

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

Hendricks and Q Indian Tonic

Hendricks's Gin, Q Indian 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 Doble Diamante Tequila,
Lemon, Chipotle Orange Blossom
Honey

Bee's Knees

Monkey 47 Gin, PKZ Orange Blossom
Honey Syrup, Lemon

VINTAGE FLORIDA \$18

The Woodsman

Bulleit Bourbon, Rosemary, Lemon
Maple, Orange

*Zero Proof option with Seelip Spice 94 &
Grove 42*

Apple Cobbler

Crown Royal Apple, Orange, Apple
Butter

Zero Proof option with Seelip Spice 94

The Imposter

Tanqueray Flor de Sevilla, Amaro,
Cheery, Seedlip Grove 42, Maraschino
Syrup

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 20

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

42oz TOMAHAWK 140

16oz RIBEYE 50

8oz FILET MIGNON 43

14oz NEW YORK STRIP 46

10oz JOYCE FARM CHICKEN BREAST 17

10oz DOUBLE CUT PORKCHOP 35

ACCOMPANIMENTS

BOHEMIAN BEARNAISE 4 GARLIC & FINE HERBS BUTTER 3 TRUFFLE BUTTER 6

MAYTAG BLUE CHEESE 3 PORCINI MUSHROOM CREAM SAUCE 5

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

SIDES

SAUTEED BABY SPINACH 7

FRENCH FRIES, TRUFFLE OIL & PARMIGIANO 7

BUTTERNUT SQUASH & YUKON POTATO MASH 6

GRILLED ASPARAGUS, BASIL OIL 7

FOREST MUSHROOMS, GARLIC & HERBS 7

**An 18% service charge will be added to parties of 6 and more*

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

CHAMPAGNE & SPARKLING

Zonin Prosecco - split	12
Nicolas Feuillatte Brut	86
Nicolas Feuillatte Rosé	113
Perrier-Jouët Grand Brut	116
Veuve Clicquot "Yellow Label" Brut	21 105
Veuve Clicquot Rosé	29 135
Perrier-Jouët "Belle Epoque" Brut	233
Dom Perignon Brut	306

ROSE

Whispering Angel Rosé France	15 60
Rock Angel Rosé France	79

WHITE

Thomas Schmidt Riesling Germany	10 38
Terlato Pinot Grigio Italy	12 46
The Crossings Sauvignon Blanc New Zealand	58
Wairau River Sauvignon Blanc New Zealand	14 42
Chalk Hill Sauvignon Blanc Russian River Valley	15 58
Sauvion Sancerre Sauvignon Blanc France	82
Conundrum White Blend CA	13 38
Fillaboa Albarino Spain	50
Chateau La Nerthe Chateauneuf-de-Pape Blanc France	113
Kessler Collection by Raymond Chardonnay CA	10 38
Carmel Road "Unoaked" Chardonnay Monterey	42
Louis Jadot, Macon Village Chardonnay France	15 50
Chalk Hill Chardonnay Sonoma Coast	15 50
Girardin Chardonnay Napa	59
Stag's Leap "Karia" Chardonnay Napa Valley, CA	17 66
Cuvee Saint Vincent Chardonnay Burgundy	80
Chalk Hill Estate Chardonnay Sonoma	86
Nickel & Nickel Chardonnay Napa	100
Cakebread Cellars Chardonnay Napa	28 115

PORT & DESSERT WINE

Zind Humbrecht, "Pinot Gris" France - half	110
Taylor Fladgate 20	18
Fonseca 10	14
Taylor Fladgate LBV	11

REDS

Elouan Pinot Noir Oregon	11 42
Belle Glos Balade Pinot Noir CA	21 82
Dioria Pinot Noir CA	52
Hardford Court Pinot Nior CA	82
Girad Petite Sirah CA	79
Ex Post Facto Syrah CA	86
Northstar Merlot Columbia Valley	15 58
Rutherford Hill Merlot CA	71
Duckhorn Merlot Napa	102
Ben Marco Malbec Argentina	41
Crios de Susana Balbo Malbec Argentina	14 42
Palacios Remondo La Montesa Grenache Spain	16 54
Les Cadrans De Lassegue Bordeaux FR	60
Stag's Leap "Hands of Times" Blend Napa	16 62
Ferrari-Carano "Tresor" Blend Sonoma	125
Kessler Collection Cabernet Sauvignon CA	10 38
Three Finger Jack Cabernet Sauvignon CA	41
Bohemian Collection Cabernet Sauvignon CA	14 54
Rodney Strong Cabernet Sauvignon Alexander Valley	110
Roth Alexander Collection Cabernet Sauvignon CA	16 62
Black Stallion Cabernet Sauvignon Napa	64
Hanna Cabernet Sauvignon Alexander Valley	87
Michael David Winery "Lust" Zinfandel Lodi CA	103
Hall Cabernet Sauvignon Napa	113
Justin Isosceles Cabernet Sauvignon Paso Robles, CA	113
Chalk Hill Estate Cabernet Sauvignon Sonoma	125
Stag's Leap "Artemis" Cabernet Sauvignon Napa	136
Purple Angel Montes "Carmenere" Chile	157
Caymus Cabernet Sauvignon Napa	173
Chimney Rock Cabernet Sauvignon Napa	175
Silver Oak Cabernet Sauvignon Napa	227

Bring your own wine | \$30 corkage fee