinot Nior* | Willamette Valley, OR 78 *Sustainable Vineyard
Dough *Pinot Nior* | Willamette Valley, OR *supports James Beard Foundation 52
Northstar *Merlot* | Columbia Valley 15/58
Rutherford Hill *Merlot* | Napa 71
Duckhorn *Merlot* | Napa 106
Markham *Merlot* | Napa *Sustainable Vineyard 58

INTERESTING REDS

Girad *Petite Sirah* | Napa, CA 86
Ex Post Facto *Syrah* | Santa Barbara, CA 87
Ben Marco *Malbec* | Uco Valley, Mendoza, Argentina 42
Crios de Susana Balbo *Malbec* | Mendoza, Argentina 12 / 42
Palacios Remondo La Montesa *Garnacha* | Rioja, Spain 12 / 42
Les Cadrans De Lassegue *Blend* | St. Emilion, Bordueaux, FR 60
Purple Angel Montes “*Carmenere*” | Colchagua Valley, Chile 160
Tenuta di Arceno *Sangiovese* | *Chianti Classico*, Tuscany 162
Numanthia Numanthia *Tempranillo* | Toro, Spain 98
Michael David Winery “Lust” *Zinfandel* | Lodi, CA 110

RED BLENDS

Conundrum *Red* | CA 60
Gaja Promis | Tuscany, Italy 100
Stag’s Leap “*Hands of Time*” | Napa 18/70
Ferrari-Carano “*Tresor*” | Sonoma Co. 125
Justin Isosceles | Paso Robles, CA 120
Chalk Hill Estate | Sonoma 125

CABERNET SAUVIGNON

Bonanza | CA 50
Coppola | CA 70
Kessler Collection | CA 12/42
Three Finger Jack | Lodi, CA 42
Bohemian Collection | CA 14/54
Rodney Strong | Alexander Valley, Sonoma 60
Black Stallion | Napa 64
Roth Alexander Collection | Alexander Valley, Sonoma 16/62
Hanna | Alexander Valley, Sonoma 80
Stag’s Leap “*Artemis*” | Napa 140
Caymus | Napa 250
Chimney Rock | Napa 175
Silver Oak | Napa 310
Opus One | Napa 600

MAGNUM 1.5L

Chateau d’Esclans “Whispering Angel” | Cotes de Provence, FR 120
Belle Glos “Taylor Lane” *Pinot Noir* | Sonoma County 2011 192
Elouan *Pinot Noir* | Oregon 86
Quilt Reserve | Napa 310