

LUNCH

**SIMPLE START**

- Seasonal Soup 6 / 10  
*ask your server for today's selection*
- Corn & Clam Chowder 8 / 12  
*smoked ham hock + peppadew relish + tarragon oil*
- Twisted Shrimp Cocktail 16  
*green tomato cocktail sauce + cucumber ribbons  
fresh horseradish + baby beet greens*
- Truffle Cheese Fries 14  
*truffle pecorino + wild mushrooms + gremolata*

**CHEESE & CHARCUTERIE**

*artisanal cheeses + cured meats  
nuts + fruit + pickled peppers  
crackers + baguette*

18

**FROM THE GARDEN**

- BOKA Greens 10  
*cranberries + cashews + cucumber + pear  
balsamic vinaigrette*
- Beet Salad 12  
*tart cherry yogurt + frisée + pistachio dust  
goat cheese + avocado*
- PNW Wedge Salad 15  
*pork belly croutons + salmon caviar + green onion  
Torched tomato conserva + lemon vinaigrette*
- Caesar Salad 13  
*romaine + croutons + boquerones + parmesan crisp*

**ADD** Herb Chicken 6 + Grilled Steak 8 + Seared Salmon 9

**BETWEEN BREAD**

- BOKA Burger 17  
*grass fed beef + limberger cheese + port aioli  
onion sofrito + brioche bun  
add bacon or fried egg, 2/each*
- PNW Grilled Cheese 15  
*thick cut brioche + robiola + fontina  
Washington apple compote*
- Black Bean & Lentil Patty 15  
*Tuscan kale slaw + calabrian chili aioli + brioche bun*
- Pulled Pork Torta 15  
*cabbage + beet jam + queso fresco + cilantro  
pickled fresno chili*

*sandwiches have a choice of traditional fries,  
petite salad, seasonal soup or chowder (add \$2)  
add bacon \$2 or avocado \$3*

**TWISTED CLASSICS**

- Rock Fish Tacos 15  
*corn salsa + piquillo ranch + shaved cabbage  
queso fresco*
- Fish & Chips 18  
*cod + remoulade + radish slaw + hand cut chips*
- Lamb & Chickpea Vol au Vent 16  
*Moroccan style lamb + puff pastry + medjool dates  
feta + torn mint*
- Crab Toast 18  
*poached egg + torched tomato conserva  
lemon-caper crema + watercress*

## COCKTAILS

Have it Norway	12
<i>oolo citrus vodka, aquavit, cointreau, lemon</i>	
Chai Bourbon Old Fashioned	12
<i>Chai tea infused bourbon, orange simple syrup, bitters</i>	
Autumn Daiquiri	14
<i>barrel aged rum, cherry heering, fernet, falernum, lime</i>	
The Gentlemen	14
<i>reposado tequila, mezcal, cynar, lime, agave, ancho Reyes</i>	
Sage n' Sound	13
<i>scotch whiskey, maple syrup, grapefruit, sage</i>	
Lucien	13
<i>sun liqor gun club gin, dry vermouth, campari, Cointreau</i>	
Masquerade	12
<i>novo fogo silver cachaça, dolin blanc, maraschino, orange bitters</i>	

## BEER

### DRAFT

ALPINE pilsner WA	7
TWO BEERS 'SODO' brown ale WA	7
GEORGETOWN 'Lucille' ipa WA	7
FREMONT 'Universale' pale WA	7

### BOTTLE & CAN

BUD LIGHT	5
RAINIER	5
CORONA	5
STELLA	5
GUINNESS	6
SAISON DUPONT <i>farmhouse ale</i>	18
BECK'S <i>non-alcoholic</i>	5
HALES 'EL HEFE' <i>hefeweizen</i>	5
PIKE'S NAUGHTY NELLIE <i>golden ale</i>	6
RUEBEN'S ROASTED <i>rye ipa</i>	5
SCUTTLEBUTT <i>amber</i>	6
STELLA CIDRE <i>semi-sweet cider</i>	6
SEATTLE CIDER CO. (16 oz) <i>dry cider</i>	9
WANDERING AENGUS (16.9 oz) <i>dry cider</i>	18
ALPENFIRE SPARK! (750 ml) <i>semi-sweet cider</i>	36

## WINES BY THE GLASS

<b>sparkling</b>	
NV Brut Treveri, Columbia Valley WA	8 / 32
NV Brut Rose, Michelle, Columbia Valley WA	14 / 56
<b>white</b>	
2014 Chardonnay Snoqualmie, Columbia Valley WA	9 / 36
2014 Chardonnay Laguna, Russian River Valley CA	13 / 52
2015 Sauvignon Blanc Brancott, New Zealand	12 / 48
2012 Sauvignon Blanc Sonoris, Columbia Valley WA	14 / 56
2014 Pinot Gris King Estate <i>Acrobat</i> , Oregon	10 / 40
2015 Pinot Gris Sustain Columbia Valley WA	11 / 44
2014 Riesling Escher Haus, Germany	10 / 40
<b>rosé</b>	
2015 Saget La Petite Perriere, France	9 / 36
<b>red</b>	
2014 Blend Snoqualmie, Columbia Valley WA	9 / 36
2014 Syrah Blend Andrew Rich <i>Tabula Rasa</i> , WA	12 / 48
2014 Syrah Novelty Hill, Columbia Valley WA	17 / 68
2013 Malbec Trivento <i>Reserve</i> , Argentina	12 / 48
2013 Pinot Noir Unconditional <i>Battle Creek</i> , Oregon	13 / 52
2015 Pinot Noir <i>Lyric by Etude</i> , California	15 / 60
2013 Cabernet Sauvignon Gray Cellars, WA	13 / 52
2012 Cabernet Sauvignon Fortant, VaP d'Oc FR	15 / 60
2014 Cabernet Sauvignon Justin Paso Robles, CA	20 / 80

## NON-ALCOHOLIC

bedford's ginger beer	6.50
boylan's root beer	6.50
sparkling water, voss	6.50
still water, fiji	6.50
iced tea	5.50
coke, diet coke & sprite	5.50

### SMITH TEA

mao feng shui (green)	6
lord bergamot (earl grey)	
masala chai	
bungalow (darjeeling)	
peppermint leaves	
meadow (chamomile)	
<b>SPECIALTY COFFEE</b>	7
latte / cappuccino / mocha	
<b>FONTE REGULAR &amp; DECAF COFFEE</b>	6

**HAPPY HOUR DAILY 2:30-6**  
**\$2 OFF ALL BAR FOOD,**  
**WINES BY THE GLASS**  
**AND PINTS**